

Appetizers

Steak Tartare	\$16
Finely chopped Beef Tenderloin with Capers, Onions, Eggs, Cornichons and Parsley served with Toast Points	
Bündnerfleisch Teller	\$14
Slices of Bündnerfleisch, fresh Fruit, Cornichons and Pearl Onions	
Geräucherter Lachs	\$14
Smoked Salmon with New Petit Golden Yukon Potatoes, Dill Horseradish Cream and Crispy Capers	
Risotto "Jäger Art"	\$16
Herb Risotto "Hunter Style" Venison strips with Mushrooms, Bacon and Madeira Demi Glace	
Käsefondue	\$16
Appetizer portion of Cheese Fondue infused with Kirschwasser served with Baguette Bread for dipping	
Käsespätzle	\$10
Homemade Swiss Dumplings with Cheese topped with Fried Onions	
Schnecken Pastetli	\$15
Vineyard Escargot, Brandy Garlic Butter and fresh baked Puff Pastry	
Raclette	\$10
New Potatoes and melted Swiss Raclette Cheese with Pearl Onions and Cornichons	

Soups and Salads

Zwiebelsuppe	\$9
Onion Soup topped with Bread Crouton and Gruyere cheese	
Gulaschsuppe	\$9
Traditional Austrian-Hungarian Beef Stew	
Swiss Chalet Haus Salat	\$9
Butter Lettuce, light European style Sour Cream Dressing and Herb marinated Tomatoes	
Gemischte Blattsalate	\$9
Mixed Greens tossed in Blood Orange Dressing	

Entrees

Züricher Geschnetzeltes	\$31
Slices of Veal sautéed with Button Mushrooms, Oyster Mushrooms and Chardonnay Cream sauce served with Rösti Potato	
Pfeffer Steak	\$32
6oz grilled Filet of Beef and Green Peppercorn Demi Glace served with a Potato Cake and Vegetable medley	
Wiener Schnitzel	\$31
Lightly breaded and pan fried, milk-fed Veal, served with Parsley Potatoes, Cranberry sauce and Haus Salat	
Schweine Lendchen	\$24
Sautéed Pork Medallion and Dijon Mustard sauce served with homemade Spinach Gnocchi	
Sautierter Seebarsch	\$35
Pan seared Striped Bass with Artichoke Risotto, Red Wine Shallots and Beurre Blanc Sauce	
Lamm Rücken	\$36
Colorado Lamb Rack, Ratatouille, Green Beans, Polenta Croutons and Thyme Jus	
Gemüse Strudel	\$22
Homemade Strudel filled with Mushrooms and Vegetables served with Truffle Sauce	
Hühner Streifen	\$24
Sautéed Chicken Breast Strips and Rosemary Tomato sauce served with homemade Pasta	

Specialties of the Chalet

"All Fondues and Raclettes are served Family Style"

Äpler Fondue with Herbs	\$29
Blend of imported Swiss Cheeses with White Wine, Kirschwasser, Garlic and fresh Herbs served with Potatoes, seasonal Vegetables and Baguette Bread for dipping	
Chef Bernie's Gouda Fondue	\$27
Cheese Fondue with Smoked Gouda, Leeks, fresh Herbs, Caraway Seeds served with Potatoes, seasonal Vegetables and Baguette Bread for dipping	
Bauern Fondue	\$28
Cheese Fondue with sautéed Mushrooms, Bacon, fresh Tomatoes, Leeks and fresh Herbs served with Potatoes, seasonal Vegetables and Baguette Bread for dipping	
Chinoise Fondue	\$34
Simmering pot of Burgundy infused Beef Broth served with Beef Tenderloin, Potatoes, seasonal Vegetables and dipping sauces	
Fondue Bourguignonne	\$34
Boiling pot of Oil served with Beef Tenderloin, Potatoes, seasonal Vegetables and dipping sauces	
Raclette Matterhorn	\$35
Swiss Raclette Cheese, Beef Tenderloin, Chipolata Sausages, Smoked Polish Sausages, Potatoes and dipping sauces	
Raclette	\$20
Swiss Raclette Cheese, Potatoes, Asparagus, Balsamic Mushrooms, Pickled Pepperchines, Pearl Onions and Cornichons	

Side Orders

Served cooked for Cheese Fondues

Beef Medallions (4oz)	\$10
Free Range Chicken Breast Medallions (4oz)	\$6
Sausages (4oz)	\$5
Lamb Chops (8oz)	\$12
Venison Loin Medallions (4oz)	\$10
Jumbo Shrimp (16/20)	\$9
Swiss Raclette Cheese (4oz)	\$7

Desserts

Traditional Apfelstrudel

Served with Vanilla sauce

\$12

Suggestion: 2004 Hobbs of Barossa Ranges Late Harvest Viognier \$6

Fondue au Chocolate

Choice of Hazelnut Chocolate or Valrhona Chocolate served with
Sugar Cookies, fresh Fruit and Sponge Cake

\$14

Suggestion: 2005 Hobbs of Barossa Ranges Late Harvest Grenache \$6

Birnen Streusel

Warm Caramelized Pears and Cranberries topped with Streusel
Crumbs and Caramel Ice Cream

\$12

Suggestion: 2001 Tokaji, Kiraluyundvar "Ilona" \$15

Coup Danmark

Vanilla Ice Cream served with Chocolate sauce

\$11

Suggestion: Yalumba Muscat, "Museum Reserve" \$15

Heisse Liebe

Vanilla Ice Cream served with Rum infused Raspberry sauce

\$11

Suggestion: 2008 Elio Perrone "Bigarò" \$9

Morello Kirsch Törtchen

Chocolate Chiffon Cake layered with brandied Morello Cherries and
Chantilly Cream

\$12

Suggestion: 2003 Kracher, Zweigelt Beerenauslese \$10

Sorbet Variation

Chef's daily Sorbets with fresh Berries

\$11

Suggestion: Porto Barros 20 Year Old Tawny \$16

Port Flight.....Market Price

Dessert Wine Flight.....Market Price