

Welcome to the Chalet

The typical regional dishes in our menu are all homemade right here in our Chalet kitchen. The majority are made with local «Pays-d'Enhaut Produit authentique» products - including our organic *Le Chalet BIO* cheese which is produced here in our restaurant - and are highlighted in the menu with an asterisk*.

Half portions of our dishes are also available.



Extra cover : 5.-

8.10 % Swiss tax is already included in the price. All prices in Swiss Francs (CHF).
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HANS & HEIDI

*Children's menus are served with a fruit syrup drink and one scoop of ice cream.
12 years of age and under..*



Price 13.00

Pasta served with a slice of cold ham, ketchup

Grilled cheese and ham on toast, ketchup and crisps

Pasta with grated Chalet Bio* organic cheese

PETITE FAIM

Sandwiches (from 15h to 17h)

Ham, salami or Organic Chalet Bio cheese, gherkins, tomatoes and lettuce
9.00*

Croque-Chalet

*Fresh toasted bread with ham,
Organic Chalet Bio cheese* and a side-salade
13.00*



*Origin of meat : pork and beef - Switzerland
Our Butcher is Buure Metzger, Gstaad*

** Pays-d'Enhaut, authentic products label
Our Artisan Bakery is Early Beck, Saanen*

MEAT & CHEESE PLATES

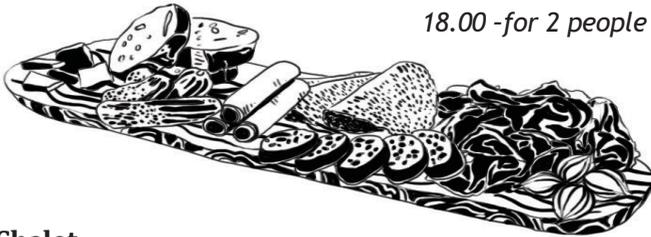
(Served with bread and butter on request)

Dry-cured beef

Thinly sliced dry-cured beef served with local fresh bread, butter, gherkins and pickled onions

29.00 - big 100g

16.00 - small 50g



Le Chalet

Thinly sliced dry-cured beef, sausage, regional salami, ham, bacon and Organic Chalet Bio cheese gherkins and pickled onions*

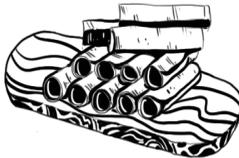
28.00 3-4 people

16.00 -2 people

Rebibes*

Shaved cheese slices L'Étivaz AOP

20.00



Selection of cheeses and cured meats

Air cured meat, regional salami, sausage, bacon, Organic Chalet Bio cheese, Mont Chevreuil Bio* cheese, tomme Fleurette* and rebibes* cheese shavings*

30.00 - for 4 people

18.00 -for 2 people

Pays-d'Enhaut*

An assortment of Organic Chalet Bio, rebibes, soft tomme Fleurette from Rougemont, Mont Chevreuil Bio* cheese, and serac cheese (depending on the season)*

23.00 - for 3 people

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SALADS

Green Salade

Small : 8.00

Big : 15.00

Mixed Salade

Green salad and fresh
vegetables

Small: 11.00

Big: 18.00

Salad Pan-fried Tomme*

Lettuce salad with potatoes,
mushrooms, bacon bits, red
onions, cherry tomatoes and
cow's milk Tomme

25.00



Gourmande

Lettuce salad with home-made
croutons, pan-fried local bacon
bits and hard-boiled eggs

18.00



Le Chalet

Mixed lettuce salad with Organic
Chalet Bio cheese*, soft tomme
Fleurette from Rougemont*, Mont
Chevreuil Bio* cheese, rebibes* and
thinly-sliced cold sausage

24.00

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OUR SPECIALTY CHEESE DISHES



SUPPLEMENT AND SIDE DISH

Boiled baby potatoes 3.00

Gherkins and onions 3.00

Chalet Cheese Fondue

Made with melted Organic Chalet Bio cheese, vacherin, wine or beer. Served with fresh bread*

Fondue 200gr

26.00

Tomato Fondue

Made with melted Organic Chalet Bio cheese, vacherin, wine and tomato coulis. Served with baby potatoes*

Fondue 200gr

28.00

Chesse and Mushroom Fondue

Made with melted Organic Chalet Bio cheese, vacherin, wine or beer and bolete mushrooms. Served with fresh bread*

Fondue 200gr

30.00

Espelette chilli pepper cheese

Fondue

Made with melted Organic Chalet Bio cheese, vacherin, wine or beer and Espelette chilli peppers. Served with fresh bread*

Fondue 200gr

29.00

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OUR SPECIALTIES

Raclette « as much as you want »

Sliced cheese served with boiled baby potatoes, gherkins, pickled onions
(Min. 2 pers.) - (Only inside)



Oven-baked bread slice*

Served with a small salad. Bread soaked in white wine, topped with cheese.



Oven-baked bread slice topped with creamy mushroom sauce

accompanied by a small salad. Made with bolete mushrooms, chanterelles, cream, onions, white and cognac
28.00/ 17.00



- Organic Chalet Bio* cheese
22.00 / 15.00
- Organic Chalet Bio* cheese and hm
25.00 / 16.00
- Organic Chalet Bio* cheese with 2 eggs
25.00 / 16.00
- Organic Chalet Bio* cheese with ham and 2 eggs
28.00 / 17.00
- Organic Chalet Bio* cheese, with ham and pineapple
26.00/ 16.50

SUPPLEMENT

Tomatoes 1.50 - Egg 2.00
Gherkins and onions 3.00

OUR SPECIALTIES



SUPPLEMENT AND SIDE DISH

Melted Organic Bio Chalet
cheese 3.00

Soft tomme Fleurette
From Rougemont* 6.00

Montain chalet soup

Made with spinach, cheese and cream
served with a side of Organic Chalet Bio
cheese and fresh bread
16.00

Chalet-style macaroni and cheese

Made with Organic Chalet
Bio* cheese and a bacon,
onion and cheese sauce
24.00/ 16.00

Potato Rösti and toppings
accompanied by a small salad.

- o Grated fried potato
pancake
21.00 / 15.00
- o Potato pancake with ham
25.00 / 16.00
- o Potato pancake with fried eggs
25.00 / 16.00
- o Potato pancake with ham
and fried eggs
28.00 / 17.00
- o Potato pancake with ham and
a soft tomme Fleurette from
Rougemont*
29.00 / 20.00



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