



Chäsalp

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

Chäsalp Classics

Starters

Crispy Salad
Mixed leaf salad with roasted seeds and nuts CHF 16.00

Chäsalp Salat
Mixed leaf salad with bacon, egg, and croutons CHF 17.00

Mixed Salad
With Tobelhof house dressing CHF 15.00

Burrata and Vegetables
Mediterranean vegetable tartare with burrata and herb oil CHF 19.00

Vegetable Tartare
Mediterranean vegetable tartare with herb oil CHF 15.00

Smoked Salmon Mousse with Brioche Toast
Garnished with a small salad bouquet CHF 18.00

Soups

Tomato Cream Soup
With pieces of mozzarella CHF 14.00

Gazpacho
Chilled Andalusian vegetable soup CHF 14.00

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 “Gschwelli” 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 Gschwelli (boiled potatoes).

Chäsalp

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 discrétion.

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
Brännli Crème, traditional caramel cream, made to great-grandmother's recipe

Chäsalp

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 Chäsalp 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 Vanilla ice cream and whipped cream	CHF 16.00
Fruit Salad with Plum Sorbet	CHF 16.00
Two-Tone Chocolate Mousse Garnished with seasonal fruits	CHF 19.00
Bränniti Crème Traditional caramel cream made to great-grandmother's recipe, with caramelized nuts and whipped cream	CHF 7.00
Dessert Trilogy Let our pastry team surprise you	CHF 19.00

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

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