



DAILY MENU

Cold dishes

Price /Person

Chäsbueb Cheese-Symphony

Choose your favorite cheeses from the current assortment and get to know new cheeses!

per 100g Fr. 14.50

Chäsbueb Cheese-Aperitif

Exquisite cheese selection, combined with a glass of wine

Fr. 25.00

Snack Plate

Mixed plate with cheese and dried sausage specialties from the region

Fr. 19.50

French Liaison (from 2 persons)

Original raw milk Camembert from Normandy combined with a bottle of first-class cider

Fr. 21.00

Alpen Röllchen

Sliced rolls made from the fine Honeggli alpine cheese

Fr. 19.50

Homemade cheesecake

Quiche Lorraine

per Piece Fr. 10.50

We serve bread and delicious specialties to match

Prices incl. 8.1% VAT. We are happy to provide information about ingredients that could trigger allergies or intolerances on request.



Hot Dishes

Chäsbueb Fondue (from 2 Persons) Original Chäsbueb Fondue mix, creamy and flavored	Fr.	32.00
Gin Fondue (from 2 Persons) Finest fondue mix with juniper berries and gin from the Berner Matte distillery	Fr.	34.00
Sparkling wine Fondue (from 2 Persons) Light and airy cheese fondue with Swiss sparkling wine	Fr.	33.00
Candle Light Raclette à discrétion (from 4 Persons) Table raclette with 5 different types of raclette, with Gschwellti (boiled jacket potatoes) and classic raclette side dishes	Fr.	38.00

Fondue and raclette can be served with Gschwellti on request.
Waiting time approx. 20 minutes.



Daily Menu – Sweet dishes	Price /Person
Farm ice cream & sorbets (one scoop)	5.-
<ul style="list-style-type: none"> • Strawberry • Vanilla • Lemon sorbet • Plum sorbet 	
Coupé of your choice	14.50
<ul style="list-style-type: none"> • 3 flavors of your choice, with cream <p>on request: chocolate, caramel or strawberry topping</p>	
Raspberry-Cheesecake Tartelette	7.50
Sweet creations	13.50
<ul style="list-style-type: none"> • Alpine kiss <ul style="list-style-type: none"> ➤ Emmental meringue with Gruyère double cream • Red alpine clouds <ul style="list-style-type: none"> ➤ Vanilla & strawberry ice cream, meringue, cream and strawberry sauce • Nutty meringues (seasonal) <ul style="list-style-type: none"> ➤ Vermicelles and meringue, with vanilla ice cream 	
Mini Coupé (one scoop)	12.-
<ul style="list-style-type: none"> • Amaretto bliss <ul style="list-style-type: none"> ➤ Vanilla ice cream with Amaretto • Golden Vanilla <ul style="list-style-type: none"> ➤ Vanilla ice cream with Baileys • Creamy orange dreams <ul style="list-style-type: none"> ➤ Vanilla ice cream with Matte Arangino • Le Colonel <ul style="list-style-type: none"> ➤ Lemon sorbet with vodka • Prune Royale <ul style="list-style-type: none"> ➤ Plum sorbet with Vieille Prune 	



DRINKS

Our selection

Cold drinks

Mineral water with/without gas	33cl	Fr.	4.50
Coca Cola	33cl	Fr.	4.50
Rivella red	33cl	Fr.	4.50
Gazzosa	33cl	Fr.	5.50
<i>raspberry, blueberry, tangerine</i>			

Warm drinks

Längass Tee		Fr.	4.50
Edelweiss, Bärner Rose, Verveine, Moroccan Mint, Sencha Yamato green, Black Assam			
Coffee		Fr.	4.50
Espresso		Fr.	4.50
Latte Macchiato		Fr.	5.50
Cappuccino		Fr.	5.00

Beer

Bärner Müntschi Felsenau	33cl	Fr.	5.00
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Spirits

Williams	2cl	Fr.	9.50
Mirabelle	2cl	Fr.	9.50
Grappa Muscat	2cl	Fr.	10.50
Grappa Amarone	2cl	Fr.	16.50
Cognac	2cl	Fr.	11.50
Port Tawny 30years	2cl	Fr.	11.50

Prices incl. 8.1% VAT. We are happy to provide information about ingredients that could trigger allergies or intolerances on request.



DRINKS

Our wine selection

Sparkling wines	Glass 1dl	Bottle 7.5dl
Prosecco Riva dei Frati	Fr. 9.00	Fr. 44.00
Cidre Bouché Brut		Fr. 36.00
 White wines		
Petite Arvine Château Lichten AOC Domaine Rouvinez, Wallis		Fr. 49.00
Les Fleurs Heida AOC Domaine Rouvinez, Wallis		Fr. 46.00
Chant des Resses Yvorne AOC Artisans Vignerons, Waadt	Fr. 7.00	Fr. 44.00
Sauvignon blanc Menetou Salon Morogues Domaine Pellé, Loire, Frankreich		Fr. 47.00
Viognier VDF Paul Jaboulet Aîné, Frankreich		Fr. 38.00
Grüner Veltliner, Freiheit Nigl, Österreich	Fr. 7.00	Fr. 41.00
Soave Classico DOC Monte Carbonare, Italien		Fr. 45.00
 Rosé		
Nez Noir Rosé AOC BIO Domaine Rouvinez, Wallis		Fr. 44.00



Red wines	Glass 1dl	Bottle 7.5dl
Pinot Noir Lac Bienne AOC Martin Hubacher, Twann	Fr. 8.00	Fr. 47.00
Riflessi d'Epoca Merlot DOC Brivio Tessin		Fr. 63.00
Chorey les Beaune AOC Tollot Beaut Burgund, Frankreich		Fr. 59.00
Châteauneuf du Pape AOC Domaine du Grand Tinel, Frankreich		Fr. 56.00
Château du Tertre Premier Grand Cru Classé Margaux, Frankreich		Fr. 72.00
Cascinotto Nebbiolo d'Alba DOC Claudio Alario, Italien		Fr. 52.00
Les Sentiuns Priorat DOC Joan Simó, Spanien		Fr. 52.00
Sweet wines		
Grains Nobles Assemblage AOC Domaine Rouvinez, Wallis	37.5cl	Fr. 51.00
Trockenbeerenauslese Non Vintage Kracher, Österreich	20cl	Fr. 41.00
Sauternes, Chateau Doisy-Védrines Grand cru classé en 1855, Barsac, Frankreich	37.5cl	Fr. 37.00

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EVENT-MENU

For groups of 14 people or more, we currently offer the following at
ChäsChäuer

Appetizer	Price /Person	
Chäsbueb Aperitif	Fr.	20.50
To get you in the right mood, we serve a glass of sparkling wine, orange juice, dried meat, regional dried sausage, Lobsiger nut specialities, Emmental puff pastry and pickles		
Chäsbueb classics		
Chäsbueb Gourmet Buffet à discrétion		
Selection of the finest cheese specialties	Fr.	34.00
With dried meat and sausage	Fr.	36.00
Chäsbueb Fondue	Fr.	32.00
Original Chäsbueb fondue mix, creamy and flavored		
Gin Fondue	Fr.	34.00
Finest fondue mix with juniper berries and gin from the Berner Matte distillery		
Schaumwein Fondue	Fr.	33.00
Light and airy cheese fondue with Swiss sparkling wine		

Prices incl. 8.1% VAT. We are happy to provide information about ingredients that could trigger allergies or intolerances on request.



Candle Light Raclette à discrétion Fr. 38.00

Table raclette with 15 different types of raclette, with Gschwellti (boiled jacket potatoes) and classic raclette side dishes

Raclette traditionnelle