



SWISS-CHALET
MERLISCHACHEN

WELCOME TO THE RESTAURANT SWISS-CHALET

SO GLAD TO HAVE YOU WITH US!

Our menu offers a wide selection of beloved classics, delicious Swiss Specialties, and seasonal dishes. We focus on freshness and regional products.

We place value on homemade ingredients without artificial additives. Many components of our dishes, such as sauces, soups, side dishes, and desserts, are lovingly and carefully prepared in-house.

If you have any questions about how our dishes are prepared or about intolerances, our service team will be happy to assist you.

We wish you enjoyable moments
and a relaxing time with us.

Birgit Blöchinger
General Manager

Tobias Abric
F&B Manager | Headchef

APERITIFS WITH ALCOHOL

Wild Berry Déjà-Vu

Schweppes Wild Berry | Déjà-Vu Aperitif | Berries

12

Watermelon Spritz

Prosecco | Watermelon

11

NON-ALCOHOLIC APERITIFS

“Cüpli” Lavender

Schweppes Wild Berry | Déjà-Vu Aperitif non-alcoholic | Berries

11

J. Gasco

J. Gasco Aperitivo Bitter

7

STARTERS



Fresh market salad ^{6/8/11} French, Italian or Raspberry Dressing		12
Radish cannelloni filled with trout tartar ^{3/8/11/14} Chive foam trout caviar Bonito Flakes		18
Tartar from beef fillet ^{6/8/14} Avocado figs toast butter	180g/240g	24 / 36
Grilled rye-bread with roastbeef slices ^{6/8/14} Tartar sauce herb salad		16
Chalet platter ⁶ "Muotathal" dried meat "Küssnach"t cheese selection pickled vegetables farm bread		28

SOUPS

Grilled vegetable Gazpacho ⁶ Feta watermelon		12
Okroshka ^{6/14} Cold buttermilk soup garden vegetables ham fresh herbs		12
Beef consommé ^{6/8/14} Semolina dumplings vegetable stripes chive		11

OUR SPECIALTIES

Beef fillet Stroganoff ^{6/8/10/14}

Bell peppers | pickles | Cognac cream sauce | tagliatelle

56

Sliced veal "Zurich-style" ^{6/10}

Rösti | bacon beans

49

"Muotathal" veal liver sautéed in veal jus ^{6/10}

Rösti | bacon beans

39

Wiener Schnitzel ^{6/8/14}

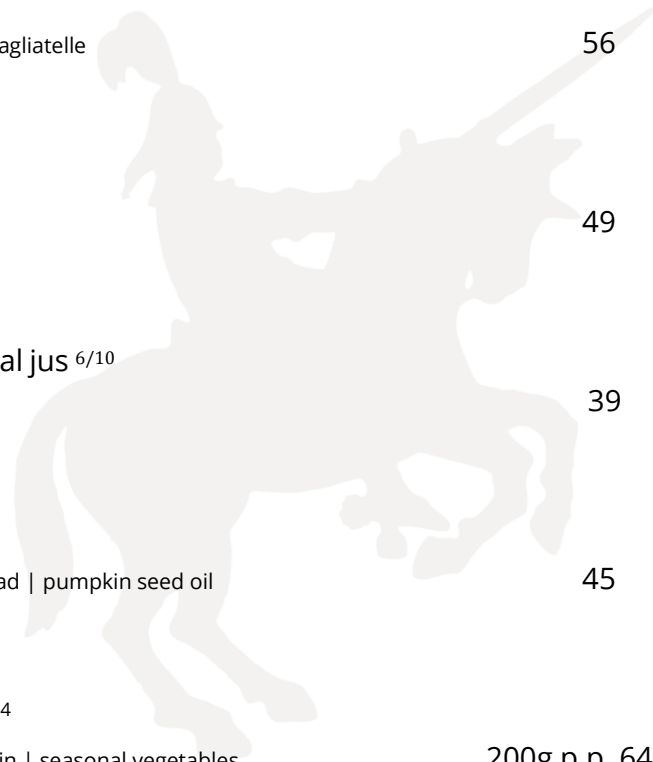
Cranberries | lemon | potato-lamb's lettuce salad | pumpkin seed oil

45

Chateaubriand for 2 persons ^{6/8/10/14}

Red wine sauce | Béarnaise sauce | potato gratin | seasonal vegetables

200g p.p. 64



“THE VEGAN TASTE OF EUROPE”

