



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

## SOUPS

Cauliflower soup <sup>(6/10)</sup>

Croutons | chopped chives

9

Beef broth with semolina dumplings <sup>(8/10)</sup>

Vegetables brounoise | Chives

9

## STARTERS

Fresh Market Salad <sup>6/8/11</sup>

French or Italian Dressing

9.50

Smoked salmon tartare <sup>(3/6/8)</sup>

Crème fraîche | Chives | Toast

14

Beef fillet tartare 70g <sup>(6/8/11/14)</sup>

Parmesan chip | Red-wine onion | Toast | Butter

22

## OUR CLASSICS

Beef fillet tartare 120g <sup>(6/8/11/14)</sup>

Parmesan chip | Red-wine onion | Toast | Butter

34

Muotathal veal liver sautéed in veal jus <sup>(6/10)</sup>

Rösti | Green beans with bacon

39

Beef fillet Stroganoff <sup>(6/8/10/14)</sup>

Bell pepper | Pickled cucumber | Cognac cream sauce | Pasta

49

Veal cordon bleu <sup>(6/8/14)</sup>

Filled with ham and Küssnacht Riserva cheese | Winter vegetables | French fries

49

Chateaubriand (for 2 person) <sup>(6/8/10/14)</sup>

Sauce Béarnaise | Potato gratin | Winter vegetables

200g p.P. 64

## MEAT

Corn-fed chicken stuffed with Brie <sup>(6/8/14)</sup>  
Pasta in Parmesan butter | young leaf spinach | Mushrooms 38

Beef shoulder roast with red-wine sauce <sup>(6/8/14)</sup>  
Winter vegetables | Potato croquettes | Red cabbage 38

## FISH

Confit char fillet <sup>(3/6)</sup>  
Radish buttermilk | Trout caviar | Black garlic | Creamed Potato 39

## VEGETARIAN

Truffle ravioli <sup>6/8/14</sup>  
Cream sauce | young leaf spinach | Parmesan cheese 36

## FONDUE

**FONDUE MOITIÉ-MOITIÉ** <sup>(6/8/10)</sup>  
Bread and pickled vegetables 250g p.P. 37

**CHEESE FONDUE with winter truffle** <sup>(6/8/10)</sup>  
Bread and pickled vegetables 250g p.P. 44

## SIDE DISHES

Portion of pears 4

Serving of potatoes 6

60g serving of raw ham 7.50

60g serving of dried meat 11

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**Our Swiss Chalet fondue mix from Fribourg was already the original fondue at the Swiss National Exhibition (Expo) in Lausanne in 1964. The high-quality cheese mix, half Vacherin Fribourgeois and half Gruyère, has long been a guarantee of unfailing enjoyment at Swiss Chalet Merlischachen.**

## DESSERT

Grand Marnier Parfait <sup>(6/13/14)</sup>

Blood orange

9

Crème brûlée <sup>(6/14)</sup>

9

Pancakes with plum compote <sup>(6/8/14)</sup>

Vanilla ice-cream | Whipped cream

12

## ICE-CREAM & SORBET

per ice-cream scoop 5

Ice-Cream <sup>(5/6/8)</sup>

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

Sorbet <sup>(13)</sup>

Mandarin | 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

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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**