

VORSPEISEN

WEINBERG SCHNECKEN \$22**

Baked Vineyard Escargot,
Herb-Garlic Butter, Fresh Baguette

STEAK TARTARE \$26**

Finely Chopped Angus Beef,
Capers, Onions, Cornichons,
Parsley, Toasted Bread
(Quail Egg Upon Request)

KÄSESPÄTZLE \$22

Homemade Swiss Dumplings,
Our House Three Cheese Blend,
Diced Tomatoes, Fried Onions

ARTISAN SAUSAGE SAMPLER \$26

Seasonal Bratwurst, German Sauerkraut,
Pickled Vegetables, Pretzel Bites,
Mustard Duo

HAUPTGÄNGE

WIENER SCHNITZEL VOM KALB \$41

Lightly Breaded Pan Fried Veal,
Warm Potato & Cucumber Salad,
Lingonberries

GEGRILLTES LACHSFILET \$44**

Sustainable Norwegian Arctic Salmon,
Caramelized Shallot Potato Gnocchi,
Seasonal Vegetables, Lemon Butter Sauce

ZÜRICHER GESCHNETZELTES \$46

Sautéed Veal, Rösti,
Creamy Mushroom Chardonnay Sauce

SUPPEN UND SALATE

ZWIEBELSUPPE \$17

Onion Soup, Gruyère Cheese,
Baguette Bread

SWISS CHALET HAUS SALAT \$16

Butter Lettuce, Tomatoes,
Light European-Style
Sour Cream Dressing

ARUGULA RADICCHIO SALAT \$17

Granny Smith Apples,
Laz Ewe 2 Goat Cheese,
Potato Crisps, Candied Walnuts,
White Truffle & Apple Dressing

GRÜNER SUMMER SALAT \$17

Baby Little Gem Lettuce,
English Cucumber, Toasted Almonds,
Heirloom Tomatoes, Gouda Cheese,
Mustard Seed Vinaigrette

Add Chicken \$12

Add Norwegian Salmon \$17

Add Garlic Herb Shrimp (5) \$16

PFEFFERSTEAK \$62**

8oz Fitch Farms Filet Mignon, Spätzle,
Broccolini, Brandy Peppercorn Sauce

CHICKEN OR TOFU PICCATA \$37/\$32

Parmesan and Herb Crusted Chicken Breast/Tofu,
Tagliatelle Pasta, Asparagus, Mushrooms,
Cherry Tomatoes, Tomato Basil Sauce

 GLUTEN FREE UPON REQUEST

 VEGAN UPON REQUEST

In case of allergies or dietary restrictions please inform our wait staff. Parties of 6 or more are subject to a 20% service charge.

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. Allergen information available upon request. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SWISS CHALET SPEZIALITÄTEN

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

MEAT FONDUE \$72

CHOOSE BETWEEN:

BOURGUIGNONNE**
CHINOISE**

Boiling Pot of Oil
Burgundy Infused Beef Broth

ALL MEAT FONDUES SERVED WITH 10OZ BEEF TENDERLOIN, POTATOES, VEGETABLES, DIPPING SAUCES

Each Additional Guest \$36

CHEESE FONDUE

CHOOSE BETWEEN:

ÄLPLER \$76
RACLETTE FONDUE \$76
GARLIC & HERBS \$74
TRUFFLE CHAMPAGNE \$96

Blend of Imported Swiss Cheeses, Herbs
Fondue & Raclette Cheese, Chive Oil, Crispy Prosciutto
Garlic Fondue, Blend of Roasted Garlic & Fresh Herbs
Fondue Cheese, Truffles, Champagne

ALL CHEESE FONDUES SERVED WITH POTATOES, VEGETABLES, BAGUETTE BREAD

Each Additional Guest \$38

RACLETTE \$64

6 Raclette Cheese, Potatoes, Balsamic Mushrooms, Dipping Sauces

Each Additional Guest \$32

SUBSTITUTE VEGAN CHEESE

RACLETTE MATTERHORN** \$86

6 Raclette Cheese and 8oz Beef Tenderloin, Bacon, Chipolata and Smoked Polish Sausage

Each Additional Guest \$43

FONDUE & RACLETTE ADDITIONS

Served Cooked for Cheese Fondues

BEEF MEDALLIONS 4OZ** \$18

JUMBO SHRIMP** (3) \$12

CHICKEN BREAST** 6OZ \$12

SAUSAGES (6) \$14

LAMB CHOPS (3) \$21

RACLETTE CHEESE (3) \$16

VEGETABLES \$8

POTATOES \$8

APPLES & PEARS \$8

SWISS CHALET

COLORADO LOCAL INGREDIENTS

Peak Farms - Vail, CO
Laz Ewe 2 Farms - Del Norte, CO
Fitch Farms - Granby, CO
Continental Sausage - Denver, CO
Gotham Greens - Denver, CO
Bee Squared - Del Norte, CO