

## Menu recommendations for groups

### Aperitif:

Hugo, Prosecco with elderflower sirup and peppermint	12.90
Prosecco 7dl	74.00
Champagne 7dl	98.00
non-alcoholic fruit punch, per glas	7.90
fruit punch with Prosecco, per glas	12.90
mulled wine (seasonal), served at the bonfire, per glas	7.90
non-alcoholic hot punch (seasonal), served at the bonfire, per glas	5.90
mineral water, orange juice	depending on consumption

hot chestnuts (seasonal), served at the bonfire	5.90
garlic bread	8.90
tartar of sun dried tomatoes	8.90
tomato bruschetta	8.90
mix of garlic bread and tartar of sun dried tomatoes	8.90
beef tartar served on toasted bread	12.90
garlic bread, tartar of sun dried tomatoes and a	12.90
seasonal soup served in an espresso cup	

Finger food (for groups of 30 or more) pro Person 47.80

### Cold delicacies:

chavroux (goat`s cheese) served on slices of cucumber;  
 focaccia with rocket, parmesan and dry-cured ham;  
 tartar of sun dried tomatoes; garlic bread;  
 Bündnerfleisch and Bündner dry cured ham (Swiss specialities from the Grisons canton); fried chorizo;  
 cheese platter with a variety of soft and hard cheeses

### Warm delicacies:

various pastries; slices of cheese quiche;  
 chicken wings; meat balls with BBQ-sauce;  
 chicken skewers with a spicy sauce; seasonal soup;  
 cheese and ham roll (filled with Greyezer cheese and dry cured ham);  
 pulled pork served in a brioche bun;  
 mini spinach quiche

All our prices are in CHF, VAT included.

### Starters:

<b>Cold cut platter</b>	48.90
various cold cuts, including Bündnerfleisch, bacon and other specialities from around Switzerland served with bread and butter 1 platter serves 4	
<b>Cheese platter</b>	48.90
various local cheeses from „Apolla the Cow“ and her fellows served with bread and butter 1 platter serves 4	
<b>Chäsalp salad</b>	14.90
lamb's lettuce, crispy bacon, croûtons and egg	
<b>Small crunchy salad</b>	10.90
various green salads with a healthy mix of kernels	

### Main courses:

<b>Fondue Festival</b>	41.80
a selection of our famous cheese fondue specialities, served all-you-can-eat. This cheesy dream includes bread and boiled potatoes, as well as gherkins, baby corn, silverskin onions, seasonal fresh fruit like apples, pears and pineapple and diced ham	
<b>Chäsalp Fondue</b>	29.90
served with bread and boiled potatoes	
Additional sides to be ordered seperately:	
gherkins, silverskin onions, baby corn	7.90
fresh fruit (seasonal)	7.90
diced ham	8.50

For prices and other fondue specialities visit our website [www.chaesalp.ch](http://www.chaesalp.ch).

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### **Macaroni Festival**

a selection of our delicious macaroni dishes  
served all-you-can-eat  
It's going to be a surprise!

41.80

### **Quatro Raclette Festival**

mild, smoked, garlic and pepper raclette  
served all-you-can-eat.  
Includes potatoes as well as all side dishes like  
mixed pickles, fresh fruit and diced ham

44.80

### **Classic main courses**

Cordon bleu served with vegetables	39.90
Burger (just the meat) served with mashed potatoes	28.90
Veal escalope served with a Marsala wine gravy and white wine risotto	35.40
Traditional Zurich ragout served with golden hash browns	39.90
Veal entrecôte roasted as a whole served with fresh seasonal vegetables and a creamy morel mushroom sauce	59.50

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## Other meaty main courses

Beef tenderloin wrapped in bread dough served with root vegetables and gravy	46.50
Braised calf's cheek, red wine gravy, mashed potatoes	38.50
Medallion of pork fillet served on a bed of olive and tomato ragout, accompanied by roasted thyme potatoes	34.50
Roast saddle of lamb, carrots and snow peas	44.50
Tender chicken breast with tarragon flavoured kohlrabi	29.50
Shoulder piece of beef served with fried potatoes	36.50
Fried duck breast served on a bed of braised chicory, risotto and a creamy citrus butter	32.50
Trois Filets Tobelhof 3 different fillets with 3 different sauces, fresh vegetables	59.90
Chicken curry with lots of different fruit served with rice	29.90
side dishes :	
homemade mashed potatoes,	8.90
Rösti (Swiss style hash browns)	8.90
French fries	8.90
Italian risotto	8.90
seasonal vegetables	9.90

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## Fish

Grilled pikeperch with poached fennel and mashed potatoes, drizzled with a Pernod- and fennel stock	36.80
Fillet of pike, saffron risotto, snow peas, beet root mousse	44.50
Fried fillet of salmon, braised lettuce and mashed potatoes	38.50
Sturgeon served with cauliflower cooked in three ways (as mash, fried and as a mousse)	49.50
Homemade tagliatelle with strips of smoked salmon and creamy lemon sauce	32.50

## Vegetarian dishes

Fried polenta served on a bed of olive and tomato ragout	26.50
Potato soufflé with herbs, served with fried vegetables and sauce hollandaise	29.50
Penne pasta with fried vegetables, herbs and organic olive oil	22.50
Vegetable strudel vegetable ragout wrapped in puff pastry and served with an apple and Calvados sauce	28.50
Potato and vegetable strudel served with tomato sauce	21.50
Root vegetable quiche with fried celeriac, herb sauce and marinated baby salads	19.50
Alpler macaroni	24.50
Risotto with morel mushrooms	34.50
Cheese quiche	26.50

Click here for further seasonal offers:

[http://chaesalp.ch/food\\_and\\_drink-2/#menue](http://chaesalp.ch/food_and_drink-2/#menue)

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## Desserts

Homemade caramel flan garnished with whipped cream and fresh fruit	8.90
Iced coffee one of our many specialities mocca ice cream stirred to a creamy consistency, flavoured with a dash of coffee liqueur and topped with whipped cream small serving	10.80 8.80
Caramel custard just like granny used to make it small serving	11.20 9.20
Banana Split – made from Max Havelaar bananas vanilla ice cream hugged by a banana. with hot chocolate topping and whipped cream	13.50
Warm chocolate cake with vanilla ice cream and whipped cream	13.80
Coupe Danemark delicious vanilla ice cream hot chocolate topping and whipped cream small serving	12.50 9.50
Aemmitaler meringue with whipped cream	9.50
Aemmitaler meringue cith vanilla ice cream and whipped cream	12.50
Ice cream and sorbets vanille, mocca, lemon, plum	3.80
Homemade ice cream raspberry and black currant, tangerine and balsamico, chocolate	4.20
2 scoops of lemon sorbet with vodka	9.50
2 scoops of plum sorbet with Vieille Prune (plum brandy)	9.50

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Homemade chocolate mousse (for groups of 10 or more)	14.50
Fresh fruit salad	13.80
Fresh fruit salad with whipped cream	14.60
Sorbet variation 3 different sorbets served with fresh fruit and a fruit coulis	15.80
Panna cotta served with a seasonal fruit coulis	11.90
Dessert buffet „Chäsalp“, without cheese	24.90
Dessert buffet „Chäsalp“, with a variety of cheeses	29.90

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