

**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

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# 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 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!

## LOCANDA

### MINESTRE

SOUPS SUPPEN

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

### ANTIPASTI

STARTERS VORSPEISEN

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

### SPECIALITA REGIONALI

<b>PICCATA LOCARNESE</b> 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
<b>FEGATO DI VITELLO CON MELE E CIPOLLE</b> Slices of calf's liver, apple and onions fried in butter and served with Rösti potatoes Kalbsleberschnitten, Rösti	4.80
<b>INVOLTINI DI VITELLO</b> 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
<b>BISTECA DI MAIALE IMPANATA</b> Breaded pork steak, served with spaghetti and tomato sauce Schnitzel paniert, Spaghetti	3.50
<b>GOBIONI DI MANZO ALLA TICINESE</b> Diced beef in a creamy red wine sauce, served with freshly made green noodles Rindsgulasch nach Tessiner-Art, grüne Nudeln	5.10
<b>FETTINE D'AGNELLO CON PEPERONATA NIZZARDA</b> Thinly sliced lamb with peppers, courgettes, tomato and onion, served with rice Lamm in Ratatouille, Reis	3.80
<b>OSSO BUCO</b> Knuckle of veal in a brown sauce with vegetables, served with Risotto Kalbshaxen, 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

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

### PESCE I FRUTTI DI MARE

Fish Fisch

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

### DALLA GRATICOLA

Grills Grilladen

<b>FILETTO DI MANZO</b> Filet of beef/Rindsfilet	180gr	6.40
<b>SCALOPPINA DI MANZO</b> Rumpsteak/Huftsteak	180gr	4.10
<b>COSTOLETTA DI VITELLO</b> Veal chop/Kalbskotelett	250gr	4.70
<b>COSTOLETTA DI MAIALE</b> 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**  
Garnished with a fresh vegetable of the day with a choice  
of Rösti, Gratin or Boiled Potatoes; freshly made Spätzli,  
Green Noodles or Rice

1.00

### BEVANDE

#### WINES

	Glass 1 dl	Small carafe 2 1/2 dl	Per bottle
<b>WHITE</b>			
Fendant (dry Swiss)	0.94	2.36	—
Côte du Roussillon (French A.C.)	0.76	1.90	4.90
<b>ROSE</b>			
Côtes du Roussillon (French A.C.)	0.76	1.90	4.90
<b>RED</b>			
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
<b>Orange juice, pure and freshly pressed large glass</b>	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
<b>Irish Coffee</b>	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