



SWISS-CHALET
MERLISCHACHEN

DOCUMENTATION FOR FOOD & BEVERAGE





APERITIF SUGGESTIONS – SERVED OUT OF A HAWKER’S TRAY

APERITIF PACKAGE 1 – CHF 15.00 PER PERSON

Various vegetable-sticks in mini jars with different dips / salmon tatar with marinated cucumber and herb crème fraîche / Roast beef baguette garnished with tartar sauce / crostini with olives, dried tomatoes & cream cheese tapenade

APERITIF PACKAGE 2 – CHF 20.00 PER PERSON

Various vegetable-sticks in mini jars with different dips / salmon tatar with marinated cucumber and herb crème fraîche / Roast beef baguette garnished with tartar sauce / crostini with olives, dried tomatoes & cream cheese tapenade / mixed sandwiches (ham, salami, tomato & mozzarella, roastbeef and tuna)

COMPONENTS TO ADD

Skewer with tomato & mozzarella	2.50
Skewer with melon & smoked ham	3.00
Skewer with fruits	3.00
Avocado & Panna Cotta with tomato confit	3.00
Shrimp cocktail	3.50
Mixed platter (200g) with raw ham, dried meat and mountain cheese	26.00
Cheese platter (150g) with young Sbrinz	16.00



APERO-RICHE SUGGESTION

APERO-RICHE – 60.00 PER PERSON

Salmon tatar with marinated cucumbers and herb crème fraiche / avocado and panna cotta with tomato confit / garnished shrimp cocktail in mini-jars / melon & smoked ham skewer / tomato & mozzarella skewer / platter with raw ham, dried meat and mountain cheese / different mini sandwiches garnished with ham, salami, tomato & mozzarella, roastbeef and tuna)

Fried pike-perch strips with lemon and tartar sauce / chicken skewer with curry-mayonnaise / cheese-leek-cake

Fruit skewer / coconut panna cotta / chocolate cake

We will gladly offer you further proposals according to your desires.



MENU SUGGESTIONS – SWISS-CHALET CLASSICS



SOUPS

Riesling soup from Lucerne with local dried meat and Grissini	11.00
Beef consommé with vegetable brunoise and pancake strips with herbs	11.00

STARTERS AND INTERMEDIATE COURSES

Mixed leaf salad with three different dressings, croûtons and sprouts	9.00
Beef tatar 80g – fresh minced fillet of beef with a salad bouquet served with toast and butter	25.00
Fried king prawns skewer on parsley potatoes with saffron sauce and rocket salad	24.00
Smoked salmon with avocado tatar and salad bouquet	24.00
Ravioli filled with tomatoes and mozzarella, served with basil pesto, fresh rocket and shavings of mountain cheese	16.00

MAIN COURSES

Chateaubriand - fillet of beef roasted in one piece, served as two courses with seasonal vegetables, Red-wine sauce and sauce bearnaise, 1 st course served with potato gratin, 2 nd course served with croquettes	63.00
Sliced veal Zurich style with butter "rösti" and beans with bacon	33.00
Fillet Beef Stéphanie with bacon in a puff pastry served with sauce bearnaise, potato gratin and ratatouille vegetables	54.00

DESSERTS

Ice coffee «Swiss-Chalet» refined with "Merlischacher Kirsch" and whipped cream	11.00
Bali-Balu – seasonal sorbet with cold zabaglione and fruits	11.00
Dessert buffet with different mini-desserts, white and dark chocolate mousse, coconut panna cotta with fruit sauce, mini cream slices, two different ice creams or sorbets and fruit platter	20.00



MENU SUGGESTIONS – SPRING

MID MARCH – MID JUNE

SOUPS, STARTERS AND INTERMEDIATE COURSES

Herb foam soup with cream cheese-crostini	11.00
Smoked char tatar on cucumber carpaccio with lemon oil and braised tomatoes	23.00
Mixed lettuce with raspberry dressing, fresh berries and small diced Sbrinz cheese	12.00

