



Welcome  
at Chäs alp

Our prices and weights:

Our prices are in CHF and include statutory VAT.

The weights of the dishes refer to the raw weight and may contain deviations.

# Chäsalp



Chäsalp is in a former outhouse on the “Alter Tobelhof” farm. The building is listed and has been lovingly restored. It lies 61702 cm above sea level and creates a cosy atmosphere that’s idea for your culinary adventure.

We want you to relax and enjoy delicious food in these rustic surroundings. Time to just switch off. We promise you a unique and sustainable experience based on great food and hearty hospitality. Our daily motivation is serving you delicious delicacies. There’s something for everyone here – our guests come as they are.

We offer quality you can rely on – our food is what it is.

We’re hosts who put our heads and hearts into making each of our guests happy. To achieve this, we work as a team – with our employees and as tenant farmers, too.

Pascal, Wiebke and Birger

# Chäsalp

## Starters

<b>Meat platter (200g)</b>	45.00
Alpstein salami, Appenzeller salametti, Landrauschschinken, Buurespeck, Kehmanns Schüblig, onions, corn and cornichons. With bread from Fredy's and Appenzeller butter	
<b>Tomato tartare</b>	10.00
From dried tomatoes on toasted bread	
<b>Tomato cream soup</b>	14.00
With buffalo mozzarella	
<b>Lamb's salad</b>	15.00
With Tobelhof house dressing	
Small portion	11.00
<b>Chäsalp salad</b>	17.00
Lamb's salad with Tobelhof house dressing	
With bacon, egg and croutons	
Small portion	13.00
<b>Mixed salad</b>	15.00
With Tobelhof house dressing	
Small portion	11.00
<b>Crunchy salad</b>	16.00
Lamb's salad with roasted seeds and nuts	
With Tobelhof house dressing	
Small portion	12.00

# Chäsalp

## Meat and more in the Sizzling Pfännli

The meat is briefly seared and then served, allowing you to continue grilling it at your table in the Pfännli to your preferred doneness.

We serve all dishes from the „Pfännli“ with sautéed new potatoes, vegetables, and herb butter.

Beef fillet (160g)	68.00
Beef rib eye steak (300g)	69.00
Chicken breast (approx. 180g) - already roasted	39.00
Lamb fillet (approx. 160g)	45.00

## One-pot meal

Boiled beef stew	39.00
Beef brisket tip, gently braised in its own broth with root vegetables, potatoes, and freshly grated horseradish	
Barley soup with dried meat Grison style – a traditional Swiss specialty	34.00
Also ideal for sharing as a starter for two	
Beluga lentils in red Thai curry	33.00
With mango, vegetables and bean sprouts	
Can also be served with chicken cubes upon request	39.00

# Chäsalp



## 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.

From 2 persons  
we recommend our special fondue feast.

49.50/guest

Choose from our wide selection of fondues or let our chef surprise you. A proper feast includes boiled potatoes and chunks of bread as well as cornichons, silver onions, baby corn.

Available to order until 8:30 pm



## Cheese fondues

With all fondue varieties we serve you boiled potatoes and bread cubes

The fondue prices are per serving. If only one portion of fondue is ordered to share, we charge a surcharge of CHF 12.00 for the second person.

<b>Chäsalp Fondue</b>	31.00
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According to a special house recipe that has been handed down for generations  
(Vacherin Fribourgeois, Gruyère and Alp cheese)

<b>Friburg fondue Moitié-Moitié</b>	31.00
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A well-known, creamy fondue (Vacherin, Fribourgeois and Gruyère)

<b>Stiereblut Fondue</b>	33.00
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Fondue for fiery people! With Vacherin and  
Gruyère and a lot of peperoncini, super good!  
Our chef's favorite fondue!

<b>Chlöpfmost Fondue</b>	39.00
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A princely fondue with champagne

<b>Bergbauern Fondue</b>	36.00
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A spicy, peasant fondue  
seasoned with crispy bacon and plum water

<b>Pfeffer Fondue</b>	33.00
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A very popular fondue with  
green pepper and mustard

<b>Waldmeister Fondue</b>	34.00
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Our popular fondue with mushrooms

<b>Müüsli Fondue</b>	42.00
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A creamy fondue with morels. Something for people  
who love the taste of morel!

