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 Abric
Headchef

APERITIFS WITH ALCOHOL

Winter Aperol Bliss
Aperol | Almond syrup | Mulled wine | Orange | Prosecco 15

Pear Thyme Spritz
Elderflower syrup | Pear purée | Prosecco | Fresh pear | Sprig of thyme 12

Frost Kiss (warm)
Mulled wine | Orange | Star anis 7

Kir Royal
Crème de Cassis | Prosecco 12

NON-ALCOHOLIC APERITIFS

Pear Ginger Mule
Ginger Ale | Pear purée | Lime | Mint 10

Sweet Happiness (warm)
Punch | Orange 7

Kir Royal
Currant syrup | Bianco grape juice sparkling dry 10

STARTERS

Lamb's lettuce (6/8/11/14)
French dressing | Bacon | Egg | Croutons 14

Stuffed beetroot with venison ham (6)
Fresh goat cheese | Pumpkin cream | Salad 15

Trout tartare on Rösti (3)
Chive foam | Trout caviar 15

SOUPS

Lobster bisque (2/3/6/10)
Black tiger shrimp 15

Clear beef consommé (6/8/10/14)
Homemade boletus mushroom ravioli 15

Beef fillet tartare 70g (6/8/11/14)
Fried quail egg | Toast | Butter 22

OUR CLASSICS

Beef fillet tartare 120g (6/8/11/14)
Fried quail egg | Toast | Butter 34

Muotathal veal liver sautéed in veal jus (6/10)
Rösti | Green beans with bacon 39

Beef fillet Stroganoff (6/8/10/14)
Bell pepper | Pickled cucumber | Cognac cream sauce | Pasta 49

Veal cordon bleu (6/8/14)
Filled with ham and Küssnacht Riserva cheese | Winter vegetables | French fries 49

Chateaubriand (for 2 person) (6/8/10/14)
Sauce Béarnaise | Potato gratin | Winter vegetables 200g p.P. 64

MEAT

Roast saddle of venison (for 2 person) (6/8/13/14) — p.P. 62
Nut Spätzli | Cranberries | Red cabbage | Brussels sprouts | Chestnuts
Creamy mushroom sauce | Game sauce

Beef fillet steak with foie gras (6) — 59
Truffle cream | Broccoli | Garlic chips

Half boneless Christmas duck (6) — 41
Potato dumplings | Red cabbage with apples | Duck jus | Cranberries

FISH

Confit char fillet (3/6) — 39
Buttermilk radish | Trout caviar | Black garlic | Potato cream

VEGETARIAN

Eggplant cutlet (5/6/8/14) — 33
Peperonata | Grana Padano | Leaf spinach salad

DESSERT

Crème brûlée (6/14)
Pear compote 9

Chocolate mousse (5/6/14)
Caramelized almonds 11

Dessert variation (6/8/14)
Chocolate mousse | Lemon tartlet | Praline | Orange parfait 18

ICE-CREAM & SORBET

per ice-cream scoop 5

Ice-Cream (5/6/8)

Vanilla | Chocolate | Hazelnut | Strawberry | Mocha | Pistachio | Blueberry Cheesecake | Mint-chocolate

Sorbet (13)

Passion Fruit & Mango | Lemon | Cassis | Raspberry & Strawberry

ORIGIN & PRODUCERS

Bread: Switzerland
Cheese: Village dairy Küssnacht | fromsuisse GmbH
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 and an enjoyable time in our restaurant!

Your Swiss-Chalet Team