MAIN COURSES

Duet of braised veal cheek and fillet of beef with fine herb noodles and baby carrots	46.00
Gratinated curd "spätzli" with mountain cheese and roasted onions	24.00

GRILLED WITH SIDE DISH OF CHOICE

	150g	200g	300g
Irish fillet of beef	46.00	58.00	83.00
US-Entrecôte	44.00	54.00	74.00
Swiss veal steak	44.00	54.00	74.00
Whole saddle of lamb		41.00	57.00
Fillet of pike-perch	34.00	41.00	57.00

SIDE DISHES (1 INCLUSIVE)

Potato gratin, croquettes, parsley potatoes, herb noodles, white-wine risotto, curd "spätzli"

VEGETABLES (1 INCLUSIVE)

Broccoli with cauliflower, braised fennel in orange juice, glazed root vegetables

SAUCES (1 INCLUSIVE)

Red-wine sauce, green pepper sauce, morel sauce, herb butter, cognac cream sauce, bearnaise sauce

DESSERTS

Chocolate-, vanilla parfait lasagna garnished with exotic fruits	13.00
Strawberry salad in a chocolate nest with yogurt lemon mousse	11.00



MENU SUGGESTIONS – ASPARAGUS TIME

MID APRIL – MID JUNE

SOUPS, STARTERS AND INTERMEDIATE COURSES

Asparagus cream soup with foamed herbs	11.00
Veal carpaccio with a lemon vinaigrette, asparagus salad and shaved cheese	24.00
Fresh leaf salad on an asparagus dressing with asparagus pieces and strawberries	12.00

MAIN COURSES

Gratinated veal steak with asparagus and hollandaise sauce, with baked potatoes and a red-wine sauce	44.00
Duett of asparagus- and wild garlic ravioli with spring onion confit and fresh "Belper Knolle"	27.00

GRILLED WITH SIDE DISHES OF CHOICE

	150g	200g	300g
Irish fillet of beef	46.00	58.00	83.00
US-Entrecôte	44.00	54.00	74.00
Swiss veal steak	44.00	54.00	74.00
Whole saddle of lamb		41.00	57.00
Fillet of pike-perch	34.00	41.00	57.00

SIDE DISHES (1 INCLUSIVE)

Potato gratin, croquettes, parsley potatoes, herb noodles, white-wine risotto with baked potatoes, asparagus ravioli, wild garlic ravioli

VEGETABLES (1 INCLUSIVE)

Mixed asparagus, braised cherry tomatoes, Ratatouille vegetables

SAUCES (1 INCLUSIVE)

Red-wine sauce, green pepper sauce, morel sauce, herb butter, cognac cream sauce, bearnaise sauce, hollandaise sauce

DESSERTS

Blueberry parfait on peppered strawberry carpaccio with fresh caramel	13.00
Strawberry salad in a chocolate nest with yogurt lemon mousse	11.00



MENU SUGGESTION – SUMMER

MID JUNE – MID SEPTEMBER

SOUPS, STARTERS AND INTERMEDIATE COURSES

Gazpacho – Cold cucumber-, tomato soup with cream cheese crostini and basil	11.00
Salmon ceviche with a lime cherry marinade on avocado tatar, sprouts and passion fruit	23.00
Buffalo mozzarella with colored cherry tomato salad on a balsamico dressing with basil	15.00
“Ächt Schwyz” salad – rocket salad on a cherry dressing with Muotathaler raw ham and caramelized goat cheese	18.00

MAIN COURSES

Fillet of beef with potato-cherry crust and glazed baby carrots on a port wine sauce	46.00
Red-wine cherry risotto with rocket salad and champagne foam	27.00

GRILLED MEAT WITH SIDE DISHES

	150g	200g	300g
Irish fillet of beef	46.00	58.00	83.00
US-Entrecôte	44.00	54.00	74.00
Swiss veal steak	44.00	54.00	74.00
Whole saddle of lamb		41.00	57.00
Fillet of pike-perch	34.00	41.00	57.00

SIDE DISHES (1 INCLUSIVE)

