

## Banquet Menu Restaurant Chäsalp

*Valid for groups of 16 adults or more*

The Chäsalp is located in a former agricultural building of the “Alter Tobelhof” farm estate. The building is listed as a historical monument and has been carefully renovated with great attention to detail and craftsmanship. Situated 617.02 meters above sea level, the Chäsalp offers both a cozy atmosphere and a unique culinary experience.

Our goal is for you to relax and enjoy this rustic setting—simply switch off and unwind. Our promise to you is an individual and sustainable experience, combining fine food with warm and genuine hospitality. It is our daily motivation to spoil you. Here, no one needs to pretend—you can be exactly who you are. You can rely on our quality—we eat the way we eat.

We are hosts with heart and mind, and it is our wish to satisfy each of you individually. To achieve this, we work as a team—together with our staff and as the tenant team.

Pascal, Wiebke und Birger

# Chäsälp

## Chäsälp Classics

### Starters

Crispy Salad	
Mixed leaf salad with roasted seeds and nuts	CHF 16.00
Chäsälp Salat	CHF 17.00
Mixed leaf salad with bacon, egg, and croutons	
Mixed Salad	CHF 15.00
With Tobelhof house dressing	
Burrata and Vegetables	CHF 19.00
Mediterranean vegetable tartare with burrata and herb oil	
Vegetable Tartare	CHF 15.00
Mediterranean vegetable tartare with herb oil	
Smoked Salmon Mousse with Brioche Toast	CHF 18.00
Garnished with a small salad bouquet	

### Soups

Tomato Cream Soup	CHF 14.00
With pieces of mozzarella	
Gazpacho	CHF 14.00
Chilled Andalusian vegetable soup	
Zurich White Wine Cream Soup	CHF 14.00

# Chäsalp

Fondue-All you can eat



## *Fondue Feast*

*The scent of cheese gently fills the room,  
The parlour is a little dream.  
There is something for everyone,  
From spicy hot to mild - no miscellaneous.*

*The palate rejoices and can hardly hold on,  
Everyone wants the fondue feast - from the young to the old.  
But it's not just cheese in the stomach,  
Nothing is missing, you can refresh yourself.*

*This is a true celebration of joy, without boundaries,  
You are happy to give just under 50 francs.  
By M.K.*

## **Fondue-Feast**

**CHF 49.50**

Choose from our rich selection of fondues or let our chef surprise you.  
A proper get-together naturally includes cornichons, pearl onions, and baby corn.  
We serve our fondue with *Gschwellti* (boiled potatoes) and bread cubes.

# Chäsalp

## Raclette-All you can eat

*The Chäsalp welcomes one and all,  
A mountain inn where good times call.  
Our food is fresh, with finest flair,  
No counting calories—just treasure there!*

*With Raclette, life feels warm and bright,  
And “Gschwellti” make it pure delight.  
For less than 50, you’ll eat with glee,  
A deal as fine as fine can be.*

*So dear guests, come take your seat,  
And join this Raclette-loving treat.*

### Trio Raclette-Feast

**CHF 49.50**

Enjoy as much raclette as you like.  
A proper get-together includes all the classic accompaniments such as cornichons, pearl onions, baby corn, fresh fruit, and diced ham.  
We serve it with Gschwellti (boiled potatoes).

## Grill Menu



### Tavolata

*For groups of 16 guests or more*

*Grill feast in tavolata style: side dishes and salads are served in bowls placed on the table and are meant to be shared. Each guest may help themselves as they wish. The selection of grilled specialties is served à discrédition.*

*Dessert is also presented tavolata style, in small bowls, glasses, and plates for sharing.*

#### Side Dishes and Salads

**CHF 69.00**

Grilled Vegetable Pan | Bread Basket  
Leaf Salad with house dressing  
Potato Salad | Coleslaw

#### Straight from the Grill

Wiediker classic  
Coarse pork sausage  
Wiediker Piccante  
Coarse pork sausage, piccante, with peperoncini  
Chicken Breast  
Grilled Cheese

#### Dessert

Panna Cotta with seasonal fruit coulis and caramelized nuts  
Fruit Salad  
Brännti Crème, traditional caramel cream, made to great-grandmother's recipe

# Chäsälp

## Grill Buffet

*Available for groups of 25 guests or more*

### Salad Buffet

**CHF 79.00**

Mixed Farm Leaf Salad | Tomato & Mozzarella Salad  
Potato Salad | Cucumber Salad | Coleslaw  
Two different dressings | Egg, bacon, croutons, olives  
Selection of breads with *Fredy's rolls*

