

Zeitschrift: The Swiss observer : the journal of the Federation of Swiss Societies in the UK

Herausgeber: Federation of Swiss Societies in the United Kingdom

Band: - (1981)

Heft: 1776

Rubrik: Tasty topics

Nutzungsbedingungen

Die ETH-Bibliothek ist die Anbieterin der digitalisierten Zeitschriften auf E-Periodica. Sie besitzt keine Urheberrechte an den Zeitschriften und ist nicht verantwortlich für deren Inhalte. Die Rechte liegen in der Regel bei den Herausgebern beziehungsweise den externen Rechteinhabern. Das Veröffentlichen von Bildern in Print- und Online-Publikationen sowie auf Social Media-Kanälen oder Webseiten ist nur mit vorheriger Genehmigung der Rechteinhaber erlaubt. [Mehr erfahren](#)

Conditions d'utilisation

L'ETH Library est le fournisseur des revues numérisées. Elle ne détient aucun droit d'auteur sur les revues et n'est pas responsable de leur contenu. En règle générale, les droits sont détenus par les éditeurs ou les détenteurs de droits externes. La reproduction d'images dans des publications imprimées ou en ligne ainsi que sur des canaux de médias sociaux ou des sites web n'est autorisée qu'avec l'accord préalable des détenteurs des droits. [En savoir plus](#)

Terms of use

The ETH Library is the provider of the digitised journals. It does not own any copyrights to the journals and is not responsible for their content. The rights usually lie with the publishers or the external rights holders. Publishing images in print and online publications, as well as on social media channels or websites, is only permitted with the prior consent of the rights holders. [Find out more](#)

Download PDF: 15.04.2026

ETH-Bibliothek Zürich, E-Periodica, <https://www.e-periodica.ch>

The chesa

Pour commencer

LES SALADES

LA PETITE SALADE Mixed salad	0.80
LA BELLE SALADE A variety of fresh salads	1.30
LA SALADE NOUVELLE AUX GOUJONS D'AGNEAU Tender chunks of lamb and scampi dressed on salad	2.40

DE LA MARMITE

LES RAVIOLIS "IN BRODO" Home-made Ravioli in clear beef-broth	0.90
LA SOUPE AUX EPINARDS A creamy light soup made with spinach	1.10
LA TASSETTE THURGOVIENNE Chowder prepared in the Swiss style, with small fish dumplings	1.30

LES HORS-D'OEUVRE

LES CREVETTES AU COULIS DE TOMATES Prawn cocktail	2.80
LES DEUX SAUMONS AUX ECHALOTES Smoked and marinated salmon with shallots	3.20
LA TERRINE DE CANARD A L'ORANGE Duck terrine served with slices of orange	2.10
LES DELICES DES GRISONS Air-cured beef and ham from the Engadine served with walnut salad	3.10
LA BRIOCHE TIEDE VAUDOISE Smoked meat and sausage, served warm on a brioche	2.20
LA RACLETTE VALAISANNE Melted cheese with boiled potato	1.60

Du lac et de la mer

LES FILETS DE PERCHE GROTINO Fillets of perch, fried in butter with grapes, peppers and walnuts	4.80
LES FILETS DE PERCHE AU RIESLING Fillets of perch braised in white wine	5.10
LES FILETS DE SOLE FRITS Fillets of Dover sole fried in a batter, served with sauce mousseline	6.70
LES CREVETTES GEANTES AU PERNOD King prawns in a Pernod cream sauce	6.90

Above dishes are served with rice or boiled potatoes

Le Menu Gourmet Suisse

LA CREPE VALAISANNE AU COULIS DE POIRE WILLIAM
Pancake with melted Swiss cheese and pear puree

CHURER RATSHERREN GERICHT
Beef, veal and pork fillet served with French beans, mushrooms and freshly made Spätzli

LE SORBET AUX PRUNES
Plum Sorbet

**LE CAFE POUR LUI
OU
LE CAFE POUR ELLE**

8.50

La Cuisine du marché

LA BISQUE DE HOMARD
Cream of Lobster soup

1.70

LE NAVARIN D'AGNEAU GENEVOISE
Lamb stew in a saffron sauce with freshly made Spätzli and a fresh vegetable of the day

4.60

LES ROGNONS DE VEAU AUX MORILLES
Slices of veal kidney with morel sauce, served with rice and a fresh vegetable of the day

5.90

LES FRAISES AU POIVRE NOIR
Fresh strawberries with black pepper and cream

2.00

Les Vins du Mois

Even though the tasting of wine is an art as well as a science, it is at the same time one of the greatest pleasures offered by nature. In order to facilitate the study of our Swiss wines, we will serve you each month specially selected wines, by the glass

MONT LES PIERRAILLES
A light white wine with a sparkle

1.30

DOLE CHANTEAUVIEUX
A velvet and full flavoured red wine from the Valais Region

1.30

VAT and Service charge are included in our prices

Here is Swiss hospitality at its best. The old traditions of yesterday coupled with the light and creative dishes that epitomises modern Swiss cooking. Each hot dish is brought to your table covered with a silver cloche – and the variety on offer even surpasses the high standard for which The Chesa has long been so justly famed . . .