Potato gratin, croquettes, parsley potatoes, herb noodles, white-wine risotto, red-wine cherry risotto

VEGETABLES (1 INCLUSIVE)

Ratatouille vegetables, leaf-spinach, beans with bacon, baby carrots

SAUCES (1 INCLUSIVE)

Red-wine sauce, green pepper sauce, morel sauce, herb butter, cognac cream sauce

DESSERTS

Chocolate tart with fresh caramel, fleur de sel and cherry sorbet	13.00
Lemon sorbet praline covered with cornflakes on a cherry ragout refined with Merlischacher Kirsch	11.00



MENU SUGGESTIONS– AUTUMN & GAME SEASON

MID SEPTEMBER – END OCTOBER

SOUPS, STARTERS AND INTERMEDIATE COURSES

Pumpkin cream soup with Amaretto foam	11.00
Smoked carpaccio of deer with pumpkin mousse and apple wine jelly	24.00
Field salad with different dressings garnished with bacon, croûtons and egg	15.00

MAIN COURSES

Roasted venison entrecôte with a hazelnut crust on mashed potatoes with parsley, served with red cabbage, pumpkin pearls sweet & sour and a cranberry sauce	42.00
Gratinated "spätzli"-pan with red cabbage, brussels sprouts and roasted mushrooms	27.00

GRILLED MEAT WITH SIDE DISHES

	150g	200g	300g
Irish fillet of beef	46.00	58.00	83.00
US-Entrecôte	44.00	54.00	74.00
Swiss veal steak	44.00	54.00	74.00
Whole saddle of lamb		41.00	57.00
Fillet of pike-perch	34.00	41.00	57.00

SIDE DISHES (1 INCLUSIVE)

Potato gratin, croquettes, parsley potatoes, herb noodles, white-wine risotto, curd "spätzli"

VEGETABLES (1 INCLUSIVE)

Glazed root vegetables, beans with bacon, red cabbage, pumpkin pearls sweet & sour

SAUCES (1 INCLUSIVE)

Red-wine sauce, green pepper sauce, morel sauce, herb butter, cognac cream sauce

DESSERTS

Chestnut parfait on marinated orange salad with a prune sauce	13.00
Homemade plum pot with plum liqueur from Merlischachen with vanilla ice cream and whipped cream	12.00



MENU SUGGESTIONS – WINTER

START NOVEMBER – MID MARCH

SOUPS, STARTERS AND INTERMEDIATE COURSES

Truffled celery soup with apple foam	11.00
Mixed leaf lettuce with pear dressing, grapes and caramelized nuts	12.00
Tri-coloured duck liver pralines on warm brioche with mango-chili dip	24.00

MAIN COURSES

Fillet of beef with braised duck liver medallion, baked potato balls and a truffle sauce	54.00
Gratinated curd “spätzli” with mountain cheese and roasted onions	24.00

GRILLED MEAT WITH SIDE DISHES

	150g	200g	300g
Irish fillet of beef	46.00	58.00	83.00
US-Entrecôte	44.00	54.00	74.00
Swiss veal steak	44.00	54.00	74.00
Whole saddle of lamb		41.00	57.00
Fillet of pike-perch	34.00	41.00	57.00

SIDE DISHES (1 INCLUSIVE)

Potato gratin, croquettes, parsley potatoes, herb noodles, white-wine risotto, baked potato balls, curd “spätzli”

VEGETABLES (1 INCLUSIVE)

Glazed root vegetables, beans with bacon, truffled celery purée

SAUCES (1 INCLUSIVE)

Red-wine sauce, green pepper sauce, morel sauce, herb butter, cognac cream sauce

DESSERTS

In beer batter baked apple fritters with cinnamon, sugar and vanilla ice-cream	13.00
Homemade plum pot with plum liqueur from Merlischachen with vanilla ice cream and whipped cream	12.00



BARBECUE - YOUR GRILL EVENT

What can be better than to enjoy a fine supper from a grill buffet on a mild summer evening together with your guests? Only the suitable wine is missing – we can also handle that. Our grill chef prepares different pieces of meat and finally grilled vegetables for you, also salad and side dishes are prepared in front of you.

