



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
Chef

APERITIFS WITH ALCOHOL

Passoa Royal Spritz	15
Passoa Prosecco Limoncello Lime	
Hugo	14.50
Elderflower syrup Prosecco Lemon Lime Mint	
Kir Royal	12
Crème de Cassis Prosecco	

NON-ALCOHOLIC APERITIFS

Toxic Garden	11.50
Elderflower syrup Lemonade Tonic water Cucumber Mint Angostura	
J. Gasco Aperitivo bitter	7
Orange	
Kir Royal	10
Currant syrup Sparkling wine without alcohol	

STARTERS

Spring salad ^(6/8/11) Raspberry Dressing	12
Homemade marinated salmon tartare ^{3/11} Granny Smith Chive foam	18
Beef fillet tartare ^(6/8/11/14) Green asparagus Tarragon mayonnaise Toast Butter	24
Asparagus and Cucumber Salad ^{4/5/12} Sesame seeds Peanuts Cashews Watercress	12

SOUPS

White asparagus cream soup ^{6/14}	10
Wild garlic soup ^{6/14} Cheese stick	11
Beef broth with vermicelli ^{6/8/10/14} Chive rolls	9

OUR CLASSICS

Veal strips "Zurich Style" ^{6/10} Rösti Glazed carrots	49
Muotathal veal liver sautéed in veal jus ^(6/10) Rösti Green beans with bacon	39
Fillet of beef "Chalet-Style" ^{6/10/11} Pepper cream sauce Rosemary potatoes Vegetables	58
Breaded veal escalope ^{6/8/14} Herb potatoes Lemon Cranberries	45
Chateaubriand (<i>for 2 person</i>) ^(6/8/10/14) Red wine sauce Sauce Béarnaise Potato gratin Seasonal vegetables	200g p.P. 64



VEGETARIAN DISHES

Asparagus Risotto ⁶ Green asparagus	32
Wild garlic ravioli ^{6/8/14} Mushrooms Almond cream Walnuts	34
Grilled vegetables ^{6/14} Burrata Rocket	32

FISH

Pan-fried char fillet ^{3/6/13/14} Mashed potatoes Green asparagus Fennel Hollandaise sauce	43
Breadcrumbs perch fillets from Switzerland ^{3/6/8} Leaf spinach Herb potatoes Tartar sauce Lemon	55

FRESH ASPARAGUS

Portion of asparagus New potatoes Hollandaise Sauce	29
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SIDE DISH

• Raw ham and cooked ham 100g	13
• Homemade marinated salmon	15
• Roasted pork tenderloin wrapped in bacon	17
• Pan-fried char fillet	17
• Breaded veal escalope Lemon	19
• Grilled beef tenderloin 130g Red wine sauce	30

SWEETS

Crème brûlée with white chocolate ^{6/14}	9
Strawberry puff pastry slice ^{6/8/14} Marinated strawberries	13
Coupe yogurette ^{6/8/14} Strawberry ice-cream Chocolate ice-cream Yogurt Strawberries Whipped cream	16

ICE-CREAM & SORBET

Ice-Cream ^(5/6/8) Vanilla Chocolate Walnut Strawberry Mocha Pistachio	per scoop	5
Sorbet ⁽¹³⁾ Mandarin Lemon Cassis Mango		

ORIGIN & PRODUCERS

Bread: Switzerland

Cheese: local cheese from 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