Au Coin du Feu

LE STEAK DE VEAU AU CITRON
Veal steak in a creamy lemon sauce 6.90

L'EMINCE DE VEAU ZURICHOISE
Thinly sliced veal and mushrooms in a creamy sauce 5.80

LE FOIE DE VEAU CHESA
Thinly sliced calf's liver sauteed in butter and seasoned with fresh herbs 4.90

LE FILET DE PORC EN CROUTE
Pork fillet covered with mushroom duxelle and coated in crisp puff pastry 4.60

LES COTELETTES D'AGNEAU A LA RATATOUILLE
Lamb cutlets marinated with garlic and garnished with ratatouille 5.80

L'AIGUILLETTE DE CANARD AU POIVRE ROSE
Breast of duck in a creamy pink peppercorn sauce 7.20

LE SOUVAROFF DE BOEUF
Diced beef fillet in a red wine and sour cream sauce with peppers and pickled cucumber, flavoured with Vodka 6.80

LES FILETS MIGNONS DE BOEUF AU POIVRE VERT
Beef fillet medallions in a creamy green peppercorn sauce, flavoured with white wine 6.90

All these dishes are served with a fresh vegetable of the day and a side dish of your choice:
Rösti, Gratin or Boiled potatoes; freshly made Spätzli, Green Noodles or Créole Rice

Les Grillades

LE STEAK DE VEAU
Veal steak 4.90

LES COTELETTES D'AGNEAU
Lamb cutlets 4.20

L'ENTRECOTE
Sirloin steak 5.70

LE FILET DE BOEUF
Beef fillet steak 6.60

LE STEAK DE BOEUF
Rumpsteak 4.30

All our grills are served with a choice of spicy butter

GARNITURES
Side dishes 1.20

Garnished with a fresh vegetable of the day and a choice of Rösti, Gratin or Boiled potatoes; freshly made Spätzli, green noodles or rice.

Les «Bouts de Table»

LA REUNION DES GATEAUX SUISSES ET DES ENTREMETS DU BUFFET
A choice of our freshly made gâteaux and sweets 1.50

LES MOUSSES "CHESA"
Chocolate, mocca and orange mousse 2.20

LES TROIS SORBETS AUX FRUITS FRAIS
Three sorbets with fresh fruits 1.80

LE SOUFFLE GLACE GRAND MARNIER
Ice soufflé with Grand Marnier 1.30

LA COUPE BALOISE
A generous portion of typical Swiss vanilla ice cream, black cherries, meringue and whipped cream 2.30

LE GRATIN AUX FRUITS FRAIS
Fresh fruits with a creamy fruit sauce glazed in the oven 2.20

LA CREPE AU COULIS DE FRAMBOISES
A delicate pancake with raspberries 1.70

LES FROMAGES SUISSES
A selection of Swiss cheeses of your choice from the cheese board 1.80

LE CAFE POUR LUI
Coffee and Kirsch, topped with double cream 1.80

LE CAFE POUR ELLE
Coffee and Grand Marnier, topped with double cream 1.80

LES CAFES 0.60



Dear Chesa Customer,

Why change we ask you? One usually needs to have a good reason for changing!

We have been serving Swiss dishes for thirteen years now and although the food and menus are as good as ever, times change — and with them, we decided to change our menu — and our desires to meet them. So we have represent the new light and creative cooking in Switzerland today.

They are inventive and appetizing variations on the traditions of yesterday. They are sophisticated and presented in an attractive form encouraging your appetite.

It is a new way of cuisine in our restaurants and we hope you feel the change is worth sampling — not once but many times!

LOCANDA

MINESTRE

SOUPS SUPPEN

RAVIOLI IN BRODO Home-made Ravioli in clear beef-broth Bouillon mit Ravioli	0.80
MINISTRONE Vegetable and pasta soup Gemüse Suppe	0.80
ZUPPA DEL GIORNO Freshly made soup of the day Tages Suppe	0.60

ANTIPASTI

STARTERS VORSPEISEN

PIATTO TICINESE A combination of dried and cured meat with fresh salad Trockenfleisch	2.60
INSALATA LUGANESE Mixed salad Gemischter Salat	0.80
VITELLO TONNATO Cold slices of veal topped with spicy tuna fish sauce Kaltes Kalbfleisch mit Thonsauce	2.30
INSALATA DI FRUTTI DI MARE Sea food salad Fisch und Crevettensalat	2.70
INSALATA GROTTINO A salad combination of pasta, ham and cheese Käse-, Schinken-, und Teigwarensalat	1.80
ANTIPASTO ASCONA A choice of Swiss-Italian Hors d'oeuvre Trockenfleisch und Fischsalat	2.80

