

Chalet

ZUM FONDUE

Im Einklang mit Tradition

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# ZUM UFTAKT

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**pumpkin cream soup**

*with cream topping and pumpkin seed oil*

CHF 9.50

**lamb's lettuce**

*with organic-egg, bacon, mushrooms and pumpkin seeds*

CHF 12.50

**buffalo mozzarella salad**

*with figs and tomatoes on cranberry vinaigrette*

CHF 12.50

**Sherry Dattlä**

*dates wrapped in bacon*

CHF 12.00

**Gluschtigs rauchigs Brättli zum Schnoigge**

*finest slices of smoked and dried meat*

*salami, bacon with alpine cheese, antipasti and fresh bread*

*at least 2 persons*

*p.P* CHF 18.50

**Single- Brättli**

*with the selection of «Gluschtigs rauchigs Brättli»*

*for one person*

CHF 19.50

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# ZUM CHÄSFONDUE

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All our cheese-fondues are homemade, freshly stirred with grated cheese. We only use cheese with the official quality marks of Switzerland. **AOP** (Appellation d'Origine Protégée) and **IGP** (Indication Géographique Protégée), which are both reserved for traditional products with regional roots only.  
We serve 260g cheese per person.

With all the cheese-fondues we serve fresh bread.

## **Moitié-Moitié**

*our classic, half Gruyère and half Vacherin  
from 1 person*

*p.P* CHF 29.50

## **Appenzeller Gheimchrüter Fondue**

*Appenzeller and Gruyère Fondue, with green and dried  
winter herbs and garlic  
at least 2 persons*

*p.P* CHF 31.50

## **Valais Fondue**

*mild Gruyère and Vacherin with  
tasty dried tomatoes  
at least 2 persons*

*p.P* CHF 33.50

## **Berg- Tüüfel Fondue**

*mild Gruyère and Vacherin, spicy  
and refined with chilli  
at least 2 persons*

*p.P* CHF 33.50

## **Onion- Bacon Fondue**

*mild Gruyère and Vacherin, with a supplement  
of steamed onions and crispy bacon  
at least 2 persons*

*p.P* CHF 33.50

## **Gourmet Fondue Truffle & Champagne**

*mild Gruyère and Vacherin Cheese with black pieces of  
truffle and French champagne  
ab 2 Personen*

*p.P* CHF 42.00

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# ZUM RACLETTE

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We will be happy to serve you our raclette creations (**order in advance**)

We only use cheese with the official quality marks of Switzerland. **AOP** (Appellation d'Origine Protégée) and **IGP** (Indication Géographique Protégée), which are both reserved for traditional products with regional roots only.

With all the raclettes we serve potatoes «all you can eat»

## **Raclette Plausch Classic 250g**

- 250g raclette classic of the dairy Walker
- pickled vegetables
- roasted onions
- organic potatoes

*p.P* CHF 30.00

## **Mixed Raclette Plausch 300g, 4 varieties**

- raclette classic of the dairy Walker
- alpine herbs raclette
- garlic raclette
- chilli raclette
- pickled vegetables
- roasted onions
- organic potatoes

*p.P* CHF 42.00

## **DELUXE mixed Raclette Plausch 300g, 4 varieties**

- truffle raclette
- raclette classic of the dairy Walker
- alpine herbs raclette
- garlic raclette
- pickled vegetables
- roasted onions
- organic potatoes

*p.P* CHF 47.00

## **supplements / on top**

raclette classic of the dairy Walker

*100g* CHF 11.50

herbs, chilli or garlic

*100g* CHF 12.50

truffle raclette

*100g* CHF 16.00

fried bacon

*110g* CHF 11.50

pickled Vegetables Deluxe

(chili pickels, balsamic pearl onions, pickled, dried tomatoes)

CHF 8.00

fruits

CHF 5.00

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# ZUM FONDUE CHINOISE

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We will be happy to serve you our Fondue Chinoise (**order in advance**)

## **Fondue Chinoise**

*in a far eastern sake- & sojasauce bouillon you cook  
the very thinly sliced beef hoof and chicken breast.  
With that, we serve fresh, raw sprouting vegetables and  
6 homemade sauces and Basmati rice.  
at least 2 persons*

*p.P* CHF 51.00

## **additional portion of meat**

200g CHF 24.00

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# ZUM KINDERMENU

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## **Spaghetti for kids**

*bolognese or tomato sauce with basil  
incl. dessert (a scoop of ice cream)*

CHF 17.50

## **Spaghetti for adults**

*bolognese or tomato sauce with basil*

CHF 18.50

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# ZUM SCHNOIGGE

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<b>organic potatoes</b>	CHF 5.00
<b>a glass of cherry 2cl</b>	CHF 5.00
<b>pickled vegetables</b> (pickles and pearl onions)	CHF 5.00
<b>pickled vegetables DELUXE</b> (chili pickles, balsamic pearl onions, pickled, dried tomatoes)	CHF 8.00
<b>fresh fruits</b> (pineapple and grapes)	CHF 5.00



## seal of quality

*Tradition and origin is needed to produce AOP- and IGP-products, people and their handiwork. Protected designations of origin (AOP) and protected geographical indications (IGP) are designations for products with a strong link to their region of origin. They have been produced for generations using traditional methods by cheese makers, butchers, bakers, distillers or other skilled labourers. Products with an AOP guarantee that everything, from the raw materials to the production process, comes from a clearly defined region of origin. IGP-specialities have either been produced, processed, or refined in the place of origin.*

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# ZUM DESSERT

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<b>Heimatgefühl</b> <i>cinnamon ice cream with preserved plums</i>	CHF 10.50
<b>Höhenflug</b> <i>lemon sorbet with vodka</i>	CHF 09.50
<b>Herbstträumli</b> <i>homemade vermicelles with whipped cream and vanilla ice cream</i>	CHF 13.50
<b>Alpechic</b> <i>vanilla ice cream with meringue «de la Gruyère » and warm wild berries</i>	CHF 13.50
<b>Zauberbächi</b> <i>warm lava chocolate cake with vanilla ice cream and berries</i>	CHF 14.50
<b>Lebkuchenmousse</b> <i>homemade gingerbread-mousse with berries</i>	CHF 13.50
<b>Scoop of ice cream</b> <i>mountain herbs, vanilla, cinnamon or lemon sorbet</i>	CHF 4.50
<b>whipped cream</b>	CHF 1.50