


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 Fruits and Almonds	
 Feines Carpaccio Vom Rinderfilet**	\$20
Thinly Sliced Pepper Crusted Beef Tenderloin with Basil Pesto, Served under a Champagne Vinaigrette Arugula Salad and Shaved Parmesan	
Käsefondue	\$17
Appetizer Portion of Our Älpler Cheese Fondue Infused with Kirschwasser, Served with Swiss Fondue Bread	
Käsespätzle	\$13
House-made Swiss Dumplings with Cheese, Topped with Fried Onions and Diced Tomatoes	
Älplermagronen	\$14
Penne and Potatoes Gratin, Baked with Bacon and Onion, Served with Apple Sauce	
Schnecken Pastetli	\$15
Vineyard Escargot, Brandy Garlic Butter, Roasted Tomatoes and Fresh Baked Puff Pastry	
Gebackener Brie	\$15
Triple Cream Brie Warmed and Served with Palisade Peach Preserves and Fresh Baguette Bread	
Foie Gras**	\$28
Seared Foie Gras Served on Toasted Brioche with Vanilla Goat Cheese and 10th Mountain Alpenglow Caramel	

Suppen und Salate

Zwiebelsuppe	\$12	
Onion Soup Topped with French Baguette and Gruyère Cheese		
Goulaschsuppe	\$12	
Spicy Beef Stew with Cubed Potatoes and Bell Peppers, Served with Sour Cream		
 Linseneintopf	\$10	
Green Lentil Soup with Seasonal Vegetables		
Add Chipolata Sausage		\$13
 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. We offer gluten free options.






Featuring Colorado products

Hauptgang



Züricher Geschnetzeltes	\$35	Wiener Schnitzel	\$33
Slices of Veal Sautéed with Button Mushrooms and Chardonnay Cream Sauce, Served with Rösti Potato		Lightly Breaded and Pan Fried Milk-Fed Veal, Served with Warm Potato Salad and Lingonberry Sauce	
 Schlemmerpfanne**	\$42	Halbe Gebratene Ente	\$35
6oz Beef Tenderloin Au Gratin, House-made Spätzle, Mushroom Sauce and Winter Vegetables		Baked Half Duck Served with Braised Red Apple-Cinnamon Cabbage and Bread Dumpling	
 Grilliertes Lachs Filet **	\$34	Cordon Bleu mit Spätzle	\$32
Grilled Salmon Served Over Pappardelle Pasta Tossed with Kalamata Olives, Tomatoes, Heirloom Arugula, Cauliflower and Fresh Garlic		Prosciutto and Raclette Stuffed Chicken Breast with House-made Spätzle, Mushroom Sauce and Winter Vegetables	
Vegetable Rösti	\$27	 Gebackener Lamm-Rücken**	\$44
Rösti Potato Topped with Mozzarella Cheese, Ratatouille Vegetables, Arugula Salad and Balsamic Reduction		Herb Crusted Rack of Lamb with Thyme Jus, Garlic Mashed Potatoes and Winter Vegetables	

Swiss Chalet Spezialitäten

We proudly serve Emmi Swiss cheese products

 Fondue Bourguignonne**	\$42	Älpler Fondue mit Kräuter	\$42
Boiling Pot of Oil Served with 6oz of Beef Tenderloin, Potatoes, Winter Vegetables and Dipping Sauces		Blend of Imported Swiss Cheeses with White Wine, Kirschwasser, Garlic and Fresh Herbs, Served with Potatoes, Winter Vegetables and Swiss Fondue Bread	
 Chinoise Fondue**	\$42	Fondue der Woche	MP
Simmering Pot of Burgundy Infused Beef Broth Served with 6oz of Beef Tenderloin, Potatoes, Winter Vegetables and Dipping Sauces		Chef's Special Fondue. Ask Your Server About This Week's Selection	
 Raclette Matterhorn**	\$44	Raclette	\$37
Swiss Raclette Cheese, 4oz of Beef Tenderloin, Bacon, Chipolata Sausage, Smoked Polish Sausage, Winter Vegetables and Dipping Sauces		Swiss Raclette Cheese, Zucchini, Yellow Squash Potatoes, Tomato Slices, Balsamic Mushrooms, Pearl Onions, Cornichons and Dipping Sauces	

Extras

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

**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.

Nachspeise

Traditional Apfelstrudel

Served with Vanilla Crème Anglaise

\$12

Fondue au Chocolate

Choice of Hazelnut Milk Chocolate or des Alpes Swiss Dark Chocolate

Served with Fresh Fruit and Sponge Cake

\$16

Sacher Torte

Rich Viennese Chocolate Cake, Apricot Jam and Dark Chocolate Icing

\$14

Heisse Liebe

Vanilla Ice Cream Served with Warm Rum Infused Raspberry Sauce
and Fresh Whipped Cream

\$14

Tiramisu

Lady Fingers Dipped in Coffee, Layered in Mascarpone Cream,
Sprinkled with Cocoa

\$12

Kaiserschmarrn

Lightly Caramelized Pancake Strips Dusted With Powdered Sugar,
Served with Apple Sauce

Single Portion \$12

Double Portion \$18