<b>Kälbli Fondue</b>	33.00
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Fondue with various fresh herbs

# Chäsalp

## Cheese fondues

Sennerinnen Fondue 35.00

A creamy fondue with ham,  
Pepperoncini and pepperoni strips.

Stall Fondue 33.00

Fondue prepared with homemade tomato sauce.  
A fondue that finds many fans.

Trüffel Fondue 42.00

Our popular Chäsalp fondue refined with truffle butter.  
The favourite fondue of our kitchen director Birger Kehmann.

Chili Fondue 35.00

The fondue really heats up.  
Our special cheese mixture is refined with a  
homemade chili paste from Habaneros.  
Perfect for chili lovers!

Büffel Fondue 39.00

The Moitié-Moitié fondue mix refined with organic buffalo mozzarella,  
we will serve you a small plate of salami,  
so you can spear salami and bread together on your fork.

G'sundheits Fondue 33.00

Our special fondue mix, refined with Calvados  
and apple pieces.

### Extras:

Cornichons, silver onions and baby corns 9.00

Seasonal fruits 9.00

Diced ham 9.50

# Chäsalp

## Trio Raclette Feast

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.

From 2 persons 49.50/guest  
we recommend our special raclette feast.

As much raclette as you want. Of course, a proper raclette feast includes  
boiled potatoes as well as all side dishes such as cornichons, silver onions,  
baby corns, fresh fruit and diced ham.

Available to order until 8:30 pm

## Raclette

Prepare raclette yourself at the table, just great, in winter and in summer, just try it. We serve  
boiled potatoes with all raclettes.

Mild Raclette 200 Grams 29.00

Pepper Raclette 200 Grams 29.00

Garlic Raclette 200 Grams 29.00

Trio Raclette 300 Grams 40.00  
garlic, pepper and mild raclette cheese

Each additional portion of 100 grams 11.00

### Extras:

Cornichons, silver onions and baby corns 9.00

Seasonal fruits 9.00

Diced ham 9.50



# Chäsalp

## Dessert

Granny's homemade apple pie	16.00
With puff pastry, rum raisins and cinnamon, served with warm vanilla sauce and cream	
With a scoop of vanilla ice cream	+5.50
Hot chocolate cake (Waiting time approx. 15 minutes)	18.00
With a liquid core straight from the oven, with vanilla ice cream and cream	
Bränniti crème (Swiss-style crème brûlée) in a mason jar	
according to great-grandmother recipe in a mason jar	7.00
With caramelized nuts and cream	
Small Coupe Denmark	9.00
A scoop of vanilla ice cream, with warm chocolate sauce and cream	
Panna cotta in a mason jar	6.00
With seasonal fruit coulis and caramelized nuts	
Ämmitaler Merängge and whipped cream	11.00
Affogato al caffè	9.00
Colonel	10.00
A scoop of lemon sorbet doused with Absolut Vodka	
Ice cream	5.50/ scoop
Vanilla, chocolate, lemon, Tobelhof sorbet	

# Chäsalp

## Prosecco

Prosecco Extra Dry DOC Treviso	1 dl	10.00
Il Colle, Valdobbiadene	7.5 dl	67.00
Glera		

Straw yellow color. Notes after apple. Lovely and balanced. Wonderfully refreshing and pleasant.

## Sparkling wine

Luc Pirlet Crémant de Limoux Rosé <i>vegan</i>	1 dl	12.50
France, Languedoc	7.5 dl	75.00
Chardonnay, Chenin blanc, Pinot Noir		

Salmon pink. Fine and persistent perlage. Aromas of strawberries and raspberries. A hint of grapefruit. Animating exit.

## Rosé wine

Dôle blanche Frauenfreude AOC VS	1 dl	12.50
Adrian & Diego Mathier, Valais	7.5 dl	76.00
Gamay, Pinot Noir		

An elegant rosé that makes the heart beat faster not only for women but also for men with its typical floral bouquet, charming fruit aroma and a slightly sweet finish. And enjoyed together, it tastes even better. After all, it is not without reason that the vernacular says: shared joy is double joy.

Rosé im Steinkrug	1dl	14.50
	7.5 dl	86.00

Zweifel, Zürich  
Pinot Noir

With the best vineyards, a passion that has been passed down for over 600 years, and an innovative spirit, Zweifel Wines offers pure wine enjoyment! The Höngger vines of the Zweifel family were first documented in 1440. In addition to the city of Zurich's locations Klingen and Riedhof, excellent grapes are brought to Höngg every autumn from their own vineyards in Regensberg, Otelfingen, Stäfa, and Remigen AG, as well as from friendly regional winemakers. Here, city winemaker Urs Zweifel uses the latest know-how and modern technology to produce wine, earning a place among the top 100 Swiss winemakers (Vinum).

