



### Starters, Salads & Soup

	Starter Only	Portion
Air dried beef	19.50	32.--
Air dried beef and cured ham	19.50	32.--
Mountaineer's platter, <i>air dried beef, cured ham, smoked specialities, bacon, Bagnes cheese shavings</i>		32.--
Salad "Chalet Suisse" <i>with raw ham, air dried beef &amp; mushrooms</i>	15.--	27.--
Hot goat's cheese salad with honey, <i>smoked bacon, pan fried mushrooms, homemade dressing</i>	16.--	25.--
Salmon tartar Bio, <i>citrus dressing, salade (main course served with toast and French fries)</i>	17.--	36.—
Green leaves salad, Italian dressing	6.50--	
Mixed salad	8.--	18.--
Half cooked duck liver, "Raisin�", toasted brioche and salad		19.-
Homemade soup of the day	7.—	
Traditional Chalet Soup (vegetarian)	9.50	
Pumpkin soup with chestnuts,	9.50	

### Swiss Style Dishes

Calf's tongue with caper sauce, <i>mash potatoes and spring vegetables</i>		28.--
Filet of lamb in roasted hazelnut crust, <i>r�sti potato &amp; mixed vegetables</i>		39.--
Steak tartar (200gr.), homemade seasoning, mix salad, toasts & chips		35.--
Calf's head, <i>gribiche sauce, boiled potatoes &amp; vegetables</i>		28.--
Thinly sliced Zurich style veal with cream, <i>r�sti potatoes and vegetables</i>		39.50
Mushrooms fricassee with cream and herbs, <i>r�sti potatoes &amp; mix vegetables</i>		30.—
Parisian Beef steak grilled, (250gr) butter of « Chalet » <i>r�sti potatoes and vegetables</i>		38.--
<i>Horse steak grilled, butter of « Chalet » r�sti potatoes and vegetables</i>		32.—
<i>Traditional Papet Vaudois, cabbage sausage</i>		27.—
Porc atrials, bratwurst with Gamaret Garanoir sauce, shallots and 4 peppers, r�sti and vegetables		34.--



**Meat Fondue** served with French fries, mixed salad and 4 different homemade sauces 250 gr per person - minimum 2 persons

Caquelon "Chalet Suisse", slices of beef, horse and chicken, red wine, mushrooms & vegetables bouillon	per person	39.--
Bourguignonne fondue with beef cooked in oil	per person	39.50
Bourguignonne fondue with horse cooked in oil	per person	37.—
Caquelon "wild meat" 300gr of wild boar, deer and hare, Spätzli gilded, vegetables, mushrooms and 4 homemade sauces	per person	45.-

**Cheese & Co**

Cheese grated rösti potatoes, ham & dried beef		25.—
Cheese doughnuts (fritters), salad leaves	2 pieces 24.--	starter only 1 piece 13.--
Cheese crust	Cheese only 19.--	Vegetarian (cheese & mushroom) 23.— with ham & fried egg 22.50
"Tomme de la Venoge" cheese on rösti potatoes		23.--
Cheese fondue	Classic 25.50	With bacon 28.— With shallots 29.—
Venoge cheese fondue with black pepper & "tomme" cheese		27.—
Chalet Cheese fondue with beer and armagnac		27.—
"Monsieur's" Cheese fondue with wholegrain mustard & Cayenne pepper		26.50
Cheese fondue with tomatoes, served with jacket potatoes		30.--
"Autumn Style" Cheese fondue, with bolets and white beer		33.--
Cheese fondue with Crémant Vaudois sparkling wine		29.--
"Le Chapeau-Fondue" served in country bread 100% "Vacherin fribourgeois" from 2 persons / 220 g. per person	per person	29.50

Our cheese fondues 230 grams of Gruyère and Vacherin fribourgeois served with potatoes CHF 3.-- supplement per person / supplement for onions and gherkins CHF 4.50 per person



**RACLETTE « À DISCRÉTION »**

"Traditional" Grated melted Cheese		31--
"Gourmet" Grated melted Cheese served with bacon and mushrooms in vinegar		35.—

SERVED WITH POTATOES, ONIONS AND GHERKINS

### Wild corner

Terrine of boar, quinces and seeds, served with toast		17.--
Plate of dried meat of deer and roe ham	22.--	35.—
Wild boar stew simmered "Grand-mother"		29.—
Deer coast with sauce "grand veneur"		41.--
Roasted roe venison sauce		45.--
Roasted wild boar with 4 peppers sauce		40.--
Shank roe with mushrooms		39.—

All our dishes are served with golden spätzli or tagliatelle, red wine pear, caramelized chestnuts, braised red cabbage and cranberry jam apple sauce and Brussels sprouts

### Fisherman's special

Filet of Féra (large Whitefish) Vaudoise style, grape {Chasselas} shallots and white wine Féchy

*Rice or nature potatoes and mixed vegetables*

34.—

