



Welcome to the Swiss-Chalet Restaurant

We are glad to have you here. On our menu, you'll find tried-and-true classics, Swiss specialties, and seasonal dishes. We cook fresh and mainly with regional products.

We place great importance on homemade ingredients without artificial additives, and we prepare most of our meal components like sauces, soups, sides, and desserts in-house.

If you have any questions about the preparation of our dishes or allergies, please speak with our service team. We aim to offer you a harmonious gastronomic experience and a relaxing moment.

Enjoy your meal!

Birgit Blöchinger
General Manager

Tobias Abric
F&B Manager | Chef



Swiss-Chalet Apéritifs



CHF

Rigi Spritz

Mount Rigi liqueur | Prosecco | mineral water | lime | lemon | mint 14.50

Limoncello Spritz

Limoncello | Prosecco | mineral water 14.50

Non-Alcoholic

Virgin Hugo

Elderflower syrup | ginger ale | mineral water | lime | mint 11.50

Sanbitter Spritz

Sanbitter | mineral water | orange 8.50

Classic Apéritifs



Hugo

Elderflower syrup | Prosecco | lime | mint | mineral water 14.50

Aperol Spritz

Aperol | Prosecco | mineral water | orange 14.50

Martini Bianco, Rosso 15 % 4 cl 9.00

Cynar 16,5 % 4 cl 9.00

Campari 23 % 4 cl 9.00

With orange juice / mineral water 13.00

Pastis 51 45 % 2 cl 9.00

Sherry Tio Pepe, fino 19,5 % 4 cl 9.00

Sandeman Tawny Porto 19,5 % 4 cl 9.00

All prices are in CHF and include VAT.

Starters



	CHF
Fresh Market Salad ^{6/ 11} with French or Italian dressing	10.50
Additional salad toppings:	
Grilled chicken cubes (160g)	11.50
Grilled beef filet cubes (160g)	32.50
Grilled black tiger prawns (2 pcs) ²	18.50
Lamb's Lettuce Salad ^{5/6/8/10/14} Bacon Croutons Egg French Dressing	15.00
Fresh Trout Fillet, Warm Smoked ^{3/6} Lamb's Lettuce Salad Radish Black Garlic	16.50



CHALET- PLÄTTLI^{6/13}

Muotathal Meat: Wetzschmöckerli | Dried Meat | Farmer's Bacon | Raw Ham

Küssnacht Cheese: Küssnachter Reserva | Mythen Buffalo Cheese

Pickled Vegetables | Bread and Butter 28.00

Beef Filet Tartare ^{6/11/14}	70g / 140g
Homemade sauce toasted dark bread	
Beetroot cream cheese balsamic onions	24.00 / 36.00
Cognac	3.00

Soups



Beetroot Cream Soup ¹⁰ with Coconut Milk Crispy Black Salsify	12.50
Beef Consommé ^{8/14/6} Semolina Dumplings Julienne Vegetables Chives	11.50

All prices are in CHF and include VAT.

Our Specialties



CHF



Muotathal Calf Liver^{6/10}

sautéed in veal jus | Rösti | bacon-wrapped green beans

39.00

Beef Filet^{6/10/11}

pepper cream sauce | rosemary potatoes | vegetables

58.00

Beef Filet Stroganoff - Chalet Style^{6/8/10/14}

bell pepper | pickles | Cognac cream sauce | egg pappardelle

56.00



Veal Cordon Bleu filled with Küssnacht Reserve and Lucerne cream cheese^{6/8/14}

Lingonberries | winter vegetables | French fries

48.50

Châteaubriand^{6/8/10/14} • *Traditional*

Béarnaise Sauce | Potato Gratin | Winter Vegetables

(Preparation time approx. 40 minutes)

For 2 people or more, 200g per person

p.P. 64.00

Rösti^{6/14}

Spinach | fried egg | mushrooms | cream sauce

29.00

All prices are in CHF and include VAT.

