



CHALET

ZÜRIBERG

CHEESE FONDUE MENU

GLÜHWEIN APÉRO

Homemade mulled wine with fresh chestnuts

(One glass per person. Alcohol – free punch is also available upon request)

per person CHF 16

STARTER

Please choose one starter to share

Zurich platter ^{ACEFGHNOP}

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

or

Mixed salad ^{ACEFGHLMNO}

Fresh salad with vegetables, roasted bread, and egg

or

Potato soup ^L

with leek strips

CHEESE FONDUE WITH SPITY ZUERIBIET 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 ^{CGHN} and pickles ^{LO}

FONDUE OPTIONS

Vegan cheese fondue from New Roots ^{HO}

Original cheese fondue ^{GO}

with porcini mushrooms

with Pommery mustard and green pepper

with black truffle ^{GO}

with crispy smoked bacon cubes ^{GO}

Additional option: Potatoes

per person CHF 6

DESSERT IN A GLASS

Vermicelles with meringue ^{EFH}

Apple crumble with a scoop of vanilla ice cream ^{ACGH}

Caramel pudding with caramel toffee ^{CG}

Chocolate mousse made with Felchlin chocolate and cream ^{ACFGHN}

Preserved plums with a scoop of cinnamon ice cream ^{ACFGHNO}

MENU PRICES

Salad or soup, vegan cheese fondue, and a dessert of your choice

per person CHF 57

Salad or soup, cheese fondue, and a dessert of your choice

per person CHF 59

Starter (Zurich platter), cheese fondue, and a dessert of your choice

per person CHF 62

with Pommery mustard and green pepper

per person CHF +3

with porcini mushrooms

per person CHF +9

with crispy smoked bacon cubes ^{GO}

per person CHF +6

with black truffle ^{GO}

per person CHF +16

FONDUE CHINOISE MENU

GLÜHWEIN APÉRO

Homemade mulled wine with fresh chestnuts
(One glass per person. Alcohol – free punch is also available upon request)

per person CHF 16

STARTER

Please choose one starter to share

Zurich platter ^{ACEFGHNOP}

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

or

Mixed salad ^{ACEFGHLMNO}

Fresh salad with vegetables, roasted bread, and egg

or

Potato soup ^L

with leek strips

VEGETABLE CHINOISE ^{EFHLMNO}

Vegetable cooked in vegetable broth with tofu

FONDUE CHINOISE ^{EFHLMNO}

Beef, veal, and chicken (250g) from the region, and unlimited slices. Served with natural potato chips, white rice, homemade sauces (cocktail, barbecue, tartar, and garlic), and pickled condiments (pearl onions, baby corn, and gherkins)

Additional option: French fries

Per portion CHF 8

DESSERT IN A GLASS

Vermicelles with meringue ^{EFH}

Apple crumble with a scoop of vanilla ice cream ^{ACGH}

Caramel pudding with caramel toffee ^{CG}

Chocolate mousse made with Felchlin chocolate and cream ^{ACFGHN}

Preserved plums with a scoop of cinnamon ice cream ^{ACFGHNO}

MENU PRICES

Salad or soup, vegetable chinoise, and a dessert of your choice

per person CHF 59

Salad or soup, fondue chinoise, and a dessert of your choice

per person CHF 83

Starter (Zurich platter), fondue chinoise, and a dessert of your choice

per person CHF 86

Supplement for additional meat (per 100g)

per person CHF 16

RACLETTE MENU

GLÜHWEIN APÉRO

Homemade mulled wine with fresh chestnuts
(One glass per person. Alcohol – free punch is also available upon request)

per person CHF 16

STARTER

Please choose one starter to share

Zurich platter ^{ACEFGHNOP}

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

or

Mixed salad ^{ACEFGHLMNO}

Fresh salad with vegetables, roasted bread, and egg

or


Potato soup ^L

with leek strips

RACLETTE WITH FLAVORSOME RACLETTE CHEESE FROM AMSTAD CHEESE SHOP IN SEEFELD

With natural, green pepper. Garlic, and herb cheese varieties. Per person 200 grams of cheese with potatoes and pickles ^{LO}.

DESSERT IN A GLASS

Vermicelles with meringue ^{EFH} 

Apple crumble with a scoop of vanilla ice cream ^{ACGH}

Caramel pudding with caramel toffee ^{CG}

Chocolate mousse made with Felchlin chocolate and cream ^{ACFGHN}

Preserved plums with a scoop of cinnamon ice cream ^{ACFGHNO}

MENU PRICES

Salad or soup, raclette, and a dessert of your choice	per person CHF 54
Starter (Zurich platter), Raclette, and a dessert of your choice	per person CHF 59
Supplement for additional mixed cheese (per 100g)	per person CHF 15

DECLARATION OF ORIGIN

We use only IP-certified meat and milk from animal – friendly husbandry, and naturally, only from Switzerland.

OUR SUPPLIERS FOR CHEESE, BREAD, MEAT AND VEGETABLES

Stephan Schaub, Amstad cheese shop in Seefeld
Jumi from Boll in Bern
Bärtschi Bakery in Kloten
Kellenberger

ALLERGENS

A= Gluten – containing grains	B= Crustaceans
C= Eggs	D= Fish
E= Peanuts	F= Soy
G= Lactose	H= Tree nuts
L= Celery	M= Mustard
N= Sesame	O= Sulfur dioxide and sulfites
P = Lupin	R= Molluscs

If you have any uncertainties about allergens or need further information, feel free to contact our professional staff at any time.