

Appetizers

♥	Steak Tartare** Finely Chopped Beef Tenderloin with Capers, Onions, Cornichons, Parsley and Toasted Bread	\$20
	Brotzeitbrett mit Frischen Früchten Slices of Ham, Bündnerfleisch, Prosciutto, and Landjaeger Paired with Appenzeller and Raclette Cheese, Fresh Berries, Dried Fruits and Almonds	\$20
♥	Tomato Bruschetta Chopped Fresh Tomatoes Mixed with Olive Oil, Onions, Basil and Aged Balsamic Vinegar over Toasted Baguette Bread	\$14
♥	Feines Carpaccio vom Rinderfilet ** Thinly Sliced Pepper Crusted Beef Tenderloin with Basil Pesto and Balsamic Reduction, served Under an Arugula Salad with Champagne Vinaigrette and Shaved Parmesan	\$18
	Käsefondue Appetizer Portion of Our Äpler Cheese Fondue Infused with Kirschwasser, Served with Baguette Bread for Dipping	\$17
	Käsespätzle Homemade Swiss Dumplings with Our House Three Cheese Blend, Topped with Diced Tomatoes and Fried Onions	\$14
	Mushroom Pastete Seared Seasonal Wild Mushrooms and Grilled Endive, with Hollandaise Sauce Gratin, Sherry Vinaigrette and Hazelnut Oil Over Puff Pastry	\$16
	Croque Monsieur Classic Grilled Black Forest Ham and Swiss Cheese Sandwich	\$14

Soups and Salads

♥	Zwiebelsuppe Onion Soup Topped with Baguette Bread Crouton and Gruyère Cheese	\$12	♥	Minestrone Suppe Vegetable Soup with Zucchini, Yellow Squash, Tomato, White Beans and Pasta	\$10
♥	Swiss Chalet Haus Salat Butter Lettuce, Light European Style Sour Cream Dressing and Herb Marinated Tomatoes	\$12	♥	Arugula Salat Apples, Goat Cheese, Fire Roasted Tomatoes, Watermelon Radish, Pinenuts and Champagne Vinaigrette	\$14
♥	Swiss Chalet Sommer Salat Seasonal Greens, Summer Fruits and Berries Black Peppered Cayenne Candied Walnuts, Shaved Onions, Balsamic Vinaigrette	\$16		Caprese Salat Fresh Ovalini Mozzarella, Tri-Colored Heirloom Tomatoes, Fresh Basil Pesto, Balsamic Reduction	\$14

Extras

Add:	Beef Tenderloin	\$14	Shrimp (4)	\$12
	Chicken Breast	\$10	Salmon	\$12

♥ Featuring lighter and healthier ingredients

Featuring Colorado products

Entrees


Züricher Geschnetzeltes Slices of Veal Sautéed with a Mushroom Chardonnay Cream Sauce, Served with a Rösti Potato	\$34	Wiener Schnitzel Lightly Breaded and Pan Fried Milk-Fed Veal Served with Warm Potato Salad and Lingonberries	\$34
Grilliertes Filet Mignon** 6oz. Filet Mignon Served with Gnocchi, Fresh Asparagus and Balsamic Demi Glace	\$42	 Grilliertes Lachs Filet** Grilled Salmon served over Pasta tossed with Kalamata Olives, Tomatoes, Arugula, Cauliflower, Garlic, Olive Oil and Herbs	\$34
Cordon Bleu mit Spätzle Prosciutto and Raclette stuffed Chicken Breast with House-made Spätzle, Mushroom Sauce and Summer Vegetables	\$34	Vegetarisches Rösti Vegetable and Potato Rösti Topped with Mozzarella Cheese, Ratatouille Vegetables, Arugula Salad and Balsamic Reduction	\$26

Specialties of the Chalet

 Fondue Bourguignonne** Boiling pot of Oil served with 6oz of Beef Tenderloin, Potatoes, Summer Vegetables, and dipping sauces	\$39	Äpler Fondue with Herbs Blend of imported Swiss Cheeses with White Wine, Kirschwasser, Garlic and fresh Herbs served with Potatoes, Summer Vegetables and Baguette Bread	\$39
 Chinoise Fondue** Simmering pot of Burgundy infused Beef Broth served with 6oz of Beef Tenderloin, Potatoes, Summer Vegetables and dipping sauces	\$39	Fondue der Woche Chef's Special Fondue. Ask your server about this week's selection.	MP
 Raclette Matterhorn** Swiss Raclette Cheese, 4oz of Beef Tenderloin, Bacon, Chipolata Sausage, Smoked Polish Sausage, Potatoes and dipping sauces	\$42	Raclette Swiss Raclette Cheese, Potatoes, Asparagus, Yellow Squash, Zucchini, Bell Peppers, and Balsamic Mushrooms fresh Tomatoes, Balsamic Mushrooms and Pepperoncinis	\$34

Side Orders

(Served cooked for Cheese Fondues)

 Beef Medallions 4oz**	\$14
Free Range Chicken Breast 6oz**	\$10
Sausages 8pcs	\$8
Jumbo Shrimp (3)**	\$9
Swiss Raclette Cheese (3)	\$9

***These items may be served raw or undercooked based on your specification, or contain raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

Desserts

Traditional Apfelstrudel

Served with Vanilla Crème Anglaise
\$13

Fondue au Chocolate

Choice of Hazelnut Milk Chocolate or Des Alpes Swiss Dark Chocolate
Served with Fresh Fruit and Sponge Cake
\$16

Heisse Liebe

Vanilla Ice Cream Served with Warm Rum Infused Raspberry Sauce
\$12

Mandel Rhabarber Schnitte

Almond Shortbread Crust Filled with Fresh Rhubarb, Served with
House-made Strawberry Sorbet
\$12

Schwarwalder Kirsch Roulade

Black Forest Style Chocolate Swiss Roll Filled with Kirschwasser Infused
Fresh Whipped Cream and "Sauer Kirschen" Cherries
\$12