


# Appetizers

-  **Steak Tartar\*\*** \$20  
Finely chopped Beef Tenderloin with Capers, Onions, Eggs, Cornichons and Parsley, served with toasted Baguette
- Brotzeitbrett mit frischen Früchten** \$20  
Slices of Ham, Bündnerfleisch, Prosciutto, and Landjaeger paired with Appenzeller and Raclette Cheese, fresh Berries, dried Fruits and Almonds
-  **Feines Carpaccio Vom Hirsch\*\*** \$19  
Thinly sliced Pepper Crusted Elk Loin with Basil Pesto, served under a Champagne Vinaigrette Arugula Salad and shaved Parmesan
- Käsefondue** \$17  
Appetizer portion of our Äpler Cheese Fondue infused with Kirschwasser, served with Baguette Bread
- Käsespätzle** \$13  
House-made Swiss Dumplings with Cheese, topped with Fried Onions and Diced Tomatoes
- Schnecken Pastetli** \$15  
Vineyard Escargot, Brandy Garlic Butter, Roasted Tomatoes and fresh baked Puff Pastry
- Gebackener Brie** \$15  
Triple Cream Brie warmed and served with a trio of jams and Fresh Baguette Bread
- Foie Gras\*\*** \$28  
Seared Foie Gras served over toasted Onion Brioche with Frisee salad and Dried Cherry, Port Wine reduction

# Soups and Salads

- Zwiebelsuppe** \$11  
Onion Soup topped with French Baguette and Gruyère Cheese
- Goulaschsuppe** \$11  
Spicy Beef Stew with cubed Potatoes and Bell Peppers, served with Sour Cream
- Linseneintopf** \$10  
Green lentil stew with seasonal vegetables
-  **Swiss Chalet Haus Salat** \$10  
Butter Lettuce, light European style Sour Cream dressing and herb marinated Tomatoes
-  **Gemischte Blattsalate** \$12  
Mixed Greens with Balsamic dressing and a variety of traditional European salads

 Featuring lighter and healthier ingredients

 Featuring Colorado products



## Entrees

<b>Züricher Geschnetzeltes</b>	\$34	<b>Wiener Schnitzel</b>	\$33
Slices of Veal sautéed with Button Mushrooms and Chardonnay Cream sauce, served with Rösti Potato		Lightly breaded and pan fried milk-fed Veal, served with warm Potato Salad and Lingonberry sauce	
 <b>Schlemmerpfanne**</b>	\$42	<b>Halbe Gebratene Ente</b>	\$34
6oz Beef Tenderloin Au Gratin, House-made Spätzle, Mushroom Sauce and Winter Vegetables		Baked half Duck served with Braised Red Apple-Cinnamon Cabbage and Bread Dumpling	
<b>Grilliertes Lachs Filet **</b>	\$32	<b>Cordon Bleu mit Spätzle</b>	\$30
Grilled Salmon served over Pappardelle Pasta tossed with Kalamata Olives, Tomatoes, Heirloom Spinach, Cauliflower and fresh Garlic		Prosciutto and Raclette stuffed Chicken Breast with House-made Spätzle, Mushroom Sauce and Winter Vegetables	
<b>Vegetable Rösti</b>	\$27	 <b>Gebackener Lamm-Rücken**</b>	\$43
Mozzarella stuffed Rösti Potato topped with Ratatouille Vegetables, Arugula Salad and Balsamic Reduction		Herb-crusted Rack of Lamb with Thyme Jus, Potato Gratin and Winter Vegetables	
<b>Gebratenes Wildschwein Filet **</b>			\$39
Pan Seared Wild Boar Tenderloin with Wild Mushroom Risotto and Bourbon Demi Glace			

## Specialties of the Chalet

 <b>Fondue Bourguignonne**</b>	\$42	<b>Älpler Fondue with Herbs</b>	\$39
Boiling pot of oil served with 6oz of Beef Tenderloin, Potatoes, Winter Vegetables and Dipping Sauces		Blend of imported Swiss Cheeses with White Wine, Kirschwasser, Garlic and fresh Herbs served with Potatoes, Winter Vegetables and Baguette Bread	
 <b>Chinoise Fondue**</b>	\$39	<b>Raclette Fondue</b>	\$41
Simmering pot of Burgundy infused Beef Broth served with 6oz of Beef Tenderloin, Potatoes, Winter Vegetables and Dipping Sauces		Raclette Cheese Fondue with crispy Prosciutto, Chive oil and Micro Greens, served with Potatoes, Winter Vegetables and Baguette Bread	
 <b>Raclette Matterhorn**</b>	\$44	<b>Raclette</b>	\$36
Swiss Raclette Cheese, 4oz of Beef Tenderloin, Bacon, Chipolata Sausage, Smoked Polish Sausage, Winter Vegetables and Dipping Sauces		Swiss Raclette Cheese, Zucchini, Yellow Squash Potatoes, Tomato slices, Balsamic Mushrooms, Pearl Onions and dipping sauces	

## Side Orders

 <b>Beef Medallions 4oz**</b>	\$12	<b>Sausages 8 pieces</b>	\$8
 <b>Lamb Chops 4oz**</b>	\$14	<b>Jumbo Shrimp (3)**</b>	\$10
<b>Free Range Chicken Breast 6oz**</b>	\$8	<b>Swiss Raclette Cheese 3 pieces</b>	\$9
<b>Wild Boar Tenderloin 4oz**</b>	\$12		

\*\*These items may be served raw or undercooked based upon your specification or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Desserts

## **Traditional Apfelstrudel**

Served with Vanilla Crème Anglaise

\$12

## **Fondue au Chocolate**

Choice of Hazelnut Milk Chocolate or des Alpes Swiss Dark Chocolate  
served with fresh Fruit and Sponge Cake

\$15

## **Coup Denmark**

Vanilla Ice Cream served with warm Chocolate sauce

\$12

## **Heisse Liebe**

Vanilla Ice Cream served with warm Rum infused Raspberry sauce

\$12

## **Crème Brulee**

With caramelized Sugar and Fresh Berries

\$ 12

## **Birnenkuchen mit Karamell**

Pear “Bread Pudding” Cake with Caramel  
and house made Pear Sorbet

\$12



