



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

Cherry-Malibu Spritz 15  
Cherry syrup | Malibu | Prosecco | Cherry iced tea | Mint

Sarti – Maracuja Spritz 15  
Sarti | Passoa | Prosecco | Lime | Mint

Aperol Spritz 14.50  
Aperol | Prosecco | Orange

## NON-ALCOHOLIC APERITIFS

Wild Berry Spritz 11.50  
Wild Berry | Sparkling wine without alcohol | Lime jus | berries | Mint

Lavender Spritz 11.50  
Lavender syrup | Sparkling wine without alcohol | Lavender

J. Gasco Aperitivo bitter 7  
Orange

## STARTERS



Market salad <sup>6/8/11</sup> Raspberry Dressing	11
Smoked trout fillet <sup>3/8/11</sup> Avocado   Green apple   Pumpernickel	18
Beef fillet tartare <sup>6/8/11/14</sup> Pickled radishes   Nori sheets   Toast   Butter	24
Chalet platter <sup>6/11</sup> Muotathal dried meat   Küssnacht cheese selection   Pickled vegetables	28
Grilled black bread with roast beef slices <sup>6/8/14</sup> Tartar sauce   Herb salad	16
Farmers' salad with grated feta cheese <sup>6/14</sup> Cucumbers   Tomatoes   Bell peppers   Onions	12

## SOUPS

Gazpacho made from grilled vegetables <sup>6</sup> Feta   Watermelon	11
Tomato soup Basil   Black rice	10

## OUR CLASSICS

Beef fillet Stroganoff <sup>6/8/10/14</sup> Bell peppers   Gherkin   Cognac cream sauce   Pasta	56
Muotathal veal liver sautéed in veal jus <sup>6/10</sup> Rösti   Green beans with bacon	39
Fillet of beef "Chalet-Style" <sup>6/10/11</sup> Pepper cream sauce   Rosemary potatoes   Vegetables	58
Chateaubriand (for 2 persons) <sup>6/8/10/14</sup> Red wine sauce   Sauce Béarnaise   Potato gratin   Seasonal vegetables	200g p.p. 64

## MEAT

Breaded corn-fed chicken schnitzel Caesar-style <sup>8/11/14</sup> Lettuce salad   Parmesan dressing   Egg   Bacon chips	37
Grilled rib-eye steak 300 g <sup>6/8</sup> Parmesan fries   Herb butter   Salad	56
Paccheri pasta with pulled beef <sup>6/8</sup> Parmesan foam   Lemon zest	40

# SUMMER DELIGHT

## VEGETARIAN DISHES

Grilled vegetables <sup>6</sup> 32  
Burrata | Rocket salad

Hummus with baked eggplant <sup>5/12 VEGAN</sup> 32  
Tahini | Parsley salad | Pickled red onions | Olives | Pita bread

## FISH

Pan-fried char fillet <sup>3/6</sup> 43  
Fried polenta | Braised tomatoes | Two types of pepper sauce

Large market salad with 8 king prawns <sup>2</sup> 38  
Italian dressing

Black risotto with pan-fried calamari <sup>1/3/6</sup> 37  
Cuttlefish | Herb and garlic marinade

Pan-fried sea bream fillets with olives and capers <sup>3</sup> 39  
Swiss chard | Potatoes | Tomatoes

## SWEETS



Raspberry crème brûlée <sup>6/14</sup>	9
Sorbet selection Blood orange   Pear   Mango	9
Vanilla and mango sundae <sup>6</sup> Passion fruit	13
Ice café with cherries <sup>6</sup> With whipped cream	9
Apricot tart <sup>6/8/14</sup> With whipped cream	8

## ICE-CREAM & SORBET

Ice-Cream Vanilla   Chocolate   Walnut   Strawberry   Mocha   Pistachio	per scoop	5
Sorbet Mandarin   Lemon   Cassis   Mango   Blood orange   Pear		

## **ORIGIN & PRODUCERS**

Bread: Switzerland

Cheese: Dorfkäserei in Küssnacht-am-Rigi, Switzerland

Veal: Switzerland

Pork: Switzerland

Chicken: Switzerland

Fish: Switzerland | Norway

Beef: Switzerland | Australia

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**