Tender Veal Delight



CHF

Gently Poached Veal Topside ^{6/10/14}

Sugar Snap Peas and Carrots in a Light Cream Sauce | Potatoes
Fresh Horseradish

43.50

Sliced Veal Fillet Zurich Style ^{6/10} Hand-Cut

Rösti | Bacon Green Beans

49.00

Veal Fillet in a Herb Crêpe Coating ^{6/8/10/14}

Truffled Potato Cream | Sautéed King Oyster Mushrooms | Carrots

59.00

Fish



Baked Cod Fillet ^{3/6/14}

Beetroot Risotto | Braised Black Salsify ^{3/6/10}

44.00

Whole Trout Fillet ^{3/6}

Herb Potatoes | Swiss Chard Vegetables

42.00

All prices are in CHF and include VAT.

Fondue

CHF

FONDUE MOITIÉ-MOITIÉ ^{6/8/10} **250g p.P.**
with bread and pickled vegetables 37.00

Cheese Fondue with Winter Truffle ^{/8/10} **250g p.P.**
with bread and pickled vegetables 44.00

Sides

Portion of Pears 4.00

Portion of Potatoes 6.00

Portion of Dry-cured Ham from Muotathal (60g) 7.50

Portion of Dried Meat from Muotathal (60g) 11.00

Our Swiss-Chalet fondue mix from Fribourg was the original fondue served at the Swiss National Exhibition (Expo) in 1964 in Lausanne. The high-quality cheese blend—half Vacherin Fribourgeois and half Gruyère—has long ensured an unfailing delight at the Swiss-Chalet in Merlischachen.

All prices are in CHF and include VAT.

Desserts



CHF

Cheesecake in a Jar with Blueberries ^{6/5/8/14}

13.00

White Chocolate Mousse with Baked Pear ^{6/8}
Elderflower Jelly

11.50

Chocolate Fondue ^{5/6/8/14}

Fresh Fruits | Marshmallows | Churros | Popcorn
per person 18.00

Ice Cream & Sorbet of choice ^{4/5/6/14}

per scoop 4.60

Whipped cream ⁶

1.90

MÖVENPICK

Glace

Vanilla | Chocolate | Maple Walnut | Strawberry | Espresso Croquant | Pistachios
Blueberry Cheesecake

Sorbet

Passion Fruit & Mango | Lemon & Lime | Raspberry & Strawberry
Swiss Plum

All prices are in CHF and include VAT.

Origin & Producers



Bread	Bakery Hänggi Local CH DE
Cheese	Dairy Küssnachtl Monsieur Sciboz fromsuisse GmbH
Veal	Switzerland
Chicken	Switzerland
Fish	Switzerland Italy
Beef	Switzerland Australia
Game Meat	Switzerland Austria
Dried Meat	Butcher Heinzer Felder
Vegetables	Switzerland Germany Spain Italy Serbia Brazil Thailand



ächt SCHWYZ

The Schwyz Tourism initiative invites you to discover the Canton of Schwyz through taste and cuisine. As a participating establishment in "ächt SCHWYZ," we offer dishes on our menu that are traditionally inspired by Schwyz and crafted with ingredients from local suppliers within the canton. These special dishes are marked with the red "ächt SCHWYZ" badge.

Allergens

1. Mollusks + Products | 2. Crustaceans + Products | 3. Fish + Products | 4. Peanuts | 5. Nuts | 6. Dairy Products | 7. Lupine | 8. Gluten | 9. Soy | 10. Celery | 11. Mustard | 12. Sesame | 13. Sulfur Dioxide / Sulfites (E220-E228) | 14. Eggs

All prices are in CHF and include VAT.

Swiss-Chalet Merlischachen, 04.03.25

Our Beers



	Vol.-%	Menge	CHF
Appenzeller Beer			
Quöllfrisch	4.8	30 cl	5.60
Panaché		30 cl	5.60
Wheat Beer	5.2	50 cl	8.20
Non-Alcoholic Beer			
Wheat Beer		50 cl	8.20
Sonnwendlig		30 cl	5.60
Bschorle		30 cl	5.80

All prices are in CHF and include VAT.

