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the chesA

Pour commencer

LES SALADES

LA PETITE SALADE 0.80
Mixed salad

LA BELLE SALADE 1.30
A variety of fresh salads

LA SALADE NOUVELLE AUX GOUJONS D'AGNEAU 2.40
Tender chunks of lamb and scampi dressed on salad

DE LA MARMITE

LES RAVIOLIS "IN BRODO" 0.90
Home-made Ravioli in clear beef-broth

LA SOUPE AUX EPINARDS 1.10
A creamy light soup made with spinach

LA TASSETTE THURGOVIENNE 1.30
Chowder prepared in the Swiss style, with small fish dumplings

LES HORS-D'OEUVRE

LES CREVETTES AU COULIS DE TOMATES 2.80
Prawn cocktail

LES DEUX SAUMONS AUX ECHALOTES 3.20
Smoked and marinated salmon with shallots

LA TERRINE DE CANARD A L'ORANGE 2.10
Duck terrine served with slices of orange

LES DELICES DES GRISONS 3.10
Air-cured beef and ham from the Engadine served with walnut salad

LA BRIOCHE TIEDE VAUDOISE 2.20
Smoked meat and sausage, served warm on a brioche

LA RACLETTE VALAISANNE 1.60
Melted cheese with boiled potato

Du lac et de la mer

LES FILETS DE PERCHE GROTTINO 4.80
Fillets of perch, fried in butter with grapes, peppers and walnuts

LES FILETS DE PERCHE AU RIESLING 5.10
Fillets of perch braised in white wine

LES FILETS DE SOLE FRITS 6.70
Fillets of Dover sole fried in a batter, served with sauce mousseline

LES CREVETTES GEANTES AU PERNOD 6.90
King prawns in a Pernod cream sauce

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 1.70
Cream of Lobster soup

LE NAVARIN D'AGNEAU GENEVOISE 4.60
Lamb stew in a saffron sauce with freshly made Spätzli and a fresh vegetable of the day

LES ROGNONS DE VEAU AUX MORILLES 5.90
Slices of veal kidney with morel sauce, served with rice and a fresh vegetable of the day

LES FRAISES AU POIVRE NOIR 2.00
Fresh strawberries with black pepper and cream

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 1.30
A light white wine with a sparkle

DOLE CHANTEAUVIEUX 1.30
A velvet and full flavoured red wine from the Valais Region

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 medaillons 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*	
LES MOUSSES "CHESA" *Chocolate, mocca and orange mousse*	1.50
LES TROIS SORBETS AUX FRUITS FRAIS *Three sorbets with fresh fruits*	2.20
LE SOUFFLE GLACE GRAND MARNIER *Ice soufflé with Grand Marnier*	1.80
LA COUPE BALOISE *A generous portion of typical Swiss vanilla ice cream, black cherries, meringue and whipped cream*	1.30
LE GRATIN AUX FRUITS FRAIS *Fresh fruits with a creamy fruit sauce glazed in the oven*	2.30
LA CREPE AU COULIS DE FRAMBOISES *A delicate pancake with raspberries*	2.20
LES FROMAGES SUISSES *A selection of Swiss cheeses of your choice from the cheese board*	1.70
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	1.80
	0.60

A SWISS CENTRE DELICACY

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 feel, your expectations — and our desires to meet them. So we have decided to change our menu and offer a wide variety of dishes which 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!

tasty topics

LOCANDA

MINESTRE
SOUPS SUPPEN

RAVIOLI IN BRODO 0.80
Home-made Ravioli in clear beef-broth
Bouillon mit Ravioli

MINESTRONE 0.80
Vegetable and pasta soup
Gemüse Suppe

ZUPPA DEL GIORNO 0.60
Freshly made soup of the day
Tages Suppe

ANTIPASTI
STARTERS VORSPEISEN

PIATTO TICINESE 2.60
A combination of dried and cured meat with fresh salad
Trockenfleisch

