



CHALET
ZÜRIBERG

CHEESE FONDUE MENU

MULLED WINE APERITIF

homemade mulled wine with fresh chestnuts

STARTERS

Zurich platter

Dried meat, salisiz cured sausage, chicken chasseur and sausage from Ziegler in the Töss Valley and strong cheese from Jumi, served with dried fruit, nut and fruit bread

or

Salad bowl

A bowl of fresh salad with vegetables, toasted bread and egg

or

Soup bowl

Potatoe soup with herbs and a bacon-crisp

CHEESE FONDUE

With strong cheese from the Zurich region, made by the Lienhard family on the Guldenberg farm in Embrach. 275 grams of cheese fondue mixture per person, with crispy bread and potatoes.

Original cheese fondue

with hot-blooded chilli

with crispy fried bacon cubes and onions

with dried tomatoes and herbs

with summer truffle

DESSERTS

Apple crumble without bottom in a jar with a scoop of vanilla ice cream

White toblerone-mousse with whipped cream in a jar

Swiss caramel flan «Nidlechöpfli» with cream caramels «Nidletäfel» in a jar

Pickled plums in a jar with a scoop of vanilla ice cream

Chestnut puree with meringues in a jar

CHEESE FONDUE MENU

Soup or salad starter, cheese fondue and dessert of your choice *per person* 51

Zurich platter starter, cheese fondue and dessert of your choice *per person* 57

with mulled wine aperitif *per person* + 12

with summer truffles *per person* + 7

Prices are quoted in Swiss francs (CHF) and include VAT.

FONDUE CHINOISE MENU

MULLED WINE APERITIF

homemade mulled wine with fresh chestnuts

STARTERS

Zurich platter

Zurich platter: Dried meat, salisiz cured sausage, chicken chasseur and sausage from Ziegler in the Töss Valley and strong cheese from Jumi, served with dried fruit, nut and fruit bread

or

Salad bowl

A bowl of fresh salad with vegetables, toasted bread and egg

or

Soup bowl

Potatoe soup with herbs and a bacon-crisp

FONDUE CHINOISE

Beef, veal and chicken from the Ziegler butchers in Zurich and all-you-can-eat side dishes. We serve potatoe crisps, homemade sauces (cocktail, tatar, garlic) and all kinds of homemade preserves like silver onions, baby corn, cornichons and pineapple.

DESSERTS

Apple crumble without bottom in a jar with a scoop of vanilla ice cream

White toblerone-mousse with whipped cream in a jar

Swiss caramel flan «Nidlechöpfli» with cream caramels «Nidletäfel» in a jar

Pickled plums in a jar with a scoop of vanilla ice cream

Chestnut puree with meringues in a jar

FONDUE CHINOISE MENU

Soup or salad starter, fondue chinoise, dessert of your choice	<i>per person</i>	72
Zurich platter starter, fondue chinoise, dessert of your choice	<i>per person</i>	78
with mulled wine aperitif	<i>per person</i>	+ 12
supplement meat per 100 grams	<i>per person</i>	+ 12

Prices are quoted in Swiss francs (CHF) and include VAT.

FOOD DECLARATION

WE ONLY USE MEAT AND MILK FROM LIVESTOCK KEPT IN AN ANIMAL-FRIENDLY ENVIRONMENT. EVERYTHING NATURALLY COMES FROM SWITZERLAND.

Our local suppliers for cheese, bread, meat and vegetables

Lienhard family on the Guldenberg farm in Embrach

Metzgerei Ziegler in Zurich

Lötterle Tösstaler Schinkenräucherei in Saland

Jumi vo Boll in Bern

Bärtschi Bäckerei in Kloten

Kleiner Bäckerei in Zurich

Joseph Käppeli in Merenschwanden

IN CASE OF QUESTIONS CONCERNING INGREDIENTS AND ALLERGENS, PLEASE DO NOT HESITATE TO CONTACT OUR EMPLOYEES.