

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 \$23

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

ARTISAN SAUSAGE SAMPLER \$27

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

HAUPTGÄNGE

WIENER SCHNITZEL VOM KALB \$46

*Lightly Breaded Pan Fried Veal,
Warm Potato Salad,
Lingonberries*

GEGRILLTES LACHSFILET \$46**

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

ZÜRICHER GESCHNETZELTES \$49

*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 \$18

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

GRÜNER WINTER SALAT \$18

*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

 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. WINTER 2025

SWISS CHALET SPEZIALITÄTEN

We proudly serve cheese products imported from Switzerland.

All Fondues & Raclettes are priced per person. Minimum of 2 persons per order.

MEAT FONDUE \$39

CHOOSE BETWEEN:

BOURGUIGNONNE**

Boiling Pot of Oil

CHINOISE**

Burgundy Infused Beef Broth

ALL MEAT FONDUES SERVED WITH 5OZ BEEF TENDERLOIN, POTATOES, VEGETABLES, DIPPING SAUCES

CHEESE FONDUE \$39

CHOOSE BETWEEN:

ÄLPLER

Blend of Imported Swiss Cheeses, Herbs

RACLETTE FONDUE

Fondue & Raclette Cheese, Chive Oil, Crispy Prosciutto

GARLIC & HERBS

Garlic Fondue, Blend of Roasted Garlic & Fresh Herbs

ALL CHEESE FONDUES SERVED WITH POTATOES, VEGETABLES, BAGUETTE BREAD

RACLETTE \$34

3 Raclette Cheese, Potatoes, Balsamic Mushrooms, Dipping Sauces

Substitute Vegan Cheese

RACLETTE MATTERHORN** \$44

3 Raclette Cheese and 4oz Beef Tenderloin, Bacon, Chipolata and Smoked Polish Sausage

FONDUE & RACLETTE ADDITIONS

Served Cooked for Cheese Fondues

BEEF MEDALLIONS 4OZ** \$18

SAUSAGES (6) \$14

VEGETABLES \$8

JUMBO SHRIMP** (3) \$12

LAMB CHOPS (3) \$21

POTATOES \$8

CHICKEN BREAST** 6OZ \$12

RACLETTE CHEESE (3) \$16

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*