

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,
Cucumber 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 SUMMER 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

PFEFFERSTEAK** \$68

Reminisce Farms Filet Mignon, Spätzle,
Broccolini, Brandy Peppercorn Sauce

CHICKEN OR TOFU PICCATA \$39/\$33

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.

SUMMER 2025

SWISS CHALET SPEZIALITÄTEN

We proudly serve cheese products imported from Switzerland.

MEAT FONDUE \$42 Per Person, Minimum 2 orders

CHOOSE BETWEEN:

BOURGUIGNONNE**
CHINOISE**

Boiling Pot of Oil
Burgundy Infused Beef Broth

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

CHEESE FONDUE \$42 Per Person, Minimum 2 orders

CHOOSE BETWEEN:

ÄLPLER
RACLETTE FONDUE
GARLIC & HERBS
TRUFFLE CHAMPAGNE +\$25

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

RACLETTE \$37 Per Person, Minimum 2 orders

3 Raclette Cheese, Potatoes, Balsamic Mushrooms, Dipping Sauces

Substitute Vegan Cheese

RACLETTE MATTERHORN** \$47 Per Person, Minimum 2 orders

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
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
Continental Sausage – Denver, CO
Gotham Greens – Denver, CO
Bee Squared – Del Norte, CO