





Vorspeise

 Beef Tartare**	\$22
Finely Chopped Beef Tenderloin with Capers, Onions, Eggs, Cornichons and Parsley, Served with Toast Points	
Brotzeitbrett mit Frischen Früchten	\$20
Slices of Ham, Bündnerfleisch, Prosciutto, and Landjäger Paired with Appenzeller and Raclette Cheese, Fresh Berries, Dried Fruit and Almonds	
 Feines Carpaccio vom Rinderfilet**	\$22
Thinly Sliced Pepper Crusted Beef Tenderloin with Basil Pesto, Served Under a Champagne Vinaigrette Arugula Salad and Shaved Parmesan	
Käsefondue	\$19
Appetizer Portion of Our Äpler Fondue Infused with Kirschwasser, Served with Swiss Fondue Bread	
Käsespätzle	\$14
House Made Swiss Dumplings with Cheese, Topped with Fried Onions and Diced Tomatoes	
Äplermagronen	\$14
Penne and Potatoes Au Gratin, Baked with Bacon and Onion. Served with Apple Sauce	
Schnecken Pastetli	\$16
Vineyard Escargot, Brandy, Roasted Tomatoes Garlic Butter and Fresh Baked Puff Pastry	
Gebackener Brie	\$16
Triple Cream Brie Warmed and Served with Palisade Peach Preserves and Fresh Baguette Bread	
Foie Gras**	\$29
Seared Foie Gras Served On Toasted Brioche with Vanilla Goat Cheese and 10th Mountain Alpenglow Caramel	

Suppen Und Salate

Linseneintopf	\$12
Green Lentil Soup with Seasonal Vegetables	
Zwiebelsuppe	\$12
Onion Soup Topped with a French Baguette Crouton and Gruyère Cheese	
Goulaschsuppe	\$12
Spicy Beef Stew with Cubed Potatoes and Bell Pepper, Served with Sour Cream	
Swiss Chalet Haus Salat	\$12
Butter Lettuce, Light European Style Sour Cream Dressing and Herb Marinated Tomatoes	
 Gemischte Blattsalate	\$14
Mixed Greens with Balsamic Dressing and a Variety of Traditional European Salads	

 Featuring lighter and healthier ingredients

 Featuring Colorado products

We offer gluten free options

Hauptgang


<p>Züricher Geschnetzeltes Slices of Veal Sautéed with Button Mushrooms and Chardonnay Cream Sauce, Served with Rösti Potato</p>	\$35	<p>Wiener Schnitzel Lightly Breaded and Pan Fried Milk-Fed Veal, Served with Warm Potato Salad and Lingonberry sauce</p>	\$35
<p> Schlemmerpfanne** 6oz Beef Tenderloin Au Gratin, House Made Spätzle, with Mushroom Sauce and Winter Vegetables</p>	\$44	<p>Gebackener Lamm-Rücken** Herb-crusted Rack of Lamb with Thyme Jus, Garlic Mashed Potatoes and Winter Vegetables</p>	\$45
<p>Halbe Gebratene Ente Roasted Half Duck with Braised Red Apple-Cinnamon Cabbage and Bread Dumpling</p>	\$36	<p>Cordon Bleu Mit Spätzle Prosciutto and Raclette Stuffed Chicken Breast with House Made Spätzle, Mushroom Sauce and Winter Vegetables</p>	\$32
<p> Grillierter Lachs Filet** Grilled Salmon Served Over Fresh Pappardelle Pasta Tossed with Kalamata Olives, Tomatoes, Heirloom Spinach, Cauliflower and Garlic</p>	\$34	<p>Vegetarische Rösti Rösti Potato Topped with Mozzarella Cheese, Ratatouille Vegetables, Arugula Salad and Balsamic Reduction</p>	\$28

Swiss Chalet Spezialitäten

We proudly serve Emmi Swiss cheese products
imported from Switzerland

<p> Fondue Bourguignonne** Boiling Pot of Oil Served with 6oz of Beef Tenderloin, Potatoes, Winter Vegetables and Dipping Sauces</p>	\$42	<p>Champagne Fondue Our Äpler Fondue Blend with Champagne and Black Perigord Truffles , Served with Baguette Bread</p>	\$79
<p> Chinoise Fondue**  Simmering Pot of Burgundy Infused Beef Broth Served with 6oz of Beef Tenderloin, Potatoes, Winter Vegetables and Dipping Sauces</p>	\$42	<p>Äpler Fondue mit Kräuter Blend of Imported Swiss Cheeses With White Wine, Kirschwasser, Garlic and Fresh Herbs, Served with Potatoes, Winter Vegetables and Baguette Bread</p>	\$42
<p> Raclette Matterhorn** Swiss Raclette Cheese, 4oz of Beef Tenderloin, Bacon, Chipolata Sausage, Smoked Polish Sausage and Dipping Sauces</p>	\$45	<p>Raclette Swiss Raclette Cheese, Potatoes, Asparagus, Yellow Squash, fresh Tomato slices, Balsamic Mushrooms, Pearl Onions and Cornichons</p>	\$38

Extras

<p>Sausages 8 pieces</p>	\$10	<p>Swiss Raclette Cheese 3pc</p>	\$9
<p> Beef Medallions 4oz**</p>	\$14	<p>Shrimp** 3 pieces</p>	\$10
<p>Lamb Chops 4oz**</p>	\$14	<p>Free Range Chicken Breast 6oz**</p>	\$10

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