

## Cold Appetizers

<b>CHESA HORS-D'OEUVRE TELLER</b>	<b>(for 2person)</b>	<b>860.--</b>
Chesa' assorted antipasto platter		
<b>BÜNDNERTELLER</b>		<b>460.--</b>
Thinly sliced air dried beef, smoked bacon, dried ham with pickles		
<b>RINDER TARTAR MIT TOAST</b>		<b>490.--</b>
Beef steak tartar hand cut served with toast and romaine lettuce		
<b>SALM-TATAR MIT ARUCOLA SALAT</b>		<b>410.--</b>
Fresh salmon tartar on toasted bread with rocket lettuce		
<b>GERÄUCHTE FORELLE &amp; LACHS KOMBINATION</b>		<b>510.--</b>
Smoked trout fillet & salmon with horseradish foam on fresh garden leaves		

## Hot Appetizers & Pastas

<b>STEINPILZ-RISOTTO</b>	<b>430.--</b>
Risotto enhanced with boletus mushrooms the way it is done in Lugano	
<b>FOIE-GRAS MIT HIMBEERESSIG</b>	<b>650.--</b>
Pan-fried foie gras perfumed with raspberry vinegar on garden leaves	
<b>CAPUNS AUF CHESA ART</b>	<b>430.--</b>
Swiss chard dumplings with bacon, onions and cheese in a creamy sauce	
<b>SPINAT RAVIOLI MIT GARNELEN RAGOUT</b>	<b>480.--</b>
Spinach ravioli & prawns sautéed in brown butter with lemon thyme	
<b>PASTA DISHES OF YOUR CHOICE</b>	<b>380.--</b>
	<b>450.--</b>

### Choice of Pastas:

Macaroni  
Spaghetti  
Fettuccini  
Penne

### Sauce:

Tomato, Carbonara  
Bolognese (Beef)  
Olive Oil & Garlic Chili  
Seafood

## S a l a d s

<b>IMPORTIERTER NÜSSLI (MÂCHE) SALAD MIT EI &amp; SPECK</b>	<b>420.--</b>
Imported lamb's lettuce salad with boiled egg, bacon on French dressing	
<b>TOMATENSALAT MIT MOZZARELLA</b>	<b>380.--</b>
Tomato with fresh basil, red onion and chunks of fresh mozzarella	
<b>SALATTELLER NACH CHESA ART</b>	<b>380.--</b>
Assortment of mixed salads	
<b>BUNTER BLATTSALAT</b>	<b>310.--</b>
Bowl of fresh organic grown garden greens	
<b>CÄSAR SALAT</b>	<b>420.--</b>
Caesar salad made the Swiss way with Sprinz cheese	
<b>SALAD NICOISE</b>	<b>410.--</b>
Mixed green salads with boiled potatoes, tomatoes, beans, olives & tuna	

## S o u p s

<b>BÜNDNERGERSTENSUPPE</b>	<b>310.--</b>
Barley soup with vegetables and air dried beef a specialty from Grison	
<b>BOUILLON MIT MORCHELN</b>	<b>280.--</b>
Beef broth with marrow and morels	
<b>SPARGELCREMESUPPE</b>	<b>260.--</b>
Cream of asparagus soup	
<b>TOMATENCREMESUPPE</b>	<b>260.--</b>
Cream of tomato soup with croutons	
<b>CHAMPIGNIONCREMESUPPE</b>	<b>310.--</b>
Cream of imported champignon mushroom soup	
<b>TAGESSUPPE</b>	<b>250.--</b>
Soup of the day	

## Old Favourites

<b>WURST UND KÄSE SALAT GARNIERT</b> Cervelat sausage & Gruyere cheese salad with gherkins on a creamy dressing, served with assortment of mixed salads	<b>460.--</b>
<b>CORDONBLEU</b> Pan-fried breaded pork escalope stuffed with ham and cheese	<b>480.--</b>
<b>BERNER SENNE RÖSTI</b> Rösti Potatoes with bacon topped with melted Raclette cheese	<b>480.--</b>
<b>WIENERSCHNITZEL MIT POMMES FRITES</b> Breaded pork escalope with French fries	<b>460.--</b>
<b>BRATWURST MIT ZWIEBELSAUCE</b> Grilled veal sausage on an onion sauce with Rösti potatoes	<b>430.--</b>
<b>POULET CURRY CASIMIR MIT REIS</b> Chesa's chicken curry with butter rice	<b>440.--</b>
<b>HÖRNLI MIT GEHACKETEM UND APFELMUESS</b> Elbow macaroni pasta with minced meat and apple sauce	<b>380.--</b>
<b>KÄSE SPÄTZLI</b> Flour dumpling with Emmental cheese and mixed vegetables	<b>390.--</b>
<b>WAADTLÄNDER SAUCISSON AUF LAUCH KARTOFFELN</b> Imported Swiss pork sausage on potato leek stew	<b>580.--</b>
<b>KÄSESCHNITTE MIT SPIEGELEI</b> Raclette cheese toast with fried egg	<b>480.--</b>