SPECIALITA REGIONALI

PICCATA LOCARNESE Escalopes of pork, coated with egg and Swiss cheese, fried in butter, served with green noodles and tomato sauce Piccata mit grünen Nudeln	3.90
FEGATO DI VITELLO CON MELE E CIPOLLE Slices of calf's liver, apple and onions fried in butter and served with Rösti potatoes Kalbsleberschnitten, Rösti	4.80
INVOLTINI DI VITELLO Veal escalopes stuffed with chicken liver, braised in white wine and served with freshly made green noodles Kalbschnitzel gefüllt mit Hühnerleber, grüne Nudeln	4.90
BISTECA DI MAIALE IMPANATA Breaded pork steak, served with spaghetti and tomato sauce Schnitzel paniert, Spaghetti	3.50
GOBIONI DI MANZO ALLA TICINESE Diced beef in a creamy red wine sauce, served with freshly made green noodles Rindsgulasch nach Tessiner-Art, grüne Nudeln	5.10
FETTINE D'AGNELLO CON PEPPERONATA NIZZARDA Thinly sliced lamb with peppers, courgettes, tomato and onion, served with rice Lamm in Ratatouille, Reis	3.80
OSSO BUCO Knuckle of veal in a brown sauce with vegetables, served with Risotto Kalbsshaxen, Risotto	3.90

All these specialities are served with a fresh vegetable of the day
Garniert mit Tages-Gemüse



MERLOT
RED WINE

2dl BOCCALINO

1.25

PASTA

PENNE CON SALMONE Pasta in a creamy tomato sauce with fresh salmon Teigwaren mit Lachs und Tomaten - Rahmsauce	3.20
SPAGHETTI CON CARCIOFI E PEPERONE Spaghetti with artichoke hearts and peppers Spaghetti mit Artischockenherzen und Peperoni	2.80
TAGLIATELLE VALLE VERZASCA Green and white noodles with medallion of pork and tomato sauce Schweinsfilets auf Nudeln	3.10
RAVIOLI ALLA PANNA Home-made Ravioli in fresh cream and cheese sauce Ravioli in Rahm	2.90

PESCE I FRUTTI DI MARE

Fish Fisch

PERSICO ALLA GROTTINO Fillets of perch fried in butter, with grapes, peppers and walnuts served with boiled potatoes Eglfillets mit Salzkartoffeln	4.40
FILETTI DI SOGLIOLA FRITTI Fillets of sole deep fried in a batter, served with sauce mousseline and boiled potatoes Seezungenfilets gebacken mit Salzkartoffeln	6.40
GAMBERETTI CON PEPPERONATA ALLA NIZZARDA King prawns with peppers, courgettes, onion served with rice Riesen Crevetten mit Ratatouille und Reis	5.90

DALLA GRATICOLA

Grills Grilladen

FILETTO DI MANZO Filet of beef/Rindsfleisch	180gr	4.10
SCALOPPINA DI MANZO Rumpsteak/Huftsteak	180gr	4.70
COSTOLETTA DI VITELLO Veal chop/Kalbskotelett	250gr	3.10
COSTOLETTA DI MAIALE Pork chop/Schweinskotelett	220gr	1.00




All grills are served with spicy butter.
Please tell your waiter whether you like your grill well-done, medium or rare

CONTORNI

Garnished with a fresh vegetable of the day with a choice of Rösti, Gratin or Boiled Potatoes; freshly made Spätzli, Green Noodles or Rice

BEVANDE

WINES

			
	Glass 1 dl	Small carafe 2 1/2 dl	Per bottle
WHITE			
Fendant (dry Swiss)	0.94	2.36	—
Côte du Roussillon (French A.C.)	0.76	1.90	4.90
ROSE			
Côtes du Roussillon (French A.C.)	0.76	1.90	4.90
RED			
Salvagnin (Swiss)	0.94	2.36	—
Côtes du Roussillon Villages (French A.C.)	0.72	1.90	4.90
Merlot	0.62	1.55	—

For our full range of quality Swiss and French wines, please ask to see the wine list.

MINERAL WATERS, SOFT DRINKS AND FRUIT JUICES

By the glass 2 dl	
Coca Cola	0.44
Fanta orange	0.44
Apple juice	0.56
Mineral water	0.40
Aplo apple juice, bottle	0.78
Rivella, bottle	0.78
Tomato juice	0.34
Orange juice, pure and freshly pressed large glass	0.85

BEERS

We have chosen to stock the lagers of two well known Swiss breweries, Hürlimann and Feldschlösschen.

Hopfenperle, Feldschlösschen	0.70
Sternbräu, Hürlimann	0.70
Light Ale	0.60

COFFEE, TEA

Coffee, Cappuccino, Espresso, Coffee Hag (decaffeinated), Milk or Tea	0.45
Suchard Express (hot chocolate)	0.50
Whipped cream for coffee or chocolate	0.20
Irish Coffee	1.50
Café pour Lui with Kirsch	1.70
Café pour Elle with Grand Marnier	1.70

DRINKS

Gin and Tonic	0.96
Whisky and Soda	1.30
Martini dry	0.70
Bloody Mary	0.50
Campari Soda	0.84
Vodka Orange	0.98
Cynar	1.10
Pernod	0.72
Appenzeller Alpenbitter	0.82
Sherry sweet, medium, or dry	1.30
Port Old Vintage Character	0.54
Cognac, Remy Martin V.S.O.P.	0.74
Kirsch	1.50
Pflüml	1.30
Grand Marnier	1.20
Bénédictine	1.10
	0.96