



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 fresh 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 Ab ric
Headchef

APERITIFS WITH ALCOHOL

Apple Crumble Cocktail

Apple Wine | Almond Syrup | Apple Juice | Lemon Juice | Sparkling Water | Cinnamon Stick

12

Pear Thyme Spritz

Elderflower Syrup | Pear Puree | Prosecco | Lime | Thyme Sprig

12

Cassis Spritz

Crème de Cassis | Prosecco

12

NON-ALCOHOLIC APERITIFS

Orange Thyme Cooler

Orange Juice | Sugar Syrup | Spring Mountain Tonic | Thyme Sprig | Orange Slice

10

Pear Ginger Mule

Ginger Ale | Pear Puree | Lime | Mint

10

Cassis Spritz

Cassis Syrup | Sparkling Dry White Grape Juice

10

STARTERS

Fresh Market Salad ^{6/8/11}

French or Italian Dressing

9.50

Lamb's Lettuce ^{6/8/11/14}

French Dressing | Bacon | Egg | Croutons

14

Tartare 70g ^(6/8/11/14)

Chanterelles | Toast | Butter

22

SOUPS

Pumpkin Cream Soup ^{6/10}

Milk Foam | Pumpkin Seeds | Pumpkin Seed Oil

9

Grisons Barley Soup ^{6/8}

Air-Dried Grisons Beef | Chives

10

OUR SPECIALTIES



Tartare 120g ^(6/8/11/14) Chanterelles Toast Butter	34
Beef Stroganoff ^{6/8/10/14} Bell Pepper Pickled Cucumber Cognac Cream Sauce Pasta	49
Corn-Fed Chicken Breast with Morel Cream Sauce ^{6/10} Nut Spätzli Leek	36
Muotathal Veal Liver sautéed in Veal Jus ^{6/10} Rösti Beans with Beacon	39
Chateaubriand for 2 persons ^{6/8/10/14} Red wine sauce Béarnaise sauce Potato gratin Seasonal vegetables	200g p.P. 62

AUTUMNAL DELIGHTS

WILD

Roasted Saddle of Venison on the Bone (from 2 persons)^{6/8/13/14} p.P. 62
Nut Spätzli | Lingonberries | Red Cabbage | Brussels Sprouts | Chestnuts |
Morel Cream Sauce | Game Sauce

Venison Ragout^{6/8/13/14} 42
Nut Spätzli | Cranberries | Red Cabbage | Brussels Sprouts | Chestnuts | Bacon | Pearl Onions

Sliced Venison and Deer in creamy Mushroom Sauce^{6/8/13/14} 41
Nut Spätzli | Cranberries | Red Cabbage | Brussels Sprouts | Chestnuts

VEGETARIAN

Autumn Plate^{6/8/13/14} 33
Nut Spätzli | Baked Pumpkin | Cranberries | Red Cabbage | Brussels Sprouts |
Chestnuts | Creamy Mushroom Sauce

Truffle Ravioli^{6/8/14} 31
Pumpkin Foam | Young Leaf Spinach | Crispy Leek

Tagliatelle with creamy Chanterelles^{6/8/14} 31
Leaf Spinach | Tomato

FISH

Pike-Perch Fillet with Bell Pepper Sauce 39
Fried Cabbage | Potato Cubes

DESSERT

Pear Strudel ^{5/6/8/14}

Vanilla Ice-Cream

12

Vermicelles

Whipped Cream | Meringue ^{6/14}

12

Coupé Nesselrode ^{6/14}

Chestnut Purée | Vanilla Ice Cream | Whipped Cream | Kirsch

14

Baked Apple Tiramisu ^{5/6/8/14}

Caramelised Almonds | Mascarpone Cream

10

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

7.50

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 | Apricota

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 | Argentina

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 fall and an enjoyable time in our restaurant!

Your Swiss-Chalet Team