



☞ COME AS A GUEST. LEAVE AS FAMILY. ☞



GRÜEZI TO CHALET SWISS RESTAURANT YOUR PASSPORT TO SWITZERLAND



This menu is a living tribute to the flavours and spirit of Switzerland — from the mountain farms of Appenzell to the lakes of Lucerne, from the French elegance of Romandie to the hearty soul of Graubünden and Ticino's sun-kissed valleys. This is more than a menu. It's your Swiss culinary passport — a journey from valley to mountaintop. Switzerland speaks four languages, and so does this experience:

Grüezi. Bienvenue. Benvenuto. Allegra. – Welcome

Each dish here is a stamp in your passport — from the melting cheeses, Röschi, to the soups, the nut tarts, the clear lakeside fish, the alpine herbs, let each dish stamp your book of lived experiences.

In Swiss tradition, where the cows ascend to the Alps each spring in the “Alpufstiiig” and descend again in the “Alpabstiiig” during autumn, your meal here follows that rhythm — ascend through starters, reaching indulgence at the summit of original Swiss cheese Fondue, Röschi and the classics of Switzerland, then returning to your home sweet home with the taste of dessert. Whether you are a cheese lover, meat connoisseur, or vegetarian explorer, this journey belongs to you.

Let the story begin.

YOUR GUIDE TO SWISS FLAVOURS & HOSPITALITY

At Chalet Swiss, variety is our heritage.

Switzerland sits at the crossroads of Europe, shaped by mountains, valleys, lakes, and four cultures. Our cuisine reflects this diversity: cheese from high Alpine pastures, vegetables from fertile valleys, freshwater fish from clear lakes, high quality meats prepared with patience, and desserts born in home kitchens.

To help you navigate this journey, we use symbols that reveal **what makes each dish special** — its ingredients, its character, and its Swiss soul. Look closely: behind every icon is a story of region, tradition, and craft.

	Swiss Signature Dish		Swiss Cheese
	Chef recommendation		Chalet Swiss made Bread
	Vegetarian		Served with Swiss Rye Bread
	Spicy		Swiss Style Potato Dish
	For sharing		Contains a lot of Onion
	Seafood		Contains a lot of Mushroom
	Poultry		Contains Swiss Chocolate
	Snail		Cherries on the Plate
	Duck		Contains Nuts or Chestnuts
	Crab		Served with Ice Cream
	Lamb		Carrots
	Beef or Veal		Contains alcohol

A PORK-FREE SWISS KITCHEN

All dishes at Chalet Swiss are prepared **pork-free**. We use carefully selected alternatives such as beef, veal, chicken, or turkey — without compromising the authenticity of Swiss cuisine.

HALAL-FRIENDLY PREPARATION

Some traditional Swiss recipes include wine or spirits, marked with .

Upon request, selected dishes can be prepared in a halal-friendly way, omitting or substituting alcohol. Please speak to our service team — Swiss hospitality means flexibility and care.

FRESHNESS, SEASONALITY & AVAILABILITY

We cook with **fresh, high-quality ingredients**, many of them **seasonal and dependent on availability**. This allows us to respect nature, tradition, and flavour.

ALL PRICES TRANSPARENT

All prices listed are in Ringgit Malaysia and **inclusive of service charge and applicable taxes**

SHARING IS THE SWISS WAY

Swiss food is about togetherness. Dishes marked *for sharing*  reflect the communal spirit of chalet dining — where plates are passed, stories are told, and time slows.



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MYR net prices - all inclusive.



ALPÄ -N- UUFSTIIG – FLAVOURS TO OPEN THE SWISS JOURNEY



The climb begins — Swiss passport in hand. Inspired by the Alpufstiig, when life rises from valley to mountain each spring, your journey at Chalet Swiss opens with flavours that ascend from region to region. These are not simply starters, but the first stamps in your passport — a spoon of Lucerne, a bite of Romandie, a taste of Bern, Fribourg, or the Grisons. Enjoy one to awaken the appetite, or share a few to experience Switzerland, one region at a time.

