



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

Bouillon soup with herbs and a crepe slices

CHEESE FONDUE

With traditional cheese from the Zurich region, 275 grams of cheese fondue mixture per person, with crispy bread and potatoes and pickles.

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

Toblerone-mousse with whipped cream in a jar

Swiss caramel flan with caramel crisp in a jar

Marinated plums in a jar with a scoop of cinnamon ice cream

CHEESE FONDUE MENU

Salad, cheese fondue and a dessert of your choice	<i>per person</i>	56
Soup, cheese fondue and a dessert of your choice	<i>per person</i>	56
with summer truffles	<i>per person</i>	+ 10
Zurich platter starter, cheese fondue and dessert of your choice	<i>per person</i>	60
with fries	<i>portion</i>	7.50
with mulled wine aperitif	<i>per person</i>	+ 15

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

RACLETTE 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

Bouillon soup with herbs and a crepe slices

RACLETTE CANDLE LIGHT

With recent raclette cheese from Zurich (200 grams) with potatoes and preserves like silver onions, baby corn, cornichons, pear and apple.

DESSERTS

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

Toblerone-mousse with whipped cream in a jar

Swiss caramel flan with caramel crisp in a jar

Marinated plums in a jar with a scoop of cinnamon ice cream

RACLETTE MENUS

Salad, raclette and a dessert of your choice	<i>per person</i>	54
Soup, raclette and a dessert of your choice	<i>per person</i>	54
Zurich platter starter, raclette and dessert of your choice	<i>per person</i>	60
with fries	<i>portion</i>	7.50
with mulled wine aperitif	<i>per person</i>	+ 15

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

Bouillon soup with herbs and a crepe slices

FONDUE CHINOISE

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

DESSERTS

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

Toblerone-mousse with whipped cream in a jar

Swiss caramel flan with caramel crisp in a jar

Marinated plums in a jar with a scoop of cinnamon ice cream

FONDUE CHINOISE MENU

Soup or salad starter, fondue chinoise, a dessert of your choice	<i>per person</i>	85
Zurich platter starter, fondue chinoise, a dessert of your choice	<i>per person</i>	94
supplement meat per 100 grams	<i>per person</i>	+ 16
with fries	<i>portion</i>	7.50
with mulled wine aperitif	<i>per person</i>	+ 15

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

Cheese from Stefan Staub in Zurich

Metzgerei Ziegler in Zurich

Lötterle Tösstaler Schinkenräucherei in Saland

Jumi vo Boll in Bern

Bärtschi Bäckerei in Kloten

Joseph Käppeli in Merenschwanden

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