



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 ^(6/10) Apple Sunflower seeds	9
Strong beef broth with pancake strips ^(8/10) Chives	9

STARTERS

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

OUR CLASSICS

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

MEAT

Sliced beef fillet with pepper cream sauce ⁽⁶⁾

Rösti | Carrots | Mushrooms

49

Lamb cutlets ^(8/14)

Port wine sauce | Ratatouille | Potatoes with rosemary

49

Braised beef cheeks ^(6/8/11)

Creamy polenta | Young vegetables

39

FISH

Whitefish fillet Zug-style ^(3/6)

Herb cream sauce | Dill oil | Boiled potatoes

37

Breadcrumbsed perch fillets from Switzerland ^(3/6/8)

Spinach leaves | Herb potatoes | Tatar sauce | Lemon

55

VEGAN

Roasted cauliflower ⁽⁵⁾

Vegan yoghurt | Herb salad | Pomegranate | Pine nuts

28

Vegetable curry with soya chunks ⁽⁹⁾

Jasmin rice | Mung bean sprouts

33

FONDUE

FONDUE MOITIÉ-MOITIÉ ^(6/8/10)

Bread and pickled vegetables

250g p.P.

37

SIDE DISHES

Portion of pears

4

Serving of potatoes

6

60g serving of raw ham

7.50

60g serving of dried meat

11

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

Apple strudel ^(5/6/8/14) Vanilla sauce Whipped cream	11
Tiramisu served in a glass ^(5/6/8/14)	10
Chocolate tartlet ^(5/6/8/14) Hazelnuts	9

ICE-CREAM & SORBET

per ice-cream scoop 5

Ice-Cream ^(5/6/8) Vanilla Chocolate Hazelnut Strawberry Mocha Pistachio Mint-chocolate
Sorbet ⁽¹³⁾ 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