SWISS-CHALET BARBECUE

per Person 65.00*

Salad from the buffet with different dressings

FROM THE GRILL

Entrecôte marinated with herbs «provincial»

Skewer with fillet of pork marinated with coconut and sesame

Skewer with chicken breast marinated with oranges and ginger

Corncoobs, skewer with vegetables, baked potatoes with sour cream, garlic bread and different sauces

DESSERT

Fresh fruit plates and light lemon-curd mousse with strawberries

**Price is valid for groups of 15 persons and more*



BARBECUE - YOUR GRILL EVENT

BARBECUE DELUXE

per Person 95.00*

BUFFET WITH DIFFERENT STARTERS

Gazpacho (cold tomato soup with vegetables), pearls of mozzarella, tomatoes and fresh basil, Vitello Tonnato (sliced veal with tuna sauce), carpaccio of melon with raw ham

BUFFET OF SALADS

Various salads with different dressings

FROM THE GRILL

Entrecôte marinated with a beer mustard sauce

Cotlets of lamb marinated with herbs «provincial»

Skewer with fillet of pork marinated with coconut and sesame

Skewer with chicken breast marinated with oranges and ginger

King prawns marinated with garlic and lime

Corn on the cob, skewers of vegetables, baked potatoes with sour cream, garlic bread and different sauces

BUFFET OF DESSERT

Different sweets from our Chef de cuisine

**Price is valid for groups of 15 persons and more*



SWISS-CHALET FONDUE

Our Swiss-Chalet fondue mixture of Mr. Sciboz from Fribourg was the original fondue at the Swiss National Exhibition 1964 in Lausanne.

The high quality cheese mixture, half Vacherin Fribourgeois and half Gruyère guarantees an infallible taste since a long time at the Swiss-Chalet Merlischachen and at your home.

FONDUE MENU

per Person 65.00

Field salad with bacon, croûtons and egg, dressing of your choice

Swiss-Chalet Fondue Moitié-Moitié (250g) with bread, potatoes, slice of pears and mixed pickles

Homemade "Pflümli" plum pot served with vanilla ice cream

SWISS-CHALET FONDUE

Fondue Moitié-Moitié (250g) with bread and mixed pickles

per Person 35.00

Extra service fondue per 100g

12.00

Chalet platter with specialities of Muotathal and young Sbrinz

27.00

Cheese platter

16.00

With a hot cup of mulled wine white or red
or a glass of Swiss Chalet Kirsch

per cup 5.90

2cl 6.00



WINE SUGGESTIONS

White wine Switzerland

Lucerne

Riesling x Silvaner Luzern
Ottiger Winery

0.75 CHF 57.00

Bündner Herrschaft

Maienfelder Sauvignon Blanc
Cottinelli

0.75 CHF 68.00

Ticino

Vallombrosa Bianco del Bianco
Tamborini
Chardonnay, Sauvignon Blanc, Merlot

0.75 CHF 62.00

Geneva

Chardonnay Genève
Domaine de Rothis, Dardagny

0.75 CHF 49.00

White wine France

Loire

Sancerre	0.75	CHF 68.00
Pascal Jolivet		
Sauvignon Blanc		

Burgund

Chablis Vieilles Vignes	0.75	CHF 67.00
Domaine Roland Lavantureux		
Chardonnay		

White wine Austria

Langenlois

Grüner Veltliner	0.75	CHF 56.00
Leo Hillinger		

Welschriesling	0.75	CHF 55.00
Weingut Kracher		

White wine Italy

Piemont

Blangé Arneis Langhe		0.75	CHF 66.00
Ceretto			

Venezien

Pinot Grigio Tudajo	0.75	CHF 58.00
Bosco de Merlo		

Rosè wine

Neuchâtel

Œil de Perdrix	0.75	CHF 59.00
Château d'Auvernier		
Pinot Noir		

Côtes de Provence

Whispering Angel	0.75	CHF 64.00
Caves d'Esclans, Sasha Lichine		
Grenache, Rolle, Cinsault, Syrah, Tibouren		

