



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

Cüpli Lavender
Prosecco | Lavender syrup | Lemon zest 13.5

Strawberry-Champagne Aperitif
Strawberry purée | Champagne 18.5

Sanbitter Spritz
Sanbitter | Red vermouth | Mineral water | Orange 12.5

Hugo Rosé
Rosé wine | Elderflower syrup | Mint | Lime | Soda 13.5

APERITIFS NON-ALCOHOLIC

Cüpli Lavender
Non-alcoholic sparkling wine | Lavender syrup | Lemon zest 9.5

Strawberry Cüpli
Strawberry purée | Non-alcoholic sparkling wine 9.5

Sanbitter Spritz
Sanbitter | Martini Vibrante 0% | Mineral water | Orange 8.5

Hugo Rosé
Grape juice | Elderflower syrup | Mint | Lime | Soda 9.5

All prices are in CHF and include VAT.

STARTERS

Fresh market salad ^{6/8/11}	
French, Italian or raspberry dressing	12
House-marinated salmon tartare ³	
Granny Smith apple Chive oil	18
Beef tartare from beef fillet ^{6/8/14}	
Green asparagus Tarragon mayonnaise Toast Butter	24 / 36
Chalet platter ⁶	
Muotathal dried meat Küssnacht cheese selection Pickled vegetables Farm bread	28

SOUPS

White asparagus cream soup ^{3/6/14}	
House-marinated salmon piece	15
Wild garlic soup ^{6/14}	
Cheese stick	12
Beef consommé ^{6/8/14}	
Semolina dumplings Julienned vegetables Chives	11

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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

Beef fillet "Chalet style" ^{6/10/11}

Pepper cream sauce | Rosemary potatoes | Vegetables

58

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

Rösti ^{6/14}

Spinach | Fried egg | Mushrooms | Cream sauce

29

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VEGAN DISHES

Asparagus-cucumber salad^{4/5/12}

Sesame | Peanut | Cashew

12

Asparagus risotto ⁵

Marinated green asparagus

31

Aubergine ravioli ⁸

Aubergine cream | Tomato-olive pesto

34

FISH

Shell pasta ^{2/8}

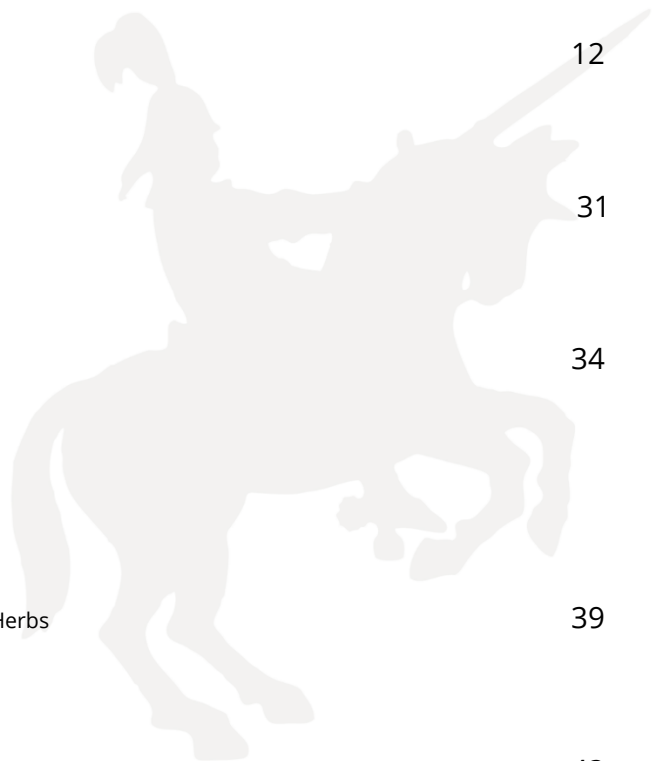
Prawns | Tomato | Garlic | Chili | White wine | Herbs