COLD STARTERS

- | | | | |
|-----|---|--|------------------|
| 100 | HÜENER LÄBERE-TERRINE “CHALET STIIL”
<i>Chalet Swiss made chicken liver terrine, delicately seasoned with alpine herbs. Served chilled with rye bread and pickles.</i> | 
1-2 Pax | 29.00 |
| 101 | CHÄS-PLATTE MIT BROT
<i>A rustic cheese platter of Switzerland’s finest cheeses — aged Gruyère, nutty Emmental, and ripened Appenzell — served with rye bread, alpine pickles.</i> | 
1-2 Pax | 67.00 |
| 102 | ALPÄ TROCHE-FLEISCH-PLATTE
<i>Dry beef platter with either Swiss Bündnerfleisch or Italian Bresaola — air-dried beef slices served with alpine pickles, and rustic rye bread.</i> | 
1-2 Pax | 67.00 |
| 103 | ALPÄ-MIX PLATTE ZUM TEILE
<i>Cheese & meat platter with a curated selection of aged Swiss cheeses (Gruyère, Emmental, Appenzell) and artisanal cold cuts (Bündnerfleisch or Bresaola), paired with alpine pickles, toasted rye bread, orchard fruit, and mixed nuts.</i> | 
2-3 Pax
3-5 Pax
 | 118.00
198.00 |
| 104 | CHALET TARTAR
Appetizer portion
Main-course portion
<i>Hand-minced premium beef tenderloin, delicately seasoned with alpine capers, shallots & cornichons.</i> |  | 49.00
86.00 |
| 105 | CREVETTES COCKTAIL MIT CHILI
<i>Spicy shrimp cocktail with tender prawns tossed in a vibrant alpine chili glaze — where Swiss craftsmanship meets tropical sunshine.</i> |  | 42.00 |
| 106 | SÄLBER GMACHTI BREZEL
1 Brezel & butter
1 Brezel & 1 Weizenbier (helles or dunkel) combo
<i>Our house-made soft pretzel — hand-twisted, golden-baked, and topped with coarse alpine salt. Served warm with butter, just as it’s enjoyed across the Bavarian-Swiss border.</i> |  | 9.00
45.00 |



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COLD STARTERS

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|-----|--|-------------|-------------------------|
| 107 | BÄRNER BLETTER SALAT MIT EI
<i>Caesar salad with boiled egg, radish, and chives — tossed in dressing of your choice.</i> | 🍀 | 29.00 |
| 108 | ÄLPLER GARTE SALAT – GARDEN SALAD
GARDEN SALAD Add-on: Grilled chicken
GARDEN SALAD Add-on: Smoked salmon
<i>Seasonal garden greens, crisp vegetables, and mountain herbs — served with your choice of Swiss dressing.</i> | 🍀
🍗
🐟 | 28.00
12.00
18.00 |
| 109 | TESSINER MOZZARELLA & TOMATÄ SALAT
<i>Buffalo mozzarella caprese and tomatoes salad with basil, olive oil — served with rustic rye croutons.</i> | 🍀 | 49.00 |

HOUSE DRESSING SELECTION

1. **Simmentaler Dressing** 🥛 – creamy, herb-based, with yoghurt and alpine mustard
2. **Apfel-Vinaigrette** 🍏 – tangy apple cider vinegar, Swiss honey & mustard
3. **Zitronen-Dill Dressing** 🍋 – citrusy, fresh, ideal with fish or smoked salmon
4. **Classic French Vinaigrette** – red vinegar, Dijon, and fine oils



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WARM STARTERS

- 200 SCHNÄGGE À LA ROMANDIE (ESCARGOTS)** 
Dégustation (6 pcs) 42.00
Maison (12 pcs) 82.00
Burgundy snails baked in sizzling garlic butter, green peppercorn, and alpine herbs — served piping hot in traditional escargot trays.
- 201 ROMANDIE TRÜFFEL ÄNTE LÄBERLI** 
SEARED DUCK LIVER WITH TRUFFLE PASTA 92.00
A luxurious delicacy from Switzerland's French-speaking west — buttery duck liver gently seared and paired with truffle-laced pasta. An ode to the elegance of Geneva and Lausanne, where alpine craft meets French finesse.
- 202 ZIBELE CHUECHE** 
BERNESE ONION TART 28.00
A warm tart of seared onions, cream, and nutmeg in buttery short crust — served with a sprinkle of mountain chive and crisp salad greens.
- 203 TARTIFLETTE VALAISANNE** 
MOUNTAIN POTATO & RACLETTE GRATIN 36.00
From the alpine chalets of Canton Valais — thinly sliced potatoes baked with caramelised onions, fresh cream, and melted Raclette Cheese.
- 204 BÜNDNER GÄRSCHTE SUPPE** 
BARLEY SOUP 27.00
Hearty barley, root vegetables, and herbs in a creamy broth — an alpine classic from Graubünden.
- 205 TESSINER MINESTRONE CHALET STIIL** 
VEGETABLE SOUP 31.00
A hearty southern Swiss soup in the style of Ticino — a melodious blend of vegetable mirepoix, beans, zucchini, and small pasta, finished with a drizzle of basil oil. Served with freshly shredded Emmental Cheese on the side
- 206 LÉMAN CREVETTLI BISQUE** 
SHRIMP BISQUE WITH CRAB MEAT 36.00
A velvety Romandie-style shellfish soup — slow-roasted alpine shrimp reduced to a creamy essence and poured over tender flakes of crab. Inspired by the elegant lakeside kitchens of Lausanne and Geneva.