# Chäsalp

## White wine

Optimo white AOC VS	1 dl	13.00
Adrian & Diego Mathier, Valais	7.5 dl	76.00
Païen, Hermitage, Sylvaner, Amig		

### ***"Optimo makes hearts happy!"***

The name Optimo is symbolic of people's drive to constantly improve and continuously optimize everything. In this spirit, the Optimo has been perfected as a white blend of the best grapes from Heida, Sylvaner, Amigne and Ermitage and, as a white wine, offers the incomparable moment of enjoyment in the glass.

Molignon Terre Promise AOC VS	1 dl	11.00
Adrian & Diego Mathier, Valais	7.5 dl	64.00
Chasselas		

### ***"Our chef's favorite wine!"***

Brilliant colour with golden reflections in the glass. With a mineral note and sustaining, elegant acidity, the Molignon is very balanced, fruity and dry on the palate.  
The chef's favorite wine.

Heida Les Pyramides AOC VS	1 dl	14.00
Adrian & Diego Mathier, Valais	7.5 dl	79.00
Savagnin Blanc (Heida)		

Fruity on the nose, the Heida Les Pyramides is reminiscent of apricots and peaches. Full-bodied on the palate with discreet, well-integrated toasted notes. Long-lasting finish, accompanied by light, elegant tannins.

Riesling SL Moselle	1 dl	11.00
Schloss Lieser, Mosel-Saar-Ruwer	7.5 dl	64.00
Riesling		

### ***"Our boss's favorite wine!"***

Aromas of yellow stone fruit, juicy pears and sun-ripened citrus fruits. Fresh and uncomplicated on the palate. The filigree sweetness and the wonderful acidity offer a great drinking pleasure.

Pinot Grigio Luna	1 dl	8.00
Verona and Treviso, Veneto	7.5 dl	49.00
Pinot Grigio		

Intense, fruity, with nuances of pears, apricots and acacias; harmoniously on the palate.

# Chäsalp

## Red wine

Der Besondere	1 dl	12.00
Nadine Saxer, Neftenbach, Canton of Zurich	7.5 dl	72.00
Gamaret, Pinot Noir		

This colour-intensive red wine is characterised by aromas of dark berries, spicy components and a hint of roasted aromas. On the palate, this wine presents itself full-bodied with fine tannins and a long-lasting finish.

Optimo red AOC VS	1 dl	13.00
Adrian & Diego Mathier, Valais	7.5 dl	76.00
Cabernet Sauvignon, Ancelotta, Gamaret, Syrah, Diolinoir		

### ***"Optimo makes hearts happy!"***

The name Optimo is symbolic of people's drive to constantly improve and continuously optimize everything. In this sense, the Optimo red blend has been perfected from the best grapes of Cabernet Sauvignon, Syrah, Gamaret, Diolinoir and Ancelotta and, as a red wine, offers the incomparable moment of enjoyment in the glass.

Pinot Noir Lucifer AOC VS	1 dl	12.00
Adrian & Diego Mathier, Valais	7.5 dl	72.00
Pinot Noir		

This Pinot Noir "Lucifer" is of a ruby red, strong color. Its bouquet is reminiscent of red fruits and liquorice. On the palate it presents itself round and harmonious with a fine finish.

Ripasso Valpolicella Classico Superiore DOC <i>vegan</i>	1 dl	13.00
Monte del Frà, Valpolicella	7.5 dl	76.00
Corvina, Rondinella		

Deep ruby red. On the nose, aromas of brandy cherries, sour cherries, plums and liquorice. Spice of pepper and cinnamon, as well as fresh undergrowth. Extremely elegant, velvety and harmonious, at the same time powerful with a lot of depth.

Habla del Silencio V.T.	1 dl	12.00
Habla, Extremadura	7.5 dl	72.00
Cabernet Sauvignon, Syrah, Tempranillo, barrique ageing		

Ruby red and violet shimmering. Multi-layered bouquet with a slightly spicy note, fruity and mineral. Aromas of ripe fruit. Reminiscent of truffles. Balanced, velvety wine.

