

Chäsalp

Starters and soups

Mixed-leaf salad ^{GLVO} With Tobelhof house dressing	1100 Rappen
With sautéed chanterelles ^{GLV}	1700 Rappen
Mixed salad ^V	1300 Rappen
Soup of the day Ask our team about our soup of the day	1000 Rappen
Chanterelle cream soup ^V	1400 Rappen

Alter Tobelhof Classics

Kehmanns Schüblig sausage	1900 Rappen
With Fredy's bread and Appenzell butter	
With Tobelhof Victorinox pocket knife	3900 Rappen
Tobelhof deli meats board (200g)	3900 Rappen
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 / sausage salad	1900 Rappen
Garnished cheese and sausage salad / Garnished sausage salad	2700 Rappen
Classic beef tartare	3400 Rappen
Garnished with cornichons, red onions, capers and olives	
With brioche toast and Appenzell butter	
Small portion	2600 Rappen
Zurich-style veal strips with butter rösti	4200 Rappen
Small portion	3600 Rappen
Granny's veal meatloaf	3400 Rappen
With creamy morel sauce and homemade mashed potatoes	
Small portion	2800 Rappen
Veal schnitzel	3100 Rappen
Breaded veal flank schnitzel	
Small portion	2500 Rappen
Swiss macaroni with meat sauce and apple compote	2900 Rappen
Small portion	2300 Rappen
Veggie red curry ^{GLVO}	2500 Rappen
Vegetables, beansprouts, red Thai curry sauce and organic basmati rice	
Small portion	1900 Rappen
Sides	
Fries ^{LVO} Potato rösti ^{GV} Mashed potatoes ^{GV} Risotto ^V Spaghetti ^V	800 Rappen
Organic basmati rice ^{GLVO} Seasonal vegetables ^{GV} Tagliatelle ^V Side salad ^V	

Chäsalp

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 3800 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 3200 Rappen

A popular fondue with
green peppercorns and mustard

Waldmeister Fondue ^V 3300 Rappen

Our popular Chäsalp fondue with
fresh mushrooms

Müüsli Fondue ^V 3700 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

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

Also possible for only 2 guests. Additional charge per guest 800 Rappen

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Desserts

Granny's homemade apple pie With puff-pastry, rum raisins and a sprinkling of cinnamon, served with warm custard and cream With a scoop of vanilla ice cream	1400 Rappen +500 Rappen
Brännnti Crème (Swiss-style crème brûlée) With caramelised nuts and cream	1100 Rappen
Hot chocolate cake Straight from the oven with a molten core, with vanilla ice cream and cream Made to order in approx. 15 minutes	1400 Rappen
Homemade tiramisu	1300 Rappen
Blended iced coffee with a shot of Kahlua and cream on top Small portion	1300 Rappen 900 Rappen
Coupe Romanoff (Vanilla ice cream and strawberries) Small portion	1600 Rappen 1200 Rappen
Marinated strawberries with Grand Marnier ^{GL} Small portion	1500 Rappen 1100 Rappen
Danish Sundae Two scoops of vanilla ice cream, with hot chocolate sauce and cream Small portion	1300 Rappen 900 Rappen
Cheese board Selection of cheeses from Zurich Oberland with Birnenbrot pear pastry and Appenzell butter	1800 Rappen
Homemade ice cream Buffalo cream and banana with chocolate shavings Sour cream, Chocolate	550 Rappen per scoop
Homemade sorbet Strawberries ^{L,O} , Tobelhof (raspberry and cassis with chocolate shavings)	550 Rappen per scoop
Classic ice creams and sorbets Vanilla ice cream, Mocha ice cream, Plum sorbet ^{L,O} , Lemon sorbet ^{L,O}	500 Rappen per scoop

A little something sweet

Panna cotta in a jar With strawberry coulis and caramelised nuts	500 Rappen
Café à la Tobelhof Coffee or espresso with a sweet surprise - Ask our team to find out more.	800 Rappen