Vegan Creations – from the recipe book of Yves Seeholzer

Sardinian tomato pasta^{8/5}

Fregola | tomatoes | pine nuts

28

Mushroom pancake⁸

Cucumber salad

26

Baked mediterranean vegetables⁵

Herb vinaigrette | walnuts | rocket salad

27

Djuvec rice bowl

Braised vegetables | Chili

24

SUMMER DELIGHTS

FISH

Large market salad with 8 King Prawns ²

Italian Dressing

38

Crispy whitefish nuggets ^{3/8}

Variety of coatings | homemade tartar sauce | lettuce | pine nuts

41

Black risotto with grilled squids ⁸

Sepia | herb garlic marinade

37

Pan-fried seabream fillets "Harissa" ⁸

Chickpeas | coriander | potatoes

39

MEAT

Paccheri with pulled beef ⁸

Parmesan foam | lemon zest

40

Beef fillet medallions with mediterranean braised vegetables

Honey-glazed potatoes | port wine sauce

56

Grilled Rib-Eye-Steak 300g

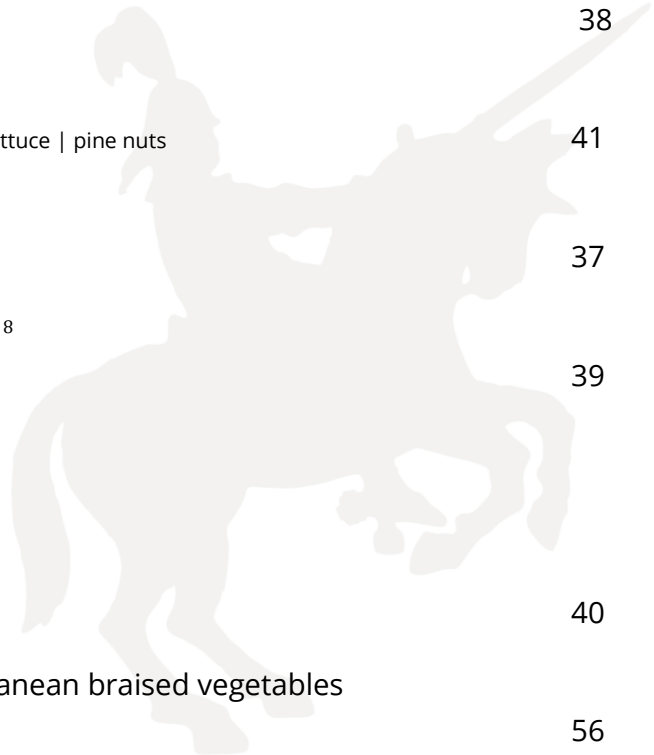
Parmesan fries | herb butter | lettuce

58

Stuffed corn-fed chicken breast

Truffle brie | vegetable rice

39



DESSERT

Panna cotta with figs⁶ 14

Apricot cheesecake slice ^{5/6/8/14}
Apricot sorbet 13

ICE CREAM & SORBET

Mövenpick Ice-Cream
Vanilla | chocolate | maple-walnut | strawberry | espresso brittle | pistachio | blueberry cheesecake

Mövenpick Sorbet
Passion fruit & mango | lemon & lime | raspberry & strawberry | Swiss plum

per scoop 5

DESSERT COUPES

Classic Banana Split
Strawberry ice-cream | chocolate ice-cream | vanilla ice-cream | whipped cream 14

Sorbet Selection
Seasonal sorbet selection | fruit salad | mint 13

Cake of the day ^{6/8/14}
Daily changing selection, ask our service team price on request

ORIGIN & PRODUCERS

Bread: Switzerland

Cheese: Village dairy Küssnacht | fromsuisse GmbH

Asparagus: Switzerland | Germany | Netherlands

Veal: Switzerland

Pork: Switzerland

Chicken: Switzerland

Fish: Switzerland | Norway

Beef: Switzerland | Australia

Vegetables: Europe | Brazil | Thailand | Honduras | Colombia | Guatemala

ALLERGENS

1. Molluscs | Products
2. Crustaceans | Products
3. Fish | Products
4. Peanuts
5. Nuts | Tree nuts
6. Dairy products
7. Lupin
8. Gluten-containing cereals
9. Soy
10. Celery
11. Mustard
12. Sesame
13. Sulphur dioxide / Sulfites (E220-E228)
14. Eggs

