



CHALET

ZÜRIBERG

CHEESE FONDUE MENU

MULLED WINE APÉRO

Homemade mulled wine with fresh chestnuts
(One glass per person. Non-alcoholic punch available on request)

per person CHF 16

STARTER

Please choose one shared starter

Zurich platter*

Dried meat, Salsiz, Jägerpantli, aromatic sausage & spicy cheese from Jumi, served with dried fruit, nut bread & fruit bread

or

Mixed salad

Fresh salad with vegetables, toasted bread and egg

or

Potato soup

with leek strips

CHEESE FONDUE WITH SPICY ZURICH-REGION CHEESE OF YOUR CHOICE *

from Stephan Schaub and his Amstad cheese shop in Seefeld

275 grams cheese fondue mix per person, served with crispy bread* and pickles

FONDUE SELECTION

Vegan cheese fondue by New Roots 

Original cheese fondue

with porcini mushrooms

with Pommery mustard and green pepper

with black truffle

with crispy smoked bacon cubes

Additional potatoes on request

per person CHF 6

DESSERT IN A GLASS

Vermicelles with meringues 

Apple crumble with a scoop of vanilla ice cream

Pear sorbet  

Chocolate mousse made with Felchlin chocolate and cream 

Preserved plums with a scoop of cinnamon ice cream 

MENU PRICES

Salad or soup, vegan cheese fondue and a dessert of your choice
Salad or soup, cheese fondue and a dessert of your choice
Zurich platter starter, cheese fondue and a dessert of your choice
with Pommery mustard and green pepper
with porcini mushrooms
with crispy smoked bacon cubes
with black truffle

per person CHF 57
per person CHF 59
per person CHF 62
per person CHF +3
per person CHF +9
per person CHF +6
per person CHF +16

FONDUE CHINOISE MENU

MULLED WINE APÉRO

Homemade mulled wine with fresh chestnuts
(One glass per person. Non-alcoholic punch available on request)

per person CHF 16

STARTER

Please choose one shared starter

Zurich platter*

Dried meat, Salsiz, Jägerpantli, aromatic sausage & spicy cheese from Jumi, served with dried fruit, nut bread & fruit bread

or

Mixed salad

Fresh salad with vegetables, toasted bread and egg

or

Potato soup

with leek strips

VEGETABLE CHINOISE

Cooked in vegetable broth with tofu and vegetables

FONDUE CHINOISE

Beef, veal and chicken (250 g) from the region, with as many side dishes as you like: natural potato chips, white rice, homemade sauces (cocktail, tartar, barbecue and garlic) and pickles (silver onions, baby corn and cornichons)

French fries available on request as an extra

Portion CHF 8

DESSERT IN A GLASS

Vermicelles with meringues

Apple crumble with a scoop of vanilla ice cream

Pear sorbet

Chocolate mousse made with Felchlin chocolate and cream 

Preserved plums with a scoop of cinnamon ice cream 

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

Zurich platter starter, Fondue Chinoise and a dessert of your choice

per person CHF 86

Meat supplement per 100 grams

per person CHF 16

RACLETTE MENU

MULLED WINE APÉRO

Homemade mulled wine with fresh chestnuts
(One glass per person. Non-alcoholic punch available on request)

per person CHF 16

STARTER

Please choose one shared starter

Zurich platter*

Dried meat, Salsiz, Jägerpantli, aromatic sausage & spicy cheese from Jumi, served with dried fruit, nut bread & fruit bread

or

Mixed salad

Fresh salad with vegetables, toasted bread and egg

or

Potato soup

with leek strips

RACLETTE WITH SPICY RACLETTE CHEESE FROM AMSTAD CHÄSLÄDELI IN SEEFELD

With plain, green pepper, garlic, and herb cheese. 200 grams per person, served with potatoes and pickles

DESSERT IN A GLASS

Vermicelles with meringues

Apple crumble with a scoop of vanilla ice cream

Pear sorbet

Chocolate mousse made with Felchlin chocolate and cream 

Preserved plums with a scoop of cinnamon ice cream 

MENU PRICES

Salad or soup, raclette and a dessert of your choice

per person CHF 54

Zurich platter starter, raclette and a dessert of your choice

per person CHF 59

Mixed cheese supplement per 100 grams

per person CHF 15

DECLARATION OF ORIGIN

Beef, pork and lamb – IP Suisse

Chicken – BTS particularly animal-friendly husbandry, Switzerland

Bread and baked goods – Switzerland



Gluten-free The recipe of the dish contains no gluten-containing ingredients. Unintentional cross-contamination cannot be completely ruled out. Gluten-free bread is available on request.



Vegan The recipe of the dish contains no ingredients of animal origin. Unintentional cross-contamination cannot be completely ruled out.

Raclette and cheese fondue are lactose- and gluten-free. May contain traces of lactose and gluten.

*Gluten-free on request

If you have any questions about allergens or require further information, please do not hesitate to contact our service staff.

Prices in CHF, including VAT.