

MENU RECOMMENDATION FOR GROUPS

Beverages:

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| Hugo, Prosecco with elder flower syrup and peppermint | 12.90 |
| Prosecco 7dl | 74.00 |
| Champagne 7dl | 98.00 |
| Fruit punch non-alcoholic, per serving glass | 7.90 |
| Fruit punch alcoholic, per serving glass | 10.90 |
| Spiced wine punch (seasonal) per serving glass by bonfire | 7.90 |
| Punch non-alcoholic (seasonal) per serving glass by bonfire | 5.90 |
| Mineral Water, Orange Juice | on consumption |

Appetizers:

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| Chestnuts (seasonal) by bonfire | 5.90 |
| Garlic Bread | 8.90 |
| Tomato tartare | 8.90 |
| Tomato bruschetta | 8.90 |
| Garlic Bread and Tomato Tartare | 8.90 |
| Steak tartare with homemade bread | 12.90 |
| Assorted wraps with barbecue, chicken-lemon and vegetables, tomato tartare and garlic bread | 12.90 |
| Garlic bread, Tomato tartare and seasonal soup served in small espresso cups | 12.90 |

Finger food (for 30 people) per person 47.80

Cold Delicacies:

Chavroux cheese over cucumber slices,
Focaccia with arugula, parmesan and Parma ham,
Tomato tartare, garlic bread,
beef jerky, Bündner Parma ham, roasted Chorizo,
cheese platter with soft and hard cheeses

Warm Delicacies:

Small pastries, sliced cheese quiche,
Chicken wings, meat balls with barbecue sauce,
chicken skewers with spicy sauce, seasonal soup,
Puff pastry roulade filled with Greyerzer and Bündner Parma ham,
Pulled pork on brioche bun,
Creamy spinach tart

Our prices are in CHF in include the Swiss VAT.



Starters:

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| Assorted Cold Cuts Platter | 46.90 |
| Assorted cold cuts with beef jerky, farmer's sausage, Parma ham and bacon served with bread and butter 4 servings | |
| Assorted Cheese Platter | 46.90 |
| Cheese made from the milk of „Apolla“ the cow from Tschingelfeld and her fellows served with bread and butter 4 servings | |
| Chäsalp Salad | 14.90 |
| Nuttal's Cornsalad with crispy bacon cubes, croutons and hard-boiled egg | |
| Small Crispy Salad | 10.90 |
| Colorful Salad leaves with different kinds of seeds | |

Main dishes:

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| Fondue Festival | 41.80 |
| A selection of our famous Fondue specialties à discrétion Let yourself be surprised! Served with bread cubes and boiled potatoes. Accompanied with pickles, pearl onions, baby corn, pieces of apple, pear, pineapple, banana (seasonal), cubes of ham | |
| Chäsalp Fondue | 29.90 |
| With cubes of breads and boiled potatoes The following side orders will be separately charged: | |
| Pickles, pearl onions, baby corn | 7.90 |
| Pieces of apple, pear, pineapple, banana (seasonal) | 7.90 |
| Cubes of ham | 8.50 |

You can find more kinds of fondue and their prices under: www.chaesalp.ch.

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Macaroni Festival 41.80
A selection of our famous Macaroni specialties, à discrétion
Delight yourself!

Quatro Raclette Festival 44.80
With garlic, pepper, smoked and mild cheese
And boiled potatoes à discrétion
Accompanied with pickles, pearl onions, baby corn,
pieces of apple, pear, pineapple, banana (seasonal),
and cubes of ham

Veal

Veal Piccata Milan Style, 36.90
Garnished with mushrooms and ham, served with saffron risotto

Roasted Veal Fillet with creamy morel sauce 59.90
Over sautéed leek

Mustard and herbs crusted rare veal roast 46.90
with seasonal vegetables (for over 10 people)

