



LE CHALET DES BAINS ⁺

**The CHALET DES BAINS team
is delighted to welcome you
and hopes you have a wonderful time
– and come with a hearty appetite!**



Dear Guests,
Some of our dishes can take some time to prepare.
We make every effort to provide you
with the very best service as quickly as possible.
Thank you for your understanding.

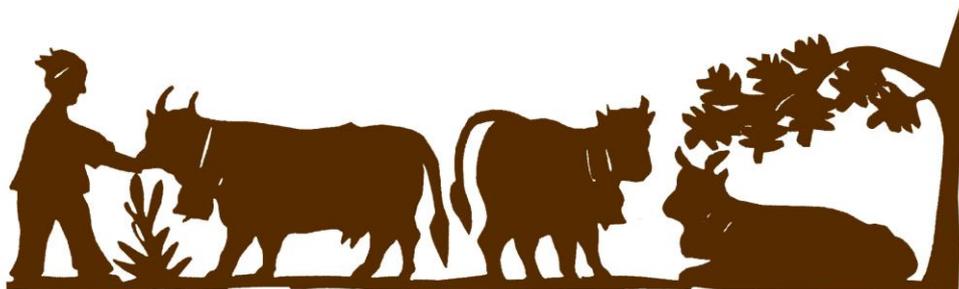


Charcuterie boards

Small plate of air dried meat 50 g	CHF 13.00
Charcuterie board of air dried meat 100 g	CHF 25.00
The Chalet charcuterie board	CHF 28.00
Air dried beef (Switzerland) - Coppa (Italy) - Cured bacon (Switzerland) - Dry cured sausage (Switzerland) - Raw ham (Switzerland) - Gruyère AOP	

Starters and salads

Green salad	CHF 7.00
Mixed salad	CHF 8.50
Tomatoes and mozzarella	<i>Starter</i> CHF 14.00
San Marzano tomatoes and mozzarella di bufala DOP	<i>Main</i> CHF 21.00
Carpaccio de bresaola	<i>Starter</i> CHF 15.00
Padano DOP cheese cream with balsamic glaze sauce	<i>Main</i> CHF 25.00
Salad with warm goat's cheese	<i>Starter</i> CHF 15.00
Grilled aubergines and courgettes	<i>Main</i> CHF 21.00
Healthy choice salad	CHF 21.00
Chicken supreme (Poland) - egg - tomato - carrot - sesame seeds	
Roast beef 160 g	CHF 28.00
Green salad with french fries and tartare sauce	





Pasta dishes

Fresh tagliatelle

With two pistachio pestos

CHF 22.00

From the land

Horse meat medallions (Argentina)

French fries and vegetables

CHF 29.00

Swiss beef entrecôte 160 g

French fries and vegetables

CHF 38.00

Choice of accompanying sauces:

Red wine sauce, peppercorn sauce, home-made butter

Swiss beef tartare

Toast and butter, french fries

CHF 29.00

Swiss steak tartare prepared in the Italian style

Toast and butter, french fries

CHF 29.00

From the sea

Redfish fillet (north-east Atlantic)

Tomato vinaigrette with basil and extra virgin olive oil
Seasonal vegetables and risotto with basil

CHF 26.00

Grilled sea bream (farmed in the Mediterranean)

Tomato vinaigrette with basil and extra virgin olive oil
Seasonal vegetables and risotto with basil

CHF 28.00

Galician-style octopus (central-eastern Atlantic)

Roasted potatoes with garlic and parsley

CHF 35.00

From the mountains

Fondues – for 2 people minimum

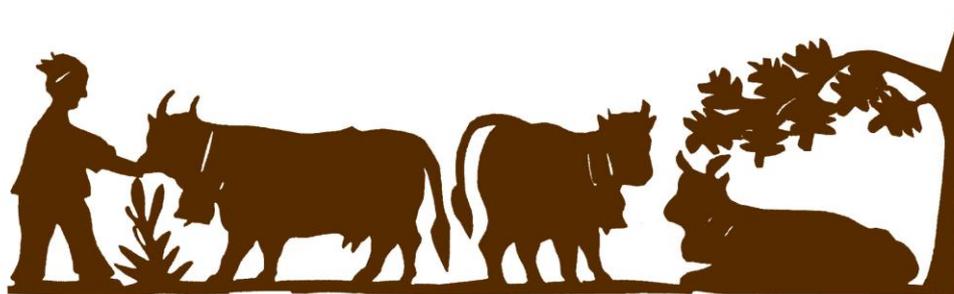
Cheese (per person)	CHF 27.00
Mustard (per person)	CHF 28.00
Green peppercorn (per person)	CHF 28.00
Espelette pepper (per person)	CHF 28.00
Potatoes (per person)	CHF 2.00
Extra cheese (per person)	CHF 6.00

