



Welcome at Chäs alp

Short cuts:

G = free from grains containing gluten

L = lactose-free

V = meat-free

O = no animal products

Our prices:

Our prices are in CHF and include statutory VAT.

Chäsalp



Chäsalp is in a former outhouse on the “Alter Tobelhof” farm. The building is listed and has been lovingly restored. It lies 617 metres 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

Alpine ascent

Tomato tartare	10.00
From dried tomatoes on toasted bread	
Chäsalp salad	16.50
Leaf salad with bacon, egg and croutons	
Mixed salad ^V	14.00
Crunchy salad ^{GLVO}	14.00
With toasted nuts and seeds	
Cream of tomato soup ^{GV}	14.00
With buffalo mozzarella	
Seasonal soup	12.00
Ask our team about our seasonal soup	

Chäsalp



Fondue Feast

For 3+ diners

49.50/guest

We recommend our special Fondue Feast.

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 9:30 pm

Also possible for only 2 guests.

Additional charge per guest

8.00/guest

Chäsalp

Chäs Fondues

All our fondues are served with boiled potatoes and chunks of bread.

Chäsalp Fondue ^v	31.00
Made to our special house recipe, handed down over generations	
Fribourg Fondue Moitié-Moitié ^v	32.00
A famous creamy Vacherin fondue	
Stiereblut Fondue ^v	33.00
Fondue for your fiery side! With Vacherin and Gruyère and lots of chili peppers – delicious! Our chef's favourite.	
Chlöpfmost Fondue ^v	38.00
A fondue fit for a king with champagne for discerning palates	
Bergbauern Fondue	36.00
A flavourful and hearty fondue with crispy bacon and rustic plum liqueur	
Stiere Fondue ^v	33.00
A popular fondue with green peppercorns and mustard	
Waldmeister Fondue ^v	34.00
Our popular Chäsalp fondue with fresh mushrooms	
Müüsli Fondue ^v	39.00
A creamy fondue featuring morels. Perfect for those who love the delicious taste of morel!	
Kälbli Fondue ^v	33.00
Fondue with a selection of fresh herbs	

Chäsalp

Chäs Fondues

Sennerinnen Fondue	35.00
A creamy fondue with ham, chili peppers and pepper strips.	
Stall Fondue [✓]	33.00
Fondue made with homemade tomato sauce. A fondue with many fans.	
Truffle Fondue [✓]	39.00
Our popular Chäsalp fondue with truffle butter. The favourite of our kitchen director Birger Kehmann.	
Chili Fondue [✓]	35.00
This fondue will surely warm you up. Our special blend of cheeses, with one of the hottest chillies in the world (bhut jolokia). Aficionados only!	
Büffel Fondue	39.00
A Chäsalp fondue blend featuring bio buffalo mozzarella, served with a small platter of salami, so you can spear salami and bread together on your fork.	
G'sundheits Fondue [✓]	33.00
Our special fondue blend featuring calvados and dried apple chunks.	
Extras:	
Cornichons, silver onions and baby corn	9.00
Seasonal fruits	9.00
Diced ham	9.50

Chäsalp

Raclette Feast

For 3+ diners

45.00/guest

We recommend our special Raclette Feast.

As much raclette as you like. A proper feast includes all the sides including cornichons, silver onions, baby corn, fresh fruits and diced ham.

Available to order until 9:30 pm

Also possible for only 2 guests.

Additional charge per guest

8.00/guest

Raclette

Making raclette at your table is wonderful in winter and summer – give it a try!

We serve boiled potatoes with every raclette.

Mild Raclette 200 g ^{V G}

29.00

Pepper Raclette 200 g ^{V G}

29.00

Garlic Raclette 200 g ^{V G}

29.00

Trio Raclette 300 g ^{V G}

40.00

Garlic, pepper and mild raclette cheese

Each extra portion of 100 g

11.00

Extras:

Cornichons, silver onions and baby corn

9.00

Seasonal fruits

9.00

Diced ham

9.50

Chäsalp

Alter Tobelhof Classics

Zurich-style veal strips	44.00
With butter rösti	
Small portion	38.00
Vegan Zurich-style veal strips ^{GLVO}	34.00
With mushrooms and planted chicken served with rösti	
Small portion	28.00
Veal schnitzel ^L	45.00
Breaded veal flank schnitzel, served with french fries	
Small portion	39.00
Sausage and cheese salad	20.00
Garnished sausage and cheese salad	29.00

Chäsalp

Desserts

Granny's homemade apple pie	16.00
With puff-pastry, rum raisins and a sprinkling of cinnamon, with warm custard and cream	
With a scoop of vanilla ice cream	+5.00
Bränniti Crème (Swiss-style crème brûlée)	11.00
With caramelised nuts and cream	
Hot chocolate cake (Made to order in approx. 15 minutes)	14.00
Straight from the oven with a molten core, with vanilla ice cream and cream	
Blended iced coffee	15.00
With a shot of Kahlua and cream on top	
Small portion	11.00
Danish Sundae	13.00
Two scoops of vanilla ice cream, with hot chocolate sauce and cream	
Small portion	9.00
Homemade tiramisu	14.00
Toblerone parfait	16.00
With pear compote	
Rhubarb compote	14.00
With one scoop of sour cream ice cream	
Cheese board	18.00
Selection of cheeses from Zurich Oberland with Birnenbread pear pastry	
And Appenzell butter	

Chäsalp

Ice cream and sorbet

Homemade ice cream

5.50 per scoop

Banana with chocolate chips | Sour cream | Chocolate

Homemade sorbet

5.50 per scoop

Blood orange | Strawberry | Tobelhof (raspberry and cassis with chocolate shavings)

Classic ice creams and sorbets

5.00 per scoop

Vanilla ice cream | Mocha ice cream | Lemon sorbet | Plum sorbet

A little something sweet

Panna cotta in a jar

5.00

With seasonal fruit coulis and caramelized nuts

Café à la Tobelhof

8.00

Coffee or espresso with a sweet surprise.

Affogato al caffè

9.00

One scoop of vanilla ice cream poured with sweet espresso

Colonel

10.00

One scoop of lemon sorbet poured with Absolut Vodka

Plum Vieille Prune

10.00

One scoop of plum sorbet poured with Vieille Prune