


Appetizers

Steak Tartare**	\$19
Finely chopped Beef Tenderloin with Capers, Onions, Cornichons, Parsley and toasted Bread	
Brotzeitbrett mit frischen Früchten	\$20
Slices of Ham, Bündnerfleisch, Prosciutto, and Landjaeger paired with Appenzeller and Raclette Cheese, Melon, fresh Berries, dried Fruits and Almonds	
 Tomato Bruschetta	\$14
Chopped fresh Tomatoes mixed with Olive Oil, Onions, Basil and aged Balsamic Vinegar over toasted Baguette Bread	
Feines Carpaccio vom Rinderfilet **	\$18
Thinly sliced Pepper Crusted Beef Tenderloin with Basil Pesto and Balsamic Reduction, served under an Arugula Salad with Champagne Vinaigrette and shaved Parmesan	
Käsefondue	\$17
Appetizer portion of our Älpler Cheese Fondue infused with Kirschwasser, served with Baguette Bread for dipping	
Käsespätzle	\$14
Homemade Swiss Dumplings with our House Three Cheese Blend, topped with diced Tomatoes and fried Onions	
Schweitzer Wurst Käse Salat	\$15
Sliced Swiss Sausage, Gruyere Cheese, Pickles and Red Onions, marinated with Olive Oil, Balsamic Vinegar, Mustard and fresh Herbs	

Soups and Salads

 Linseneintopf	\$10	Zwiebelsuppe	\$11
Green lentil stew with seasonal vegetables		Onion Soup topped with a Baguette Bread Crouton and Gruyère Cheese	
 Swiss Chalet Haus Salat	\$10	Caprese Salat	\$14
Butter Lettuce, light European style Sour Cream Dressing and Herb marinated Tomatoes		Buffala Mozzarella Cheese and Tomato with Arugula and Balsamic Dressing	
Quiche Lorraine mit einem Sommersalat			\$21
Baked Onion and Bacon Quiche served with a Salad of mixed Greens, Berries, Croutons and a Champagne Vinaigrette			





 Featuring lighter and healthier ingredients

 Featuring Colorado products


Entrees

Züricher Geschnetzeltes Slices of Veal sautéed with a Mushroom 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
 Grilled Beef Tenderloin** 6oz. Filet Mignon served with Gnocchi, fresh Asparagus and Balsamic Demi Glace	\$42	Bratwurst Mit Rösti Grilled Veal Sausage with Rösti Potatoes, Vegetables and Onion Sauce	\$24
Cordon Bleu mit Spätzle Prosciutto and Raclette stuffed Chicken Breast with house-made Spätzle, Mushroom Sauce and Summer Vegetables	\$32	Crab Stuffed Shrimp Tarragon Crab stuffed Shrimp over Angel Hair pasta with Broccoli and Beurre Blanc	\$34
Vegetable Rösti Mozzarella stuffed Rösti Topped with Ratatouille Vegetables and Arugula Salad	\$25	Grilliertes Lachs Filet** Grilled Salmon served over Pasta tossed with Kalamata Olives, Tomatoes, Baby Spinach, Cauliflower, Garlic, Olive Oil and Herbs	\$34
Gebackener Lamm-Rücken **		\$44	
Herb-crusted Rack of Lamb with Thyme Jus, Potato Gratin and Vegetables			

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 you 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	\$34

Side Orders

Lamb Chops 4oz**	\$14
 Beef Medallions 4oz**	\$12
Free Range Chicken Breast 6oz**	\$9
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

\$12

Fondue au Chocolate

Choice of Hazelnut Milk Chocolate or des Alpes Swiss Dark Chocolate
served with fresh Fruit and Sponge Cake

\$15

Heisse Liebe

Vanilla Ice Cream served with warm Rum infused Raspberry sauce

\$12

Bündner Nusstorte

Traditional sweet, caramelized nut filled pastry with fresh
Whipped Cream

\$12

Coup Denmark

Vanilla Ice Cream served with warm Chocolate sauce

\$12