



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

Watermelon Spritz	12.50
Watermelon Prosecco	

Hugo	14.50
Elderflower syrup Prosecco Lime Mint	

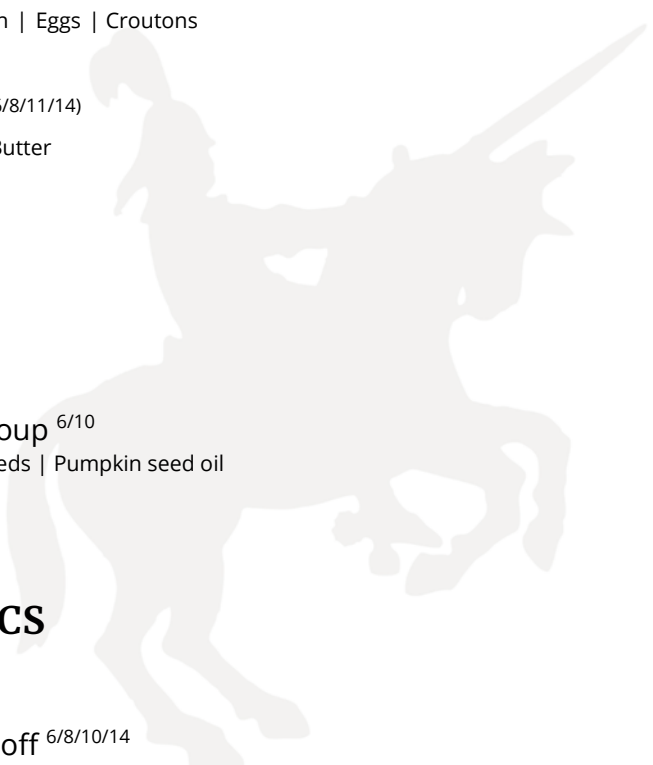
Aperol Spritz	14.50
Aperol Prosecco Orange	

NON-ALCOHOLIC APERITIFS

Watermelon Spritz	11.50
Watermelon Sparkling wine without alcohol	

Lavender Spritz	11.50
Lavender syrup Sparkling wine without alcohol Lavender	

STARTER



Mixed salad ^{6/8/11}	11
French -, or Italian-Dressing	
Lamb`s lettuce ^{6/8/11/14}	14
French-Dressing Bacon Eggs Croutons	
Beef tartare 70g ^(6/8/11/14)	22
Chanterelles Toast Butter	

SOUP

Pumpkin cream soup ^{6/10}	10
Milk foam Pumpkin seeds Pumpkin seed oil	

OUR CLASSICS

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

GAME

Roasted saddle of venison on the bone (from 2 persons)^{6/8/13/14} p.P. 62
Nut Spätzli | Cranberries | Red cabbage | Brussels sprouts | Chestnuts | Morel cream sauce | Game sauce

Jugged venison^{6/8/13/14} 42
Nut Spätzli | Cranberries | Red cabbage | Brussels sprouts | Chestnuts | Bacon | Pickled onions

Sliced venison and deer in a creamy mushroom sauce^{6/8/13/14} 42
Nut Spätzli | Cranberries | Red cabbage | Brussels sprouts | Chestnuts

VEGETARIAN

Autumn delights^{6/8/13/14} 33
Nut Spätzli | Baked pumpkin | Cranberries | Red cabbage | Brussels sprouts | Chestnuts | Creamy mushroom sauce

Tagliatelle with chanterelles in a cream sauce^{6/8/14} 31
Leaves spinach | Tomato

FISH

Fillet of pike perch with paprika sauce 39
Sautéed pointed cabbage | Diced potatoes

SWEETS

Apple Strudel ^{5/6/8/14} Vanilla ice-cream	12
Chestnut Puree ^{6/14} Whipped cream Meringue Dash of Kirsch	12
Coupe Nesselrode ^{6/14} Chestnut puree Vanilla ice-cream Whipped cream Dash of Kirsch	14
Toblerone Mousse ^{5/6}	9

ICE-CREAM & SORBET

Ice-cream Vanilla Chocolate Walnut Strawberry Mocha Pistachio	per scoop	5
Sorbet Raspberries Lemon Cassis Apricot Blood orange Pear	per scoop	5

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