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CHÄS VOM CHALET SWISS FONDUE & RACLETTE



The true summit of Swiss dining — warm, elemental, and made to be shared. From our classic house fondue in its many Alpine variations to the rustic raclette, these are Switzerland's most iconic dishes — born in mountain huts, forged by cold winters, and perfected around communal tables where cheese melts, time slows, and stories flow. This is not just food; it is the very essence of Swiss life in the Alps.

THE SWISS TRADITION

300	HUUS FONDUE – (FONDUE CHALET SWISS)		
	For two		218.00
	For four		396.00
	<i>Our house classic — smooth blend of our house mix of 3 original Swiss cheeses. Prepared with white wine and special alpine spices, served with bread cubes.</i>		
	Additional: <i>boiled potatoes, broccoli, cauliflower, carrots</i>	For two	24.00
		For four	45.00
	Swiss Tradition: <i>Add Kirsch Schnapps for true alpine taste (Swiss cherry brandy)</i>	For two	35.00
		(30ml)	
		For four	68.00
		(60ml)	
	Variation: <i>Ziger Fondue – Special Swiss Herb Cheese added to our house classic to spice up the flavours.</i>	For two	12.00
		For four	22.00
	Variation: <i>Fondue MOITIÉ-MOITIÉ (only if available) – Vacherin Fribourgeois is added to the house fondue mix</i>	For two	28.00
		For four	54.00
	Variation: <i>TRÜFFEL FONDUE Aromatic black truffle shavings blended into the house classic for pure indulgence</i>	For two	40.00
		For four	75.00
303	RACLETTE SUISSE CLASSIQUE		
	For one		48.00
	For sharing		94.00
	<i>Melted original Swiss raclette cheese, served with warm potatoes, alpine pickles, and special Swiss spices</i>		
	Optional: <i>Garlic infusion</i>		5.00
304	CHÄS-SCHNITTE		
	The rustic mountain cheese toast		68.00
	The Engadin cheese toast with <i>Bündnerfleisch</i>		88.00
	<i>Toasted rye bread topped with melted original Swiss raclette cheese and thin slices of Bündnerfleisch — served hot with alpine pickles and special Swiss spices.</i>		
	Optional: <i>Garlic infusion</i>		5.00
	Add-on Äpler version - White wine-soaked bread		15.00



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SWISS RÖSCHTI & KNÖPFLI TRADITION

THE SWISS COMFORT FOOD



From mountain farms to chalet tables — Swiss comfort at its purest. Born as a farmer's breakfast in Bern, Röshti has become a national treasure — golden and crisp on the outside, tender within, and deeply satisfying in every bite. Another tradition is our hand-pressed "Knöpfli" dumplings, folded with butter, cheese, or onions, done in alpine kitchens for generations. These are the dishes that warm the highlands and the heart — humble in origin, rich in tradition, and served with pride.

