

Soups

CHF

Lentils Soup

with crispy bacon stripes

10.–

Potato–Leek soup

with bread croutons

10.–

Salads and Starters

Various leaf salads

10.–

Lamb's lettuce

with bacon, egg and bread croutons

13.50

Puschlaver Salad

Mixed salads with ham stripes,
tomatoes, mozzarella balls and bread croutons

15.–

Dressings

French or Italian

Small Grisons air-dried beef platter

with Grisons air-dried beef, raw ham, Coppa,
Salsiz and pear bread

19.50

Cheese fondues (for two persons or more)

All our fondues are prepared with home made mixtures and fresh ingredients.

	CHF
il Tschaler	26.50
Recipe: top secret – never ask for it!	
Picante	27.–
with green pepper und peperoncini	
Samurai	27.–
with Wasabi and gari (pink ginger in vinegar)	
Bosco	29.–
with boletus and herbs	
Exclusiv	30.–
with Cognac Remy Martin	
„Schampuss“	33.–
with Champagner Laurent Perrier	
Délicieuse	38.–
with black truffles and truffle oil	
Moitié-Moitié	28.50
with Greyerzer and Fribourger Vacherin	
Walliser	28.50
with Greyerzer, Raclette-cheese and tomatoes	

Side orders on demand (price per person)

Mixed Pickles	4.–
Potatoes in their jackets	4.–

Fairy charm

In the oven backed Vacherin Mont d' Or cheese with white wine and a sip of fine Absinth.

As side order we serve potatoes in their jackets and mixed pickles

For 2 persons CHF 70.–

il Tschaler-Specialties

«Zweierlei» (for two persons or more)

Two different cheese fondues in the same Caquelon but separated!

	CHF
Fondue double	28.50
il Tschaler and Moitié-Moitié	

Fondue different	28.50
Bosco and Picante	

Fondue délicieuse	40.–
Champagne and truffle	

Raclette with potatoes in their jackets (for two persons or more)

Prepare your own Raclette with best Swiss cheese on the table.

	CHF
Walliser Raclette	28.–
With it we serve potatoes in their jackets, pearl onions, cocktail gherkins , baby corn-cobs and fresh ananas	

Meet fondues (for two persons or more)

CHF

Chinoise 49.50
Beef-, veal-, poultry meet poached in mild bouillon with vegetable stripes

Fondue Bacchus 51.50
Beef-, veal-, poultry meet poached in white wine with vegetable stripes

The meet fondues Chinoise and Bacchus are accompanied with rice or French fries, a big selection of dip-sauces and Mixed Pickles.

Asian Fondue 52.50
Beef meet, duck breast and King prawns poached bouillon with ginger , lemon grass Kaffir-lime leafs and vegetable stripes

The Asian fondue is accompanied with Thai noodles, a big selection of dip-sauces, marinated ginger and Mixed Pickles.

Traditional

Minced meet with elbow macaronis 19.50
and fresh apple compote

Elbow macaronis with tomato sauce 17.50
served with grated Sbrinz cheese

For the little ones

Minced meet with elbow macaronis 14.50
and fresh apple compote

Elbow macaronis with tomato sauce 12.50
served with grated Sbrinz cheese

We join in by mother and father 10.–
per kid

Sweets

CHF

Fresh fruit salad	12.–
with vanilla ice cream	13.50
with Kirsch	13.50
Burned custard	9.50
with whipping cream	
„Chämeribodebad–Meringue“	13.–
with vanilla ice cream	
Lemon sorbet	12.–
with Vodka	
Chocolate fondue	17.–
with pastry and fruits to dip	

Sweets for the kids

„Gummy bear-Coupe“	8.50
Vanilla ice cream, raspberry sauce and gummy bears	
Coupe Denmark	8.50
Caramel flan	7.50
with whipping cream	