Red wine Switzerland

Hitzkirch

Pinot Noir 0.75 CHF 58.00
Brunner Weinmanufaktur

Zürich

Mythos 0.75 CHF 56.00
Weingut Landolt Zürich
Pinot Noir, Dornfelder

Wallis

Syrah terra Natale 0.75 CHF 64.00
Cave du Chatillon, Saillon

Ticino

Campus Merlot del Ticino DOC 0.75 CHF 68.00
Valsangiacomo Vini

Vigna d'Antan Rosso del Ticino DOC 0.75 CHF 76.00
Guido Brivio
Merlot, Cabernet Sauvignon, Cabernet Franc

Bündner Herrschaft

Fläscher Pinot Noir 0.75 CHF 64.00
Weingut Davaz

Pinot Noir Marschallgut 0.75 CHF 72.00
Weinhaus Cotinelli Maienfeld

Red wine France

Côtes du Rhône

Châteauneuf du Pape AC 0.75 CHF 76.00
Pierre-Henri Morel
Grenache, Syrah, Mourvèdre

Côtes de Nuits

Gevrey Chambertin 0.75 CHF 87.00
Domaine Dominique Gallois
Pinot Noir

Côtes Catalanes

L'Enfant Perdu 0.75 CHF 71.00
Domaines des Enfants
Grenache, Carignan blanc, Syrah




Red wine France

Bordeaux

Château Charmail Cru Bourgeois Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot	0.75	CHF 69.00
Château de Lussac Lussac-St-Émilion AOC Merlot, Cabernet Franc	0.75	CHF 62.00
Château Poujeaux Cru Bourgeois Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot	0.75	CHF 82.00

Red wine Austria

Burgenland

Hillside Leo Hillinger Syrah, Merlot, Zweigelt	 0.75	CHF 62.00
Das Phantom Kirnbauer Blaufränkisch, Merlot, Cabernet Sauvignon, Syrah	0.75	CHF 74.00

Red wine Italy

Tuskany

Rosso di Montalcino Talenti Sangiovese	0.75	CHF 65.00
Brunello di Montalcino DOCG Collemattoni Sangiovese	0.75	CHF 79.00
Saffredi Fattoria Le Pupille Cabernet Sauvignon, Merlot, Syrah	0.75	CHF 127.00

Piemont

Barolo DOCG Ceretto, Alba Nebbiolo	0.75	CHF 106.00
Dolcetto d'Alba Rossana Cascina Bruni Ceretto	 0.75	CHF 64.00

Red wine Italy

Apulia

Primitivo Puglia IGP 0.75 CHF 54.00
Lamadoro

Veneto

Valpolicella Classico Superiore Ripasso  0.75 CHF 62.00
Speri Viticoltori
Corvina, Rondinella, Molinara

Amarone Classico 0.75 CHF 87.00
Speri Viticoltori
Corvinone, Corvina, Rondinella, Molinara

South Tyrol

Lagrein Riserva Linticlarus 0.75 CHF 77.00
Tiefenbrunner Schlosskellerei Turmhof

Red wine Spain

Jumilla

Monastrell 12 Month 0.75 CHF 60.00
Bodegas Juan Gil

Rioja

Muga Reserva doca 0.75 CHF 68.00
Bodegas Muga
Grenache, Graciano, Carignan, Tempranillo

Altos Ibéricos Crianza 0.75 CHF 54.00
Torres
Tempranillo

Ribera del Duero

Celeste Crianza 0.75 CHF 60.00
Torres
Tempranillo

Valduero Reserva 0.75 CHF 83.00
Bodegas Valduero
Tempranillo

Priorat

Galena 0.75 CHF 70.00
Clos Galena
Garnacha, Cabernet Sauvignon, Cariñena

Mallorca

Sestalino 0.75 CHF 65.00
Finca Ses Talaioles
Cabernet Sauvignon, Callet, Manto Negro, Merlot, Syrah, Tempranillo