400	RÖSCHTI BÄRNER ART – CLASSIC  RÖSCHTI 	
	For one	38.00
	For sharing	64.00
	<i>Golden, pan-fried Swiss potato Röshti — crisp on the outside, soft within. The purest form of Bernese comfort.</i>	
	Optional: Sautéed onions	7.00
401	RÖSCHTI MIT CHRÄBS (CRAB CAKE RÖSCHTI) 	
	For one	41.00
	For sharing	78.00
	<i>Röshti topped with spicy crab meat, chives, and sauce remoulade and lemon. Elegant sea-meets-mountain fusion.</i>	
	Optional: 2 Fried eggs on top	11.00
402	RÖSCHTI MIT GRÄUCHERTEM LACHS 	
	For one	64.00
	For sharing	
	<i>Smoked salmon, dill crème fraîche, and lemon zest atop golden Röshti. A refined alpine favourite.</i>	
	Optional: 2 Fried eggs on top	11.00
403	RÖSCHTI MIT BRATWURSCHT & ZIBELE 	
	Chicken Sausage	59.00
	Veal Sausage	72.00
	<i>Classic Röshti served with Swiss-style bratwurst and onion gravy. Heartwarming, rustic, and bold.</i>	
	Optional: 2 Fried eggs on top	11.00
404	RÖSCHTI MIT ZÜRI GSCHNÄTZLETS 	
	Sliced VEAL, – the traditional Zurich classic	93.00
	Sliced CHICKEN – a lighter alpine interpretation	65.00
	<i>Served over golden Swiss Röshti in a classic creamy white wine mushroom sauce — Zurich's most iconic dish.</i>	
	Optional: 2 Fried eggs on top	11.00
405	ALPÄ KNÖPFLI MIT RÖSCHTZIBELE (SPÄTZLI) 	
	For one	32.00
	For sharing	
	<i>Hand-pressed egg noodle dumplings, pan-fried with alpine butter and topped with golden sautéed onions.</i>	
	Optional: Apple compote	11.00
	Optional CHÄS KNÖPFLI Älpler version: with turkey bacon and tossed in Gruyère & Emmental. 	19.00



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SCHWIZER KLASSIKER THE HEART OF HERITAGE CUISINE



Where tradition is honoured and indulgence is perfected. These are the soul dishes of Switzerland — from Zürich's creamy veal and Bernese celebration plates to Alpine macaroni and pan-seared tournedos kissed with mountain butter. Rooted in the rhythms of the Alps and refined through generations, each classic is crafted with precision, patience, and pride. Every plate is more than a meal; it is a moment — and the pure expression of Swiss culinary identity.

THE SWISS CLASSICS

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|-----|--|--|----------------|
| 500 | ÄLPLERMAGRONI MIT ÖPFELMUES
ALPINE MAC & CHEESE
<i>Alpine-style macaroni baked with potatoes, cream, onions, and Swiss Cheese — served with apple compote. The original Alpine “mountain mac & cheese”</i> | | 48.00 |
| 501 | BARRAMUNDI FISCHFILLETS
<i>Pan-seared barramundi fish fillet with golden crisp skin, finished in lemon-garlic butter and fresh basil. Served with boiled potatoes and vegetable bouquet.</i> | | 79.00 |
| 502 | LACHS-FISCHFILLETS MIT ÄRBSLIPÜREE & SAUCE HOLLANDAISE
<i>Crispy-skin salmon fillet, served on a silky green pea purée with classic hollandaise sauce.</i> | | 82.00 |
| 503 | KABELJAU-FISCHFILLETS “VAUDOISE ART”
<i>Pan-roasted Atlantic cod fish fillet served over a warm ragout of onion, leek, and potatoes — creamy, and rustic.</i> | | 97.00 |
| 504 | NEW ZEALAND SOLE, CAPERS & ALMONDS
<i>Pan-fried sole fish, served with boiled potatoes and vegetable bouquet</i> | | 91.00 |
| 505 | CHALBS WIENER SCHNITZEL
<i>Thin veal escalope, breaded and pan-fried to a golden crisp. Served with lemon, French fries, and lingonberries.</i> | | 87.00 |
| 506 | CORDON BLEU MIT GRUYÈRE CHEESE
VEAL escalope stuffed with Gruyère and beef ham
CHICKEN breast filled with Gruyère and turkey ham
<i>The cordon bleu is coated in breadcrumbs and crispy fried to melt the Swiss cheese to its perfect flavour. Served with French fries and vegetable bouquet.</i> | | 89.00
68.00 |