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## Water

Elmer Mineral	3.3 dl	4.50
Non-carbonated	10 dl	9.90
Elmer Mineral	3.3 dl	4.50
Carbonated	10 dl	9.90

## Soft drinks

Sinalco Cola	3.3 dl	6.00
Sinalco Cola Zero	3.3 dl	6.00
Sinalco Original	3.3 dl	6.00
Elmer Citro	3.3 dl	6.00
Rivella Red / Blue	3.3 dl	6.00
Homemade iced tea (sugar-free)	3 dl	4.00
	5 dl	6.00
Classic Tonic Water	2 dl	6.00
Bitter Lemon	2 dl	6.00

## Fruit and fruit juices without alcohol

Ramseier Hochstammer Apple juice	3 dl	5.00
Ramseier Hochstammer Apple juice	5 dl	7.00
Ramseier Hochstammer Schorle	3 dl	5.00
Ramseier Hochstammer Schorle	5 dl	7.00
Ramseier Suure Moscht alcohol-free	4.9 dl	7.00
Rauch Orange Juice	2 dl	6.50
Rauch Tomato Juice	2 dl	6.50

# Chäsalp

## Fruit juices with alcohol

Ramseier Suure Moscht naturtrüeb	5%	5 dl	7.00
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## Draft beer

Appenzeller Quöllfrisch light	4.8%	2.5 dl	5.00
		4 dl	7.00
Appenzeller Quöllfrisch Panaché		2.5 dl	5.00
		4 dl	7.00

## Bottled beer

Appenzeller Weizenbier	5.2%	5 dl	8.00
Appenzeller Weizenbier non-alcoholic	0%	5 dl	7.50
Appenzeller Sonnwendlig non-alcoholic	0%	3.3 dl	5.50

## Our house drinks

Chäsalp Special (without alcohol)			13.50
Homemade lemonade (lemon base)			

Rum or gin or vodka			+ 4.00
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## Aperitif classics with alcohol

Wine Spritzer – sweet/sour			9.00
Aperol Spritz			13.50
Hugo			13.50
Martini Bianco	15%	4 cl	9.00
Campari	25%	4 cl	9.00
Campari Soda			11.50
Campari Orange			13.50
Lillet Roseberry			16.00

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## Our house aperitif drinks without alcohol

Dry George	13.50
Ceder's Classic Gin – Classic Tonic Water	
Virgin Aperol	13.50
Aperol Spritz without alcohol	
Virgin Berry	13.50
Elderflower – Berry Tonic – Wild Berries	

## Spirits

Whisky			
Talisker 10yr	40%	4 cl	14.00
Glenlivet 18yr	40%	4 cl	18.00
Rum			
Rum Havana Club Añejo 7 Años	40%	4 cl	13.00
Rum Havana Club Añejo 15 Años	40%	4 cl	39.00
Vodka			
Vodka Absolut	40%	4 cl	12.00
Gin			
Gin Malfy Rosa	41%	4 cl	11.00
Gin Malfy Original	41%	4 cl	11.00
Hendricks	41.4%	4 cl	14.00

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## Digestifs and brandies

Ramazotti Amaro	30%	4 cl	8.00
Appenzeller Alpenbitter	29%	4 cl	8.00
Amaretto Disaronno	28%	4 cl	8.00
Bündner Röteli	22%	4 cl	8.00
Fondue Kirsch (Chriesipfütze)	40%	4 cl	12.50
Vieille Williams Barrique	40%	2 cl	9.50
Vieille Abricot Barrique	40%	2 cl	9.50
Vieille Prune Barrique	40%	2 cl	9.50
Vieux Marc Barrique	40%	2 cl	9.50
Jägermeister	35%	4 cl	8.00

## Hot drinks with alcohol

Irish Coffee		13.00
Coffee Fertig		8.00
Coffee Luz		8.00
Kaffee Schümli Pflümli		9.00
Coretto Grappa		8.00



# Chäsalp

## Coffee and espresso

Coffee Crème	4.90
Espresso	4.90
Double espresso	6.00
Coffee Hag decaffeinated	4.90
Coffee with milk (bowl)	5.80
Cappuccino	6.60
Latte Macchiato	6.60
Espresso Macchiato	5.00
Caotina chocolate cold or warm	4.00

## Tea

Our teas in the pot	7.50
Fruity tea	
Earl Grey	
Peppermint tea	
Verbena tea	
Good gut feeling tea (herbal mixture)	