### Straight from the Grill

Beef rump steaks | Lamb loin | Pork neck steaks | Chicken breast  
Zunft sausage | Wiediker grilled sausage (classic and piccante) | Zurich *Stumpen* (cervelat)  
Pan-fried seasonal grilled vegetables  
Roasted new potatoes with onions  
Grilled cheese | Corn on the cob, chef's style  
Herb butter | Cocktail sauce | Herb sour cream

### Dessert Buffet

Two varieties of sorbet | Two varieties of ice cream  
Emmental meringues with whipped cream  
Panna cotta with fruit coulis  
Caramel cream  
Fruit salad

### Optional extras available on request – price per person:

Raclette Station with Condiments	CHF 25.00
Hot-Smoked Salmon	CHF 10.00

### Children's Pricing for the Grill Buffet

0–3 years: free of charge  
4–7 years: 25% of the adult price  
8–12 years: 50% of the adult price

### Important Note Regarding the Grill Buffet

*Please note: If the Chäsälp is not booked exclusively for your group, the grill buffet may also be offered to other guests or groups. A separate buffet per group is not available.*

## Dessert

Mini Chocolate Cake in a Jar CHF 16.00

Vanilla ice cream and whipped cream

Fruit Salad with Plum Sorbet CHF 16.00

Two-Tone Chocolate Mousse CHF 19.00

Garnished with seasonal fruits

Brännti Crème CHF 7.00

Traditional caramel cream made to great-grandmother's recipe,  
with caramelized nuts and whipped cream

Dessert Trilogy CHF 19.00

Let our pastry team surprise you

# Chäsalp

## Aperitif Canapés

Minimum order: 16 pieces per variety

### Cold Selection

Tomato tartare on *Fredy's* house bread  
Cucumber slice with Chavroux cheese  
Tomato & mozzarella in a shot glass  
Vegetable crudités with dip  
Smoked salmon mousse on brioche toast  
Melon with Parma ham  
Cold roast beef with tartar sauce  
Beef tartare on *Fredy's* house bread  
Assorted meat plattersomatentatar auf Fredys Hausbrot

### Warm Selection

Mozzarella sticks with dip  
Garlic bread  
Seasonal soup served in an espresso cup  
Vegan falafel on hummus  
Flammkuchen, classic and vegetarian  
Crispy perch bites with tartar sauce  
King prawns aglio olio with peperoncini  
Marinated chicken skewers  
Puff pastry roll with cured ham and Gruyère  
Beef meatballs in tomato sauceozzarellasticks mit Dip  
Knoblibrot

### Pricing

3 Pieces per Person	CHF 15.00/guest
4 Pieces per Person	CHF 20.00/guest
5 Pieces per Person	CHF 24.00/guest
6 Pieces per Person	CHF 28.00/guest

# Chäsalp

## Apéro Riche

For groups of 35 guests or more

### Cold Selection

Cold roast beef with tartar sauce  
Assorted meat platters  
Smoked salmon mousse on brioche toast  
Assorted cheese platters  
Tomato & mozzarella in a shot glass  
Classic carrot salad  
Iceberg lettuce with parmesan and croutons, Caesar style  
Seasonal soup

### Warm Selection

Zurich-style sliced veal with *Rösti* coins  
Beef meat patties with morel cream sauce and mashed potatoes  
Pulled pork in a brioche bun  
Minced beef with macaroni (*Gehacktes mit Hörnli*)  
Mini Wiediker sausages with onion sauce and mashed potatoes  
King prawns aglio olio with peperoncini  
Monkfish medallion on apple-chorizo ragout  
King prawns with saffron risotto  
Vegan Zurich-style sliced “veal” with *Rösti* coins  
Vegan falafel on hummus  
Spinach-filled raviolini with sage butter  
Seasonal soup

### Sweet Selection

Classic fruit salad  
Mini chocolate cake with whipped cream  
Classic chocolate mousse in a glass  
Caramelized cream (*Crème brûlée* style) in a glass  
Panna cotta in a glass  
Mini Tobelhof sorbet  
(Raspberry-blackcurrant with chocolate shavings)

3 cold | 3 warm | 2 sweet items per person  
4 cold | 4 warm | 3 sweet items per person  
5 cold | 5 warm | 4 sweet items per person

CHF 55.00/guest  
CHF 75.00/ guest  
CHF 88.00/ guest