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THE SWISS CLASSICS

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|-----|---|---|--------|
| 507 | LAMMKOTELETTS DE VINZEL
<i>Grilled lamb chops under a crust of mixed cheese, with port wine reduction, red cabbage, and potato mash. Chalet Suisse founder and Chef Heinz Bauert's signature dish — from the vineyards of Vaud since 1996.</i> |  | 108.00 |
| 508 | PROVENZALISCHER LAMMRÜCKEN (FOR TWO)
<i>Herb-garlic crusted rack of lamb provencale, oven-roasted to tenderness. Served with ratatouille and potatoes. Please allow 45 minutes for preparation.</i> |  | 227.00 |
| 509 | SCHWIIZER SENNÄ STEAK
SWISS COWBOY STEAK
<i>A sirloin steak served on a sizzling pan with alpine herb butter, crispy onion ring, and Röschti.</i> |  | 106.00 |
| 510 | PFÄFFER FILET VOM RIND
GREEN PEPPER STEAK
<i>Tenderloin steak with creamy green peppercorn sauce, potatoes, and vegetable bouquet.</i> |  | 108.00 |
| 511 | RINDSFILET BÉARNAISE
FILLET OF BEEF BÉARNAISE
<i>Pan-seared beef tenderloin with béarnaise sauce, potatoes, and sautéed vegetable bouquet.</i> |  | 112.00 |
| 512 | CHATEAUBRIAND (FOR 2 PERSON)
<i>Double-cut tenderloin steak, carved at tableside. Served with potatoes, vegetable bouquet, and sauce béarnaise.</i> |  | 231.00 |
| 513 | TOURNEDOS "CHALET SWISS" MIT ÄNTÄLÄBERE
<i>Beef tenderloin topped with seared duck liver, finished in Madeira sauce. Served with gratin and vegetable bouquet.</i> |  | 178.00 |
| 514 | STROGANOFF VOM RINDSFILET
BEEF FILLET STROGANOFF
<i>Strips of sirloin in a creamy mushroom sauce, served over buttered noodles.</i> |  | 98.00 |
| 515 | RINDSGULASCH MIT KNÖPFLI
BEEF GOULASH WITH DUMPLINS
<i>Slow-braised beef goulash, served with soft egg dumplings (Spätzli).</i> |  | 84.00 |



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SÜESSÄ ALP ABSCHTIIG DESERTS



Every journey must come full circle. After the warmth of fondue, the crispness of Röschti, and the richness of our classics, we return home to sweetness — inspired by the nut valleys of Graubünden, the carrot fields of Aargau, and desserts once shared on wooden chalet tables. This is your **Alp Abschtiig**: a gentle farewell wrapped in tradition, comfort, and Swiss soul — lingering like alpine air, and perhaps already inviting your next climb. **DESSÄR GNUSS – Enjoy your desert!**

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|-----|---|--|-------|
| 600 | TOBLERONE MOUSSE AU CHOCOLAT
<i>Velvety chocolate mousse made with Toblerone and a touch of honey-almond nougat, served chilled.</i> | | 26.00 |
| 601 | CHALET SCHOGGI FONDUE
SWISS CHOCOLATE & FRUIT FONDUE
<i>A pot of warm Swiss chocolate accompanied by fresh seasonal fruits for dipping. A classic Swiss dessert.</i> | | 45.00 |
| 602 | SCHWYZER CHRIESI “CHALET IISCH CHUCHI”
WARM BLACK CHERRIES WITH VANILLA ICE
<i>Warm black cherries gently cooked and served with creamy vanilla ice cream whipped cream, and biscuit crumble.</i> | | 32.00 |
| 603 | MARRONI VERMICELL
<i>Sweet chestnut purée pressed into vermicelli, served with meringue and whipped cream.</i> | | 36.00 |
| 604 | BÜNDNER NUSSTURTE
<i>Traditional Engadine walnut tart with caramelised nut filling in buttery short crust pastry. Served with whipped cream.</i> | | 28.00 |
| 605 | RÜEBLI CHUECHE
<i>Moist carrot cake spiced with almonds, cinnamon and citrus, topped with sugar glaze and marzipan carrots.</i> | | 28.00 |
| 606 | CHALET COUPE DANMARK
VANILLA ICE CREAM & HOT CHOCOLATE
<i>A traditional Swiss dessert of vanilla ice cream paired with warm chocolate sauce and delicate wafer rolls.</i> | | 28.00 |
| 607 | DATTLE CHUECHÄ À LA CHALET SWISS
WARM DATE PUDDING WITH BUTTERSCOTCH
<i>A moist, comforting date pudding served warm with rich butterscotch sauce and vanilla ice cream, finished with fresh seasonal fruits — à la Chef Raymond.</i> | | 32.00 |
| 608 | CRÊPE SUZETTE À LA CHALET
TABLESIDE FLAMBÉ CLASSIC (FOR TWO)
<i>Fine crêpes in a warm orange-butter caramel sauce with Grand Marnier, flambéed at the table — a refined Swiss-Romande tradition of elegance, aroma, and fire.</i> | | 98.00 |



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THANK YOU FOR DINING WITH US

At Chalet Swiss, every visit is part of a journey —
from the valleys of Switzerland to your table in
Kuala Lumpur.

We look forward to welcoming you again soon.



Register at <https://chaletswiss.my>
and enjoy a complimentary homemade dessert on
your next visit.

En Guete —Uf Wiederluege 

 Come as a Guest – Leave as Family



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