

Chäsalp

Starters and soups

Mixed-leaf salad ^{GLVO} With Tobelhof house dressing	10.00
Mixed salad ^V With Tobelhof house dressing	12.00
Soup of the day Ask our team about our soup of the day	10.00
Wild garlic potato soup ^V	12.00

Alter Tobelhof Classics

Kehmanns Schüblig sausage	19.00
With Fredy's bread and Appenzell butter	
With Tobelhof Victorinox pocket knife	39.00
Tobelhof deli meats board (200g)	35.00
With specialities from the Fässler butcher's: Alpine salami, Appenzell salametti, smoked country ham, country bacon, Kehmanns Schüblig sausage, silver skin onions, corn and cornichons, bread from Fredy's and Appenzell butter	
Cheese and sausage salad	19.00
Garnished cheese and sausage salad	25.00
Classic beef tartare	32.00
Garnished with cornichons, red onions, capers and olives	
With brioche toast and Appenzell butter	
Small portion	22.00
Zurich-style veal strips with butter rösti	38.00
Small portion	32.00
Granny's veal meatloaf	34.00
With creamy morel sauce and homemade mashed potatoes	
Small portion	28.00
Veal schnitzel	31.00
Breaded veal flank schnitzel	
Small portion	25.00
Swiss macaroni with meat sauce and apple compote	28.00
Small portion	22.00
Veggie red curry ^{GLVO}	25.00
Vegetables, beansprouts, red Thai curry sauce and organic basmati rice	
Small portion	19.00
Sides	
Fries ^{LVO} Potato rösti ^{GV} Mashed potatoes ^{GV} Risotto ^V	8.00
Organic basmati rice ^{GLVO} Seasonal vegetables ^{GV} Tagliatelle ^V Side salad ^V	

Chäs fondues

All our fondues are served with boiled potatoes and chunks of bread

Chäsalp Fondue ^V 2900 Rappen

Made to our special house recipe,
handed down over generations

Fribourg Fondue Moitié-Moitié ^V 2900 Rappen

A famous creamy Vacherin fondue

Stiereblut Fondue ^V 3100 Rappen

Fondue for your fiery side! With Vacherin and
Gruyère and lots of chili peppers – delicious!
Our chef's favourite.

Chlöpfmost Fondue ^V 3600 Rappen

A fondue fit for a king with champagne
for discerning palates

Bergbauern Fondue 3400 Rappen

A flavourful and hearty fondue
with crispy bacon and rustic plum liqueur

Stiere Fondue ^V 3100 Rappen

A popular fondue with
green peppercorns and mustard

Waldmeister Fondue ^V 3200 Rappen

Our popular Chäsalp fondue with
fresh mushrooms

Müüsli Fondue ^V 3500 Rappen

A creamy fondue featuring morels. Perfect for those
who love the delicious taste of morel!

Kälbli Fondue ^V 3100 Rappen

Fondue with a selection of fresh herbs

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Chäs fondues

Sennerinnen Fondue 3500 Rappen
A creamy fondue with ham,
chili peppers and pepper strips.

Stall Fondue ^V 3200 Rappen
Fondue made with homemade tomato sauce.
A fondue with many fans.

Schweine Fondue ^V 3900 Rappen
Our popular Chäsalp fondue with truffle butter.
The favourite of our kitchen director Birger Kehmann.

Chili Fondue ^V 3300 Rappen
This fondue will surely warm you up.
Our special blend of cheeses, with one of
the hottest chillies in the world (bhut jolokia).
Aficionados only!

Büffel Fondue 3800 Rappen
A Chäsalp fondue blend featuring mozzarella,
served with a small platter of salami,
so you can spear salami and bread together on your fork.

G'sundheits Fondue ^V 3400 Rappen
Our special fondue blend featuring calvados
and dried apple chunks.

Fondue Feast

For 3+ diners 4500 Rappen
we recommend our special Fondue Feast.
Also possible for only two guests. Additional 800 Rappen per guest.

Choose from our wide selection of fondues or let our chef surprise you.
A proper feast includes all the sides including cornichons, silver skin onions,
baby corn, fresh fruit and diced ham.

Available to order until 9:30 pm

Chäsalp

Desserts

Granny's homemade apple pie	11.00
With puff-pastry, rum raisins and a sprinkling of cinnamon, served with warm custard and cream	
With a scoop of vanilla ice cream	+4.00
Brännnti Crème (Swiss-style crème brûlée)	11.00
With caramelised nuts and cream	
Hot chocolate cake	13.00
Straight from the oven with a molten core, with vanilla ice cream and cream (Made to order in approx. 15 minutes)	
Homemade tiramisu	12.00
Blended iced coffee	12.00
With a shot of Kahlua and cream on top	
Small portion	8.00
Danish Sundae	12.00
Two scoops of vanilla ice cream, with hot chocolate sauce and cream	
Small portion	8.00
Cheese board	14.00
Selection of cheeses from Zurich Oberland with Birnenbrot pear pastry and Appenzell butter	
Homemade ice cream	5.00 per scoop
Buffalo cream and banana with chocolate shavings	
Sour cream, Lavender, Chocolate	
Homemade sorbet	5.00 per scoop
Strawberries ^{L O}	
Tobelhof (raspberry and cassis with chocolate shavings)	
Classic ice creams and sorbets	4.00 per scoop
Vanilla ice cream, Mocha ice cream, Plum sorbet ^{L O} , Lemon sorbet ^{L O}	

A little something sweet

Panna cotta in a jar	5.00
With strawberry coulis and caramelised nuts	
Café à la Tobelhof	8.00
Coffee or espresso with a sweet surprise	
Ask our team to find out more.	