


Vorspeisen

 Steak Tartare** Finely Chopped Angus Beef, Capers, Onions, Cornichons, Parsley, Toasted Bread	\$20
Käsespätzle Homemade Swiss Dumplings, Our House Three Cheese Blend, Diced Tomatoes, Fried Onions	\$14
Gebackener Brie Baked Triple Cream Brie, Apple-Lingonberries, Green Salad	\$16
Schnecken Pastetli Baked Vineyard Escargot, Herb-Garlic Butter, Fresh Baguette	\$17
Tomaten Bruschetta Chopped Tomatoes Mixed, Olive Oil, Onions, Basil, Balsamic Vinegar, Toasted Baguette Bread	\$15
 Suppen und Salate	
Minestrone Vegetable Soup, Zucchini, Yellow Squash, Tomato, White Beans, Pasta	\$12
Zwiebelsuppe Onion Soup, Baguette Bread Crouton, Gruyère Cheese	\$13
 Swiss Chalet Haus Salat Butter Lettuce, Herb Marinated Tomatoes, Light European-Style Sour Cream Dressing	\$12
 Gemischter Blattsalat Mixed Greens, Tomato, Cucumber, Red Beet, German Potato Salad, Balsamic Dressing	\$14

 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 \$34

Sautéed Veal, Creamy Mushroom-Chardonnay Sauce, Rösti

Wiener Schnitzel \$33

Lightly Breaded Pan Fried Veal, Warm Potato Salad, Lingonberries

Gegrilltes Filet Mignon** \$39

6oz Filet Mignon, Gnocchi, Green Beans and Bacon, Balsamic Demi-Glace

Cordon Bleu mit Spätzle \$32

Prosciutto and Raclette Stuffed Chicken Breast, Spätzle, Mushroom Sauce, Vegetables

♥ 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** \$44

Boiling Pot of Oil, 6oz Beef Tenderloin, Potatoes, Vegetables, Dipping Sauces
additional guest \$22

Chinoise Fondue** \$44

Burgundy Infused Beef Broth, 6oz Beef Tenderloin, Potatoes, Vegetables, Dipping Sauces
additional guest \$22

Äpler Fondue mit Kräuter \$42

Blend of Imported Swiss Cheeses, White Wine, Kirschwasser, Garlic, Fresh Herbs, Potatoes, Vegetables, Baguette Bread, serves 1-2 guests
additional guest \$21

Raclette Matterhorn** \$44

Swiss Raclette Cheese, 4oz Beef Tenderloin, Bacon, Chipolata and Smoked Polish Sausage, Potatoes, Dipping Sauces
additional guest \$22

Raclette \$38

Raclette Cheese, Potatoes, Squash, Zucchini, Bell Peppers, Onion, Tomato, Mushrooms, serves 1-2
additional guest \$19

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

\$13

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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