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the chesa

Pour commencer.
LES SALADES

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

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

LES HORS-D'OEUVRE

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

Du lac et de la mer

LES FILETS DE PERCHE GROTTINO
Fillets of perch, fried in butter with grapes, peppers and walnuts
LES FILETS DE PERCHE AU RIESLING
Fillets of perch braised in white wine
LES FILETS DE SOLE FRITS
Fillets of Dover sole fried in a batter, served with sauce mouseline
LES CREVETTES GEANTES AU PERNOD
King prawns in a Pernod cream sauce
Above dishes are served with rice or boiled potatoes

0.80	
1.30	
2.40	
0.90	
1.10	
1.30	
2.80	
3.20	
2.10	
3.10	
2.20	
1.60	
4.80	
5.10	
6.70	
6.90	

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

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

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

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

1.70

4.60

5.90

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

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

VAT and Service charge are included in our prices

1.30

1.30

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 ZURCHOISE Thinly sliced veal and mushrooms in a creamy sauce	5.80
LE FOIE DE VEAU CHESA Thinly sliced calf's liver sautéed 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 Crème 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

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, moccia 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 CRÈPE 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 CAFÉ POUR LUI Coffee and Kirsch, topped with double cream	1.80
LE CAFÉ POUR ELLE Coffee and Grand Marnier, topped with double cream	1.80
LES CAFÉS	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 feel, your expectations — and our desire 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, presented in an attractive form encouraging change is worth sampling — not once but many times!

tasty topics

LOCANDA

MINESTRE SOUPS SUPPEN

RAVIOLI IN BRODO	Home-made Ravioli in clear beef-broth Boüillon mit Ravioli	0.80
MINESTRONE	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 Crevettsalat	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
BISTECCA DI MAIALE IMPANATA	Breaded pork steak, served with spaghetti and tomato sauce Schnitzel paniert, Spaghetti	3.50
GIBONI 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 NIZZARDÀ	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 Kalbsknochen, 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

3.20

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

2.80

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

3.10

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

2.90

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

PESCE I FRUTTI DI MARE

Fish Fisch

4.40

PERSICO ALLA GROTTINA
Fillets of perch fried in butter, with grapes, peppers
and walnuts served with boiled potatoes
Eglifillets mit Salzkartoffeln

6.40

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

5.90

GAMBERETTI CON PEPPERONATA ALLA NIZZARDÀ
King prawns with peppers, courgettes, onion
served with rice
Riesen Crevetten mit Ratatouille und Reis

DALLA GRATICOLA

Grills Grilladen

6.40

FILETTO DI MANZO
Fillet of beef/Rindsfilet

180gr

4.10

SCALOPPINI DI MANZO
Rumpsteak/Hufsteak

180gr

4.70

COSTOLETTA DI VITELLO
Veal chop/Kalbskotelett

250gr

3.10

COSTOLETTA DI MAIALE
Pork chop/Schweinskotelett

220gr

1.00

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

WHITE

Fendant (dry Swiss)
Côte du Roussillon (French A.C.)

Glass 1dl

0.94

2.36

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