



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

Pimm's No. 1 Spritz	15
Pimm's   Ginger ale   Orange   Lemon   Cucumber   Mint	
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   Bianco grape juice sparkling dry	

## SOUPS

Parsnip soup <sup>(6/10)</sup> Apple   Sunflower seeds	9
Strong beef broth with pancake strips <sup>(8/10)</sup> Chives	9

## STARTERS

Fresh Market Salad <sup>(6/8/11)</sup> French or Italian Dressing	9.50
Smoked duck breast <sup>(5)</sup> Orange slices   Lamb's lettuce salad   Hazelnuts	15
Beef fillet tataré 70g <sup>(6/8/11/14)</sup> Parmesan chip   Red-wine onions   Toast   Butter	22

## OUR CLASSICS

Beef fillet tataré 120g <sup>(6/8/11/14)</sup> Parmesan chip   Red-wine onions   Toast   Butter	34
Muotathal veal liver sautéed in veal jus <sup>(6/10)</sup> Rösti   Green beans with bacon	39
Veal cordon bleu <sup>(6/8/14)</sup> Filled with ham and Küssnacht Riserva cheese   Seasonal vegetables   French fries	53
Chateaubriand <i>(for 2 person)</i> <sup>(6/8/10/14)</sup> Sauce Béarnaise   Potato gratin   Seasonal vegetables	200g p.P. 64

## MEAT

Sliced beef fillet with pepper cream sauce <sup>(6)</sup> Rösti   Carrots   Mushrooms	49
Lamb cutlets <sup>(8/14)</sup> Port wine sauce   Ratatouille   Potatoes with rosemary	49
Braised beef cheeks <sup>(6/8/11)</sup> Creamy polenta   Young vegetables	39

## FISH

Whitefish fillet Zug-style <sup>(3/6)</sup> Herb cream sauce   Dill oil   Boiled potatoes	37
Breadcrumbsed perch fillets from Switzerland <sup>(3/6/8)</sup> Spinach leaves   Herb potatoes   Tatar sauce   Lemon	55

## VEGAN

Roasted cauliflower <sup>(5)</sup> Vegan yoghurt   Herb salad   Pomegranate   Pine nuts	28
Vegetable curry with soya chunks <sup>(9)</sup> Jasmin rice   Mung bean sprouts	33

## DESSERT

Apple strudel <sup>(5/6/8/14)</sup>

Vanilla sauce | Whipped cream

11

Tiramisu served in a glass <sup>(5/6/8/14)</sup>

10

Chocolate tartlet <sup>(5/6/8/14)</sup>

Hazelnuts

9

## ICE-CREAM & SORBET

per ice-cream scoop 5

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

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

Sorbet <sup>(13)</sup>

Mandarin | Lemon | Cassis | Mango



## 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**