Red wine Portugal

Terra Zambujeiro Zambujeiro Tempranillo, Tinta Caida, Alicante Bouschet, Trincadeira, Touriga Nacional, Alfrocheiro, Cabernet Sauvignon, Castelao	0.75	CHF	76.00
Colossal Reserva Casa Santos Lima, Regional Lisboa Touriga Nacional, Syrah, Tinta Roriz (Tempranillo), Alicante Alfrocheiro, Cabernet Sauvignon, Castelao	0.75	CHF	49.00

Red wine Argentina/Chile

Argentina

Ojo de Agua Bodega Ojo de Agua, Dieter Meier Malbec		0.75	CHF	58.00
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Magnum bottles

Spain

Valduero Reserva Bodegas Valduero Ribera del Duero Tempranillo	1.5	CHF	166.00
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Portugal

Terra Zambujeiro Quinto do Zambujeiro Tempranillo, Tinta Caida, Alicante Bouschet, Trincadeira, Touriga Nacional, Alfrocheiro, Cabernet Sauvignon, Castelao	1.5	CHF	152.00
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France

Château Charmail Haut Médoc, Cru bourggeois Cabernet Sauvignon, Cabernet franc, Merlot, Petit Verdot	1.5	CHF	140.00
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Sparkling wine

Prosecco

Prosecco DOCG Bollicina extra dry
Bosco del Merlo, Venetien
Glera

0.75 CHF 50.00

Môtiers-Val-de-Travers-Neuchâtel

Cuvée Cordon Rosé Brut
Mauler
Pinot Noir

0.75 CHF 55.00

Champagne Brut

Taittinger Brut Réserve
Pinot Noir, Chardonnay

0.75 CHF 86.00

Pol Roger Brut Réserve
Chardonnay, Pinot Noir, Pinot Meunier

0.75 CHF 90.00

Champagne Rosé

Taittinger Prestige Rosé
Chardonnay, Pinot Meunier, Pinot Noir

0.75 CHF 98.00

Corkage fee

For wine and sparkling wine organized by yourself we charge CHF 40.00 per 75 cl bottle. For spiritous beverages according to prior agreement.



Mineral & Soft drinks

MINERAL

Knutwiler – non-sparkling water	50cl	6.9
Knutwiler – sparkling water	50cl	6.9
Knutwiler – sparkling water	33cl	4.8

SOFT DRINKS

Elmer Citro/lemon	33cl	4.8
Sinalco Original/orange	33cl	4.8
Rivella red & blue	33cl	4.8
Coca Cola & Coca Cola Zero	33cl	4.8
Gents Tonic Water, Bitter Lemon & Ginger Ale	20cl	5
San Bitter Pellegrino	10cl	6

JUICES

Swiss apple spritzer «Möhl»	33cl	4.8
Swiss apple juice «Möhl»	33cl	4.8
Dorly's Apple King, Apfelwein, Merlischachen	4.2 Vol. % 50cl	6.9
Möhl Apfelwein, alkoholfrei	50cl	6.9
Orange juice	100cl	20

Coffee & Tea

Coffee, espresso	4.5
A double espresso	6
Ristretto	4.5
Tea by choice	4.5

Beer

EINSIEDLER BIER/REGIONAL BEER

Spezialbier light	5 Vol. % 30cl	4.5
Erdmandli Amber	6 Vol. % 33cl	4.8
Schwyzer Böckli	6 Vol. % 33cl	4.8

AUGUSTINER BRÄU MUNICH

Edelstoff	5.6 Vol. % 50cl	7
Wheat beer	5.4 Vol. % 50cl	7

NON ALCOHOLIC BEER

Clausthaler Classic	33cl	6
Erdinger non alcohol	50cl	7

Spirituosen

Merlischacher Quellwasser	4cl	7
Iced apple liquor		

We have a huge selection of different spirituous beverages. Please ask for the bar menu.