## Fish and Seafood

<b>SALM FILLET MIT CALVADOS SAUCE</b>	<b>630.--</b>
Salmon fillet steak on calvados sauce	
<b>BACHFORELLE MEUNIER</b>	<b>710.--</b>
Pan-fried trout fish fillet topped with lemon butter	
<b>GEBRATENE EGLI FILET MIT MANDELN</b>	<b>480.--</b>
Pan-fried perch fish fillet topped with roasted almond & butter	
<b>KNUSCHPERLI</b>	<b>480.--</b>
Crispy deep fried perch fish fillet served with a light quark mayonnaise	
<b>GARNELEN &amp; JAKOBSMUSCHELN THERMIDOR</b>	<b>710.--</b>
Prawns & pacific scallops on a mustard sauce with champignon mushrooms	
<b>Recommended side Dishes:</b>	
	Butter Rice
	Boiled Potatoes

## Meat From The Grill

<b>GRILLIERTE AUSTRALISCHE LAMMFILETS</b>		<b>810.--</b>
Grilled Australian lamb fillet		
<b>GRILLIERTE AUSTRALISCHES LAMMKOTELETTS</b>		<b>830.--</b>
Grilled Australian lamb chops		
<b>GRILLIERTES AUSTRALISCHES RINDSFILET</b>	<b>180gr.</b>	<b>930.--</b>
Grilled Australian chilled beef tenderloin		
<b>GRILLIERTES AUSTRALISCHES ANGUS ENTERCOTE</b>	<b>200gr.</b>	<b>910.--</b>
Grilled Australian Angus sirloin steak		
<b>GRILLIERTES SCHWEINE KOTELETT</b>		<b>510.--</b>
Grilled pork chop		

### Choice of Sauces:

Green peppercorn, red wine, mushroom, barbeque sauce,  
Herb butter, or mint jelly

## Meat Dishes

<b>CHATEAUBRIAND (min. 2 Person)</b>	<b>per person</b>	<b>920.-</b>
Australian chilled beef tenderloin with béarnaise sauce and vegetables		
<b>RINDS GULASH STROGANOFF</b>		<b>710.-</b>
Beef goulash stroganoff, cubes of Australian tenderloin in paprika gravy		
<b>GESCHNETZELTE KALBSLEBER IN PORT WEIN SAUCE</b>		<b>580.-</b>
Sliced veal liver on a raspberry-port wine sauce topped with fried onion		
<b>OSSO BUCCO TICINESE</b>		<b>630.-</b>
Braised Australian veal shank in its own gravy from the Swiss-Italian part		
<b>KALBS GESCHNETZELTES ZÜRCHER ART MIT NIERLI</b>		<b>580.-</b>
Traditional sliced veal and kidney in a champignons mushroom sauce		
<b>LAMMKARREE MIT KNOBLAUCH</b>	<b>(20 min)</b>	<b>830.-</b>
Roasted Australian rack of lamb with herb crust and garlic gravy		
<b>GESCHMORTE LAMMHAXE MIT EIERSCHWÄMMEN</b>		<b>820.-</b>
Braised Australian lamb shank in its own gravy with chanterelle mushrooms		
<b>GEBRATENE POULET BRUST MIT ROSEMARY</b>		<b>510.-</b>
Roasted chicken breast with skin on rosemary-garlic gravy		
<b>SCHWEINEFILET MIT MORCHELRAHMSAUCE</b>		<b>610.-</b>
Pork fillet topped with a morel mushroom cream sauce		

### All Main Dishes with your choice of:

Gratin Potatoes	Mash Potatoes	Creamy Polenta
Boiled Potatoes	Rösti Potatoes	Butter Noodles
French Fries	Spätzli (Flour Dumpling )	Butter Rice

## **C h e s a ' s F o n d u e S p e c i a l s**

**FONDUE BACCHUS** **750.--**

Do your own cooking of thin sliced tender beef in wine broth at your table served with a large variety of sauces, condiments & French fries

**FONDUE BOURGUIGNONNE** **750.--**

Do your own cooking of tender cubes of beef in oil at your table served with a large variety of sauces, condiments & French fries

**FONDUE CHINOISE** **750.--**

Do your own cooking of thin sliced tender beef in its broth at your table served with a large variety of sauces, condiments & French fries

**On special request, pork, chicken, shrimps or seafood is available**

**THURGAUER KÄSE FONDUE** **180gr. 610.--**

Mild cheese fondue of Gruyere and Emmental cheese and kirsch

**MOITIÉ- MOITIÉ KÄSE FONDUE** **200gr. 660.--**

Special mixture of Swiss Gruyere cheese with Vacherin cheese & kirsch

We serve all cheese fondues traditionally with one day old bread

**On special request, additional vegetables are available** **per serving 120.--**

**WALLISER RACLETTE KÄSE** **200gr. 660.--**

Do your own melting of Raclette cheese served with condiments and boiled baby potatoes

**GOURMET RACLETTE KÄSE** **690.--**

Raclette cheese, two kinds of sausages and vegetables. Do your own cooking at your table, served with condiments and boiled baby potatoes

**For the cheese fondue and raclette we recommend a dry white wine or a pot of hot tea and a schnapps to make a perfect finish. Please ask for our drink and wine list.**