Veal Osso Bucco Cremolata in strong red wine sauce 32.90
With vegetable cubes

Veal Schnitzel with fresh cep mushrooms (seasonal) 39.90
Over fine white wine risotto

BEEF

Roasted Sirloin Steak „Chef“ 54.90
over seasonal vegetables with Hollandaise sauce

Rinderroulade (Beef rollups) Grandmother’s Style 34.90
With homemade mashed potatoes

„Café de Paris“ Beef Entrecote from Limousin cattle 46.90
On homemade Café de Paris Sauce with seasonal vegetables

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Trois Filets Tobelhof
3 kinds of steaks and 3 kinds of sauces with seasonal vegetables
(2 course meal)

Roast beef à l'anglaise (10 people) 49.90
With homemade Hollandaise sauce and seasonal vegetables

LAMB

Roasted Lamb Racks Spartakus 46.90
over olive ragout, dried tomatoes,
red onions and garlic

Swiss Lamb shank rare roasted 32.90
with rosemary jus over seasonal vegetables

PORK

Pork strips Zurich Style with mushrooms and mashed potatoes 28.90

Medallion of Pork Fillet on Port wine jus and seasonal vegetables 36.90

Augustiner Sausage, „Switzerland's cultural heritage“ 24.90
on thick savoy cabbage, with homemade mashed potatoes

POULTRY

Chicken strips in curry sauce with different kinds of fruits 29.90
Served with rice

Chicken breast Saltimbocca 29.90
Over white wine risotto, garnished with sautéed wild mushrooms

Rare roasted duck breast with orange sauce 39.90
Arranged over glazed sugar pea

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FISH

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| Swiss Cisco Fillets with fine lemon butter, and spinach leaves | 44.90 |
| Trout fillet with thick savoy cabbage and saffron potato gnocchi | 46.50 |
| Perch Fillet with almond butter, spinach leaves and lemon noodle | 38.50 |

SIDE DISHES

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| Italian Risotto or Dry Rice | 7.90 |
| Raffaele Miglio's Homemade Tagliatelle from Dübendorf | 7.90 |
| Butter hash browns or mashed potatoes or French fries | 7.90 |
| Rosemary potatoes or potato gratin | 7.90 |
| Market-fresh Salad | 9.90 |
| Seasonal Vegetables | 9.90 |

MEATLESS BUT TASTEFUL

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| Eggplant Cordon Bleu arranged over fine Tomato Risotto | 29.50 |
| Vaudoise Mashed potatoes au gratin with thick leek sautéed Garnished with a sunny side up egg | 22.50 |
| Homemade Tagliatelle „Pesto Rosso“ with thick red pesto sauce with garlic and chili pepper | 25.50 |
| Quorn strips in Curry sauce With different kinds of fruits served with rice | 28.90 |
| Vegetable Hash Browns Au Gratin with Taleggio and garnished with a sunny side up egg | 29.90 |

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DESSERTS

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| Homemade Mousse au Chocolat (for 10 people) | 14.50 |
| Fruit Salad | 13.80 |
| Fruit Salad with cream | 14.60 |
| Fruit Salad with Kirsch (cherry brandy) and whipped cream | 15.90 |
| Lemon sorbet with Vodka | 12.90 |
| Apple sorbet with Calvados (apple brandy) | 12.90 |
| Plum Sorbet with Vieille Prune (plum brandy) | 12.90 |
| Sorbet Plate Tobelhof Three different kinds of Sorbets over fruit coulis Garnished with fresh fruits | 15.80 |
| Homemade Parfait „Mâitre Max“ (seasonal flavors) Garnished with fresh fruits (for 10 people) | 14.50 |
| Panna Cotta with seasonal fruit coulis | 11.90 |
| Dessert plate Tobelhof | 18.80 |
| Dessert Buffet Tobelhof, big Dessert buffet without cheese | 24.90 |
| Dessert Buffet Tobelhof, big Dessert buffet with different kinds of cheeses | 29.90 |

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