Mineral Water, Soft Drinks & Juices

	Menge	CHF
Mineral Water		
Knutwiler Still	50 cl	7.50
	1 L	11.00
Knutwiler Sparkling	50 cl	7.50
	1 L	11.00
Merlischachen Water (in a carafe, unlimited)	pro Person	5.20

Soft Drinks

Elmer Citro	33 cl	5.20
Sinalco Original	33 cl	5.20
Rivella red / Rivella blue	33 cl	5.20
Coca Cola / Coca Cola Zero	33 cl	5.20
Swiss Apple Spritzer Möhl	33 cl	5.20
Mountain Spring Tonic Water	20 cl	5.20
Mountain Spring Bitter Lemon	20 cl	5.20
Mountain Spring Ginger Ale	20 cl	5.20
San Pellegrino Sanbittèr / San Pellegrino Sanbittèr dry	10 cl	6.30

Fruit Juices

Granini Tomato Juice	20 cl	5.20
----------------------	-------	------

Apple Wines

	Vol.-%		
Möhl Apple Wine	4.2	50 cl	7.50
Möhl Apple Wine, non-alcoholic		50 cl	7.50

All prices are in CHF and include VAT.


Nespresso Coffee

	CHF
Coffee	5.00
Decaffeinated Coffee	5.00
Espresso	5.00
Double Espresso	6.30
Ristretto	5.00
Espresso Macchiato	5.20
Cappuccino	5.20
Milk Coffee	6.30
Latte Macchiato	6.30

Other Hot Drinks

	CHF
Ovo und Schokolade	
Caotina Chocolate (hot or cold)	5.00
Ovomaltine Original (hot or cold)	5.00

With Alcohol

 Bränte Coffee	6.50
Sugar whipped cream Swiss-Chalet Kirsch	
Cofee Träsch	6.50
coffee with herbs and plum schnapps	
Coretto Grappa	6.80
Irish Coffee	9.40

All prices are in CHF and include VAT..

Tea Selection

Cup of Tea of Your Choice

CHF 5.00



English Breakfast

Traditional English Blend of Various Black Teas

Earl Grey Supérieur

Exquisite Blend of Premium Teas Flavored with Pure Bergamot Oil



Gunpowder No. 1 «Temple of Heaven»

Chinese Green Tea from Hunan Province

Medina - Thé Vert à la Menthe

Original Moroccan Mint Blend with Gunpowder Green Tea

The ideal refreshment for hot summer days.

Symphonie de Fruits

Fruit Tea with Hibiscus Blossoms, Apple Pieces, Rose Hip and Orange Peels, Cornflower and Marigold Petals, Enhanced with Tropical Fruit Flavors

Rooibos Lynn

Rooibos with Mallow Blossoms, Lemongrass, and a Sweet Fruity Aroma



Verveine - Verbena

Promotes Digestion and Strengthens the Heart



Chamomile

Anti-Inflammatory and Soothing Effect

L'art du thé, Luzern

Since the company was founded in 1997, its goal has been to spread tea culture in Switzerland. Close customer relationships continually lead to innovative solutions, making "L'art du thé" one of Switzerland's leading tea specialty stores.

The tea bags, "Sachets Cristal," are produced in-house in Switzerland.

All prices are in CHF and include VAT.

To finish, a cherry brandy!

In our region, cherries and cherry brandy have been cherished for hundreds of years. The Appellation d'Origine Protégée (AOP) for Zuger Kirsch and Rigi Kirsch has even been protected by the Swiss Confederation.

Name	Producer	Location	Vol.-%	Menge	CHF
Swiss-Chalet Kirsch	Räber	Küssnacht	40	2 cl	6.30
Barrel-aged Kirsch	Arnold Dettling	Brunnen	40	2 cl	18.70
Kirsch, aged in Cask	Arnold Dettling	Brunnen	50	2 cl	24.00
L'Heritage de Bois	Fassbind	Oberarth	54.5	2 cl	18.90
Unique Cask Umburana	Fassbind	Oberarth	41	2 cl	21.00



Try our exquisite Swiss-Chalet Kirsch, distilled in Küssnacht!