Chalet special raclette (per person, min. 2 people) served with a small charcuterie platter Dry-cured ham (Switzerland) – Air dried beef (Switzerland) – Cured bacon (Switzerland) – Potatoes	CHF 34.00
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Extra cheese (per person)	CHF 6.00
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Croûtes

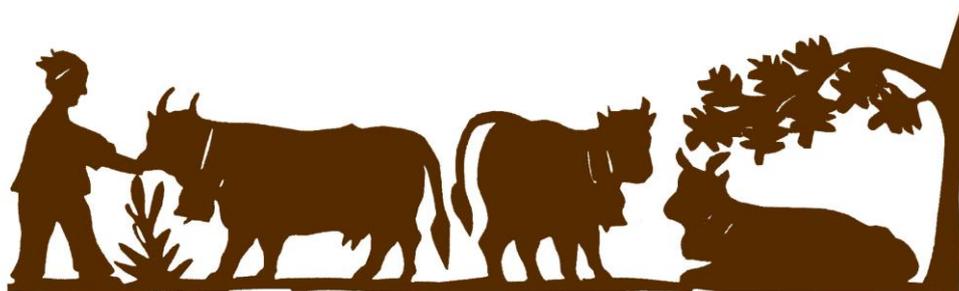
Cheese	CHF 21.00
Ham and cheese	CHF 22.00
Valaisanne (ham, egg, cheese)	CHF 23.00



Wood-fired pizzas

	SMALL	STANDARD
Margherita Tomato, mozzarella, fresh basil	CHF 12.50	CHF 16.50
Napoli Tomato, mozzarella, anchovies, capers, black olives, fresh basil	CHF 16.50	CHF 21.00
Diavola Tomato, mozzarella, peppers, spicy salami (Italy), oregano	CHF 16.50	CHF 21.00
Prosciutto Tomato, mozzarella, ham, olives, fresh basil	CHF 16.50	CHF 21.00
Verdura Tomato, mozzarella, onion, courgette, peppers, aubergine, fresh basil	CHF 16.50	CHF 21.00
Capricciosa Tomato, mozzarella, ham, mushrooms, artichokes, egg, fresh basil	CHF 17.50	CHF 23.00
Rucola Tomato, mozzarella, dry-cured ham, rocket (arugula), parmesan cheese, fresh basil	CHF 18.50	CHF 25.00
San Antonio Tomato, mozzarella, gorgonzola, taleggio cheese, goat's cheese, fresh basil	CHF 18.50	CHF 25.00
Half and Half Cherry tomatoes, mozzarella, mozzarella di bufala DOP, egg, parmesan, bacon (Switzerland), fresh basil		CHF 28.00
Extra ingredients	CHF 2.00	
Extra mozzarella di bufala DOP	CHF 5.00	

Our serving staff will be happy to provide you with any information you may require about the presence of allergens in our dishes.





Children's menu

for children up to
12 years max.

Pasta with butter	CHF	8.00
Small margherita pizza	CHF	12.50
Chicken nuggets and french fries	CHF	12.00
French fries	CHF	5.00

Cheese platters and desserts

Small cheese platter	CHF	9.00
Large cheese platter	CHF	16.00

Home-made tart of the day	CHF	8.00
Chef's crème brûlée of the day	CHF	9.00
Molten chocolate cake and vanilla ice-cream	CHF	11.00
Home-made tiramisu	CHF	9.00
Griottines (cherries macerated in kirsch)	CHF	11.00
Double cream meringue	CHF	13.50
Gourmet coffee	no alcohol added	CHF 13.00
	with alcohol	CHF 15.00

Ice cream bowls, sorbets and ice creams

ask our service staff for the menu

Extra charge for whipped cream CHF 1.50

Extra charge for double cream CHF 2.00



Enjoy your meal!