INSALATA LUGANESE 0.80
Mixed salad
Gemischter Salat

VITELLO TONNATO 2.30
Cold slices of veal topped with spicy tuna fish sauce
Kaltes Kalbfleisch mit Thonsauce

INSALATA DI FRUTTI DI MARE 2.70
Sea food salad
Fisch und Crevettensalat

INSALATA GROTTINO 1.80
A salad combination of pasta, ham and cheese
Käse-, Schinken-, und Teigwarensalat

ANTIPASTO ASCONA 2.80
A choice of Swiss-Italian Hors d'oeuvre
Trockenfleisch und Fischsalat

PASTA

PENNE CON SALMONE 3.20
Pasta in a creamy tomato sauce with fresh salmon
Teigwaren mit Lachs und Tomaten - Rahmsauce

SPAGHETTI CON CARCIOFI E PEPERONE 2.80
Spaghetti with artichoke hearts and peppers
Spaghetti mit Artischokenherzen und Peperoni

TAGLIATELLE VALLE VERZASCA 3.10
Green and white noodles with medallion of pork and tomato sauce
Schweinsfilets auf Nudeln

RAVIOLI ALLA PANNA 2.90
Home-made Ravioli in fresh cream and cheese sauce
Ravioli in Rahm

PESCE I FRUTTI DI MARE
Fish Fisch

PERSICO ALLA GROTTINO 4.40
Fillets of perch fried in butter, with grapes, peppers and walnuts served with boiled potatoes
Eglifilets mit Salzkartoffeln

FILETTI DI SOGLIOLA FRITTI 6.40
Fillets of sole deep fried in a batter, served with sauce mousseline and boiled potatoes
Seezungenfilets gebacken mit Salzkartoffeln

GAMBERETTI CON PEPERONATA ALLA NIZZARDA 5.90
King prawns with peppers, courgettes, onion served with rice
Riesen Crevetten mit Ratatouille und Reis

DALLA GRATICOLA
Grills Grilladen

FILETTO DI MANZO Fillet of beef/*Rindsfilet*	180gr	6.40
SCALOPPINA DI MANZO Rumpsteak/*Huftsteak*	180gr	4.10
COSTOLETTA DI VITELLO Veal chop/*Kalbskotelett*	250gr	4.70
COSTOLETTA DI MAIALE Pork chop/*Schweinskotelett*	220gr	3.10

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

CONTORNI 1.00
Garnished with a fresh vegetable of the day with a choice of Rösti, Gratin or Boiled Potatoes; freshly made Spätzli, Green Noodles or Rice

SPECIALITA REGIONALI

PICCATA LOCARNESE 3.90
Escalopes of pork, coated with egg and Swiss cheese, fried in butter, served with green noodles and tomato sauce
Piccata mit grünen Nudeln

FEGATO DI VITELLO CON MELE E CIPOLLE 4.80
Slices of calf's liver, apple and onions fried in butter and served with Rösti potatoes
Kalbsleberschnitten, Rösti

INVOLTINI DI VITELLO 4.90
Veal escalopes stuffed with chicken liver, braised in white wine and served with freshly made green noodles
Kalbsschnitzel gefüllt mit Hühnerleber, grüne Nudeln

BISTECCA DI MAIALE IMPANATA 3.50
Breaded pork steak, served with spaghetti and tomato sauce
Schnitzel paniert, Spaghetti

GOBIONI DI MANZO ALLA TICINESE 5.10
Diced beef in a creamy red wine sauce, served with freshly made green noodles
Rindsgulasch nach Tessiner-Art, grüne Nudeln

FETTINE D'AGNELLO CON PEPERONATA NIZZARDA 3.80
Thinly sliced lamb with peppers, courgettes, tomato and onion, served with rice
Lamm in Ratatouille, Reis

OSSO BUCO 3.90
Knuckle of veal in a brown sauce with vegetables, served with Risotto
Kalbshaxen, Risotto

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

MERLOT
RED WINE

2dl BOCCALINO 1.25

BEVANDE

WINES

	Glass 1 dl	Small carafe 2½ 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

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

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

DRINKS

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