


Vorspeisen

 Steak Tartare**	\$23
Finely Chopped Angus Beef, Capers, Onions, Cornichons, Parsley, Toasted Bread	
Käsespätzle	\$16
Homemade Swiss Dumplings, Our House Three Cheese Blend, Diced Tomatoes, Fried Onions	
Gebackener Brie	\$18
Baked Triple Cream Brie, Apple-Lingonberries, Green Salad	
Schnecken Pastetli	\$20
Baked Vineyard Escargot, Herb-Garlic Butter, Fresh Baguette	
Tomaten Bruschetta	\$15
Chopped Tomatoes Mixed, Olive Oil, Onions, Basil, Balsamic Vinegar, Toasted Baguette Bread	
 Suppen und Salate	
Minestrone	\$12
Vegetable Soup, Zucchini, Yellow Squash, Tomato, White Beans, Pasta	
Zwiebelsuppe	\$14
Onion Soup, Baguette Bread Crouton, Gruyère Cheese	
 Swiss Chalet Haus Salat	\$12
Butter Lettuce, Herb Marinated Tomatoes, Light European-Style Sour Cream Dressing	
 Gemischter Blattsalat	\$14
Mixed Greens, Tomato, Cucumber, Red Beet, German Potato Salad, Balsamic Dressing	

 Featuring lighter and healthier ingredients

 Featuring Colorado products

In case of any allergies or dietary restrictions please inform our wait staff.

Parties of 6 or more are subject to a 20% service charge.

A \$5 split charge for 1st courses and \$8 split charge for 2nd courses will be applied in case of sharing menu items
A 2% culinary appreciation surcharge will be added to each bill. This charge will be fully paid out to our back of house team.

**These items may be served raw or undercooked based on 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.

Hauptgänge

Züricher Geschnetzeltes Sautéed Veal, Creamy Mushroom- Chardonnay Sauce, Rösti	\$35	Wiener Schnitzel Lightly Breaded Pan Fried Veal, Warm Potato Salad, Lingonberries	\$33
Gegrilltes Filet Mignon** 6oz Filet Mignon, Gnocchi, Green Beans and Bacon, Balsamic Demi-Glace	\$44	Cordon Bleu mit Spätzle Prosciutto and Raclette Stuffed Chicken Breast, Spätzle, Mushroom Sauce, Vegetables	\$34

 Gegrilltes Lachs Filet**	\$36
Grilled Salmon over Pasta, Kalamata Olives, Tomatoes, Arugula, Cauliflower, Garlic, Olive Oil, Herbs	

Swiss Chalet Spezialitäten

We proudly serve cheese products imported from Switzerland
Our Swiss Chalet Spezialitäten serve 1-2 guests

Fondue Bourguignonne** Boiling Pot of Oil, 6oz Beef Tenderloin, Potatoes, Vegetables, Dipping Sauces additional guest \$28	\$56	Chinoise Fondue** Burgundy Infused Beef Broth, 6oz Beef Tenderloin, Potatoes, Vegetables, Dipping Sauces additional guest \$28	\$56
Älpler Fondue mit Kräuter Blend of Imported Swiss Cheeses, White Wine, Kirschwasser, Garlic, Fresh Herbs, Potatoes, Vegetables, Baguette Bread, serves 1-2 guests additional guest \$27	\$54	Raclette Matterhorn** Swiss Raclette Cheese, 4oz Beef Tenderloin, Bacon, Chipolata and Smoked Polish Sausage, Potatoes, Dipping Sauces additional guest \$28	\$56
Raclette Raclette Cheese, Potatoes, Squash, Zucchini, Bell Peppers, Onion, Tomato, Mushrooms, serves 1-2 additional guest \$28	\$48		

Additions

(Served Cooked for Cheese Fondues)

Beef Medallions 4oz**	\$14	Sausages 8pcs	\$8
Jumbo Shrimp** (3)	\$9	Free Range Chicken Breast 6oz*	\$10
Swiss Raclette Cheese (3)	\$9		

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Nachspeisen

Traditioneller Apfelstrudel
Served with Vanilla Crème Anglaise

Heisse Liebe
Vanilla Ice Cream, Warm Rum Infused Raspberry Sauce
with Whipped Cream
\$12

Coup Denmark
Vanilla Ice Cream, Warm Chocolate Sauce
12\$

Schokoladen Fondue
Choice of Hazelnut Milk Chocolate or
Des Alpes Swiss Dark Chocolate
with Fresh Fruit and Sponge Cake
\$16

Crème Brûlée
Traditional Vanilla Caramelized Custard
with Fresh Berries
\$14

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