



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

Winter Aperol Bliss

Aperol | Almond syrup | Mulled wine | Orange | Prosecco

15

Pear Thyme Spritz

Elderflower syrup | Pear purée | Prosecco | Fresh pear | Sprig of thyme

12

Frost Kiss (warm)

Mulled wine | Orange | Star anis

7

Kir Royal

Crème de Cassis | Prosecco

12

NON-ALCOHOLIC APERITIFS

Pear Ginger Mule

Ginger Ale | Pear purée | Lime | Mint

10

Sweet Happiness (warm)

Punch | Orange

7

Kir Royal

Currant syrup | Bianco grape juice sparkling dry

10

STARTERS AND SOUPS

Fresh market salad ^(6/8/11) French or italian dressing	9.50
Home-marinated salmon ^(3/6) Apple-horseradish salad	14
Pumpkin cream soup ^(6/10) Coconut milk Roasted pumpkin seeds Pumpkin seed oil	9
Beef fillet tartare 70g ^(6/8/11/14) Fried quail egg Toast Butter	22

OUR CLASSICS

Beef fillet tartare 120g ^(6/8/11/14) Fried quail egg Toast Butter	34
Muotathal Veal Liver sautéed in Veal Jus ^(6/10) Rösti Bacon beans	39
Beef fillet Stroganoff ^(6/8/10/14) Bell pepper Pickled cucumber Cognac cream sauce Pasta	49
Veal cordon bleu ^(6/8/14) Filled with ham and Küssnacht Riserva cheese Winter vegetables French fries	49
Chateaubriand <i>(for 2 persons)</i> ^(6/8/10/14) Sauce Béarnaise potato gratin Winter vegetables	200g p.P. 64

MEAT

Onion roastbeef 200g ^(6/8/11/14) Swiss beef entrecôte Onion sauce Fried onions Spätzli Cucumber salad	45
Roasted lamb fillet ⁽⁶⁾ Pumpkin vegetables Potatoes Joghurt-cucumber sauce Red-wine onions	43

FISH

Deep-fried cod fillet ^(1/3/6)	39
Creamed potatoes Brussels sprout leaves Chive cream Trout caviar	

VEGETARIAN

Mountain cheese balls ^(5/6/8/14)	30
Spinach Mushroom cream sauce Pumpkin seeds	

Cheese Spätzli ^(8/14)	26
with fried onions	

FONDUE

FONDUE MOITIÉ-MOITIÉ ^(6/8/10)	250g p.P.	37
with bread and pickled vegetables		

CHEESE FONDUE with winter truffle ^(6/8/10)	250g p.P.	44
with bread and pickled vegetables		

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

Tonka beans crème brûlée ^(6/13/14)

Candied oranges

9

Swedish cake in a glass ^(6/8/14)

Vanilla cream | Sponge cake | Marzipan

13

Coupé Nesselrode ^(6/14)

Vermicelles | Vanilla ice-cream | Whipped cream | Dash of Kirsch

14

Vermicelles ^(6/14)

Whipped Cream | Meringue

14

ICE CREAM & SORBET

per scoop 5

Ice-Cream

Vanilla | Chocolate | Maple Walnut | Strawberry | Mocha | Pistachio | Blueberry Cheesecake | Mint-chocolate

Sorbet

Passion Fruit & Mango | Lemon | Cassis | Raspberry & Strawberry

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 fall and an enjoyable time in our restaurant!

Your Swiss-Chalet Team