



## NEW YEAR'S EVE MENU AT CHALET ZUERICHBERG

WE'LL START THE EVENING TOGETHER AT 19:00 WITH A WELCOME APERITIF, FOLLOWED BY A SPECTACULAR NEW YEAR'S EVE NIGHT IN OUR FESTIVELY DECORATED CHALET WITH A DELICIOUS FONDUE MENU.

### NEW YEAR'S EVE APERITIF

Chalet Apéro with Martini Rosso, Prosecco, apricot syrup, cinnamon, and star anise  
Beer, prosecco, or mulled wine

served with various appetizers from the Chalet kitchen

### NEW YEAR'S EVE MENU

#### CHALET PLATTER AND SALAD IN A BOWL

Dried meat, Salsiz (air-dried sausage), hunter's sausage, aromatic and spicy cheese from Jumi, dried fruits, nut and fruit bread

served with mixed salad with vegetables, roasted bread, and egg



#### CHEESE FONDUE WITH SPICY ZÜRIBIET CHEESE OF YOUR CHOICE

From Stephan Schaub and his Amstad cheese shop in Seefeld  
Per person 275 grams of cheese fondue mix, served with crispy bread  
potatoes, and pickles

Also available with your choice of crispy smoked bacon cubes, spicy chili,  
dried tomatoes, or herbs

OR

#### FONDUE CHINOISE

With tender beef, veal, and chicken from the region.  
Per person 250 grams of meat. Served with potato chips, rice,  
Homemade sauces (cocktail, tartar, and garlic), and pickled condiments  
(pearl onions, baby corn, and gherkins)  
Supplement for additional meat per 100g / per person CHF 16.00



#### DESSERT VARIATIONS IN A JAR

Vermicelles with meringue  
Apple crumble with a scoop of vanilla ice cream  
Chocolate mousse made with Felchlin chocolate and cream

**Coffee and tea with Chalet friandise are included**

Fondue Chinoise Menu per Persn: 135.00      Cheese Fondue Menu per person: 115.00  
Fondue Chinoise Menu for children (7-12 years): 95.00  
Cheese Fondue Menu for children (7-12 years): 75.00

For any uncertainties regarding allergens or if you need further information you may contact our professional staff at any time. We use meat from animal friendly farming. Naturally everything is from Switzerland.  
.Prices in CHF including VAT.