2 cl / CHF 6.30

Fruit Brandy

	Vol.-%	Menge	CHF
Williams, Amstutz Merlischachen	40	2 cl	9.40
Williams, Sigrist	40	2 cl	11.50
Pflümli	40	2 cl	9.40
Vieille Prune, Fassbind	40	2 cl	12.50
La Vieille Poire, Fassbind	40	2 cl	12.50
Vieille Abricot, Fassbind	40	2 cl	12.50
Vieille Framboise, Fassbind	40	2 cl	12.50

All prices are in CHF and include VAT.

Digestifs & Spirits

	Vol.-%	Menge	CHF
Gin			
Frakmont Lucerne Dry Gin	40	4 cl	15.00
Monkey 47	47	4 cl	14.00
Bombay Sapphire	40	4 cl	12.00
Mirabeau Dry Gin Rosé	43	4 cl	13.00
Hendrick's of Scotland	41.4	4 cl	15.00
Gin 27	43	4 cl	14.00
Walden Gin	42	4 cl	16.00
Studer's Swiss Gold Gin	40	4 cl	18.00
Wild Gin von Z'graggen	40	4 cl	16.00
Gin Wonderleaf Alk. frei		4 cl	9.00
Herbs			
Appenzeller	29	4 cl	9.00
Jägermeister	35	4 cl	9.00
Ramazotti	30	4 cl	9.00
Averna	29	4 cl	9.00
Cynar	16.5	4 cl	9.00
Grappa			
Lo Chardonnay Barrique di Nonino, Monovitigno	41	2 cl	10.50
Sarpa die Poli, Poli Distillerie	40	2 cl	10.50
Barbaresco, Bocchino	45	2 cl	10.50
Carlo Riserva, Bocchino	43	2 cl	18.00
Moscato, Bocchino	41	2 cl	10.50
Cantina Bocchino Privata 12y	45	2 cl	14.00
Cantina Bocchino Privata 21y	45	2cl	22.00

All prices are in CHF and include VAT..

Digestifs & Spirits

	Vol.-%	Menge	CHF
Liqueurs			
 Merlischacher Schlossgeist	23	4 cl	7.00
Grand Marnier	40	4 cl	12.50
Baileys Irish Cream	17	4 cl	9.00
Amaretto die Saronno	28	4 cl	9.00
Limoncello di Capri	30	4 cl	9.00
Rum			
Diplomatico 12y	40	4 cl	13.50
Dictador 20y	40	4 cl	13.50
Zacapa Centenario 23y	40	4 cl	18.00
Cognac			
Hennessy VSOP	40	2 cl	12.50
Vodka			
Absolut	40	4 cl	10.00
Grey Goose	40	4 cl	12.00
Tequila			
Jose Cuervo especial blanco	38	4 cl	12.00
Jose Cuervo especial Reposado	38	4 cl	14.00
Patron Reposado	40	4 cl	16.00

All prices are in CHF and include VAT.

Our Whisky Selection

	Vol.-%	Menge	CHF
Bourbon			
Jack Daniel's	40	4 cl	15.60
Four Roses	40	4 cl	12.00
Canadian			
Canadian Club	40	4 cl	12.50
Irish			
Jameson 12 Years old	40	4 cl	14.60
Redbeast 12 Years old	40	4 cl	14.00
Scotch			
Ballantine's	40	4 cl	12.50
Chivas Regal	40	4 cl	14.60
Highland & Speyside			
Glenlivet 12 Years old	40	4 cl	18.80
Glenmorangie 18 Years old	43	4 cl	28.00
Cardhu 12 Years old	43	4 cl	14.00
Isle of Islay			
Lagavulin 16 Years old	43	4 cl	22.00
Isle of Sky			
Talisker Classic Malt 10 Years old	45.8	4 cl	18.80

Whisky Neat, with Water, or on the Rocks

Whisky, especially single malts, should be served neat at room temperature. Temperature is the key factor.

Some whisky connoisseurs recommend adding a few drops of room-temperature water to the whisky, which can enhance the aromas—especially for high-proof whiskies and cask-strength varieties.

For whisky on the rocks, only 1–2 ice cubes should be added to the glass. The ice can melt slowly and mix with the whisky. Suitable for bourbon, rye, and Scotch.

All prices are in CHF and include VAT.