39

Confit char fillet ^{3/6/14}

Fregola Sarda | Braised pak choi | Bonito flakes | Hollandaise sauce

43



ASPARAGUS DELIGHTS

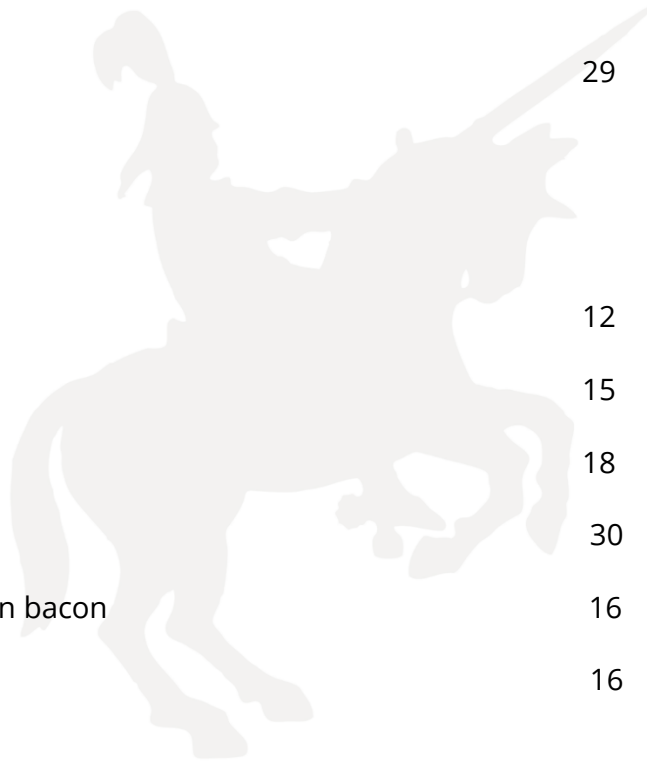
Asparagus portion

New potatoes | Hollandaise sauce

29

Optional additions:

- Raw and cooked ham (100g) 12
- House-marinated salmon piece 15
- Wiener schnitzel (veal) 18
- Beef fillet (130g) 30
- Pink roasted pork fillet wrapped in bacon 16
- Fried char fillet 16



DESSERT

White chocolate crème brûlée ^{5/6/14}

Rhabarba | Passion fruit

14

Strawberry puff pastry slice ^{5/6/8/14}

Marinated fresh strawberries

13

ICE CREAM & SORBET

per scoop 5

Mövenpick Ice Cream

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

Mövenpick Sorbet

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

SUNDAES

Coupe Yogurette

Strawberry ice cream | Chocolate ice cream | Yogurt | Fresh strawberries | Whipped cream

16

Coupe Sorbet Variation

Seasonal sorbet selection | Fruit salad | Mint

13

Coupe Choco-Caramel

Chocolate ice cream | Caramel ice cream | Caramel sauce | Chocolate pieces | Whipped cream

14

Cake of the day ^{6/8/14}

Daily changing, ask our service team – Price on request

All prices are in CHF and include VAT.

ORIGIN & PRODUCERS

Bread: Switzerland

Cheese: Village dairy Küssnacht | fromsuisse GmbH

Asparagus: Switzerland | Germany | Netherlands

Veal: Switzerland

Pork: Switzerland

Chicken: Switzerland

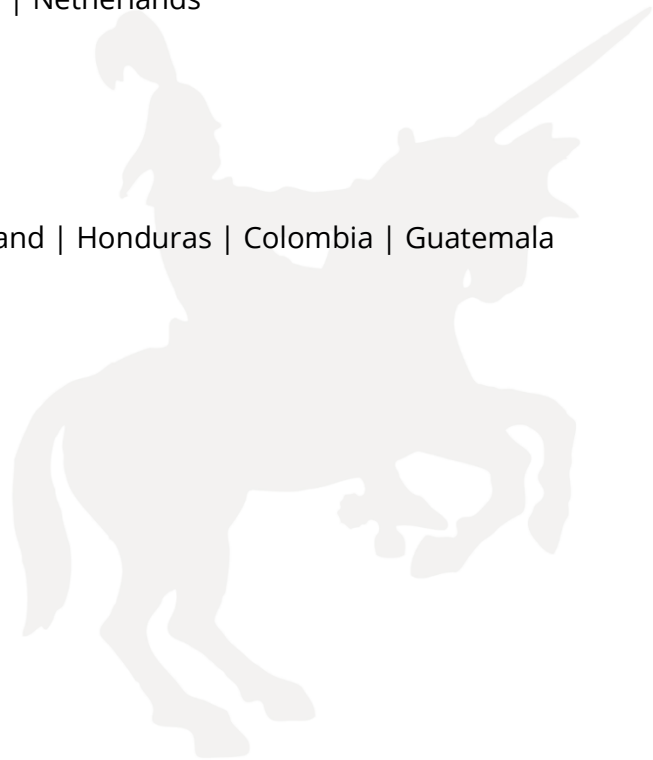
Fish: Switzerland | Norway

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



We wish you a delightful spring and an enjoyable time in our restaurant!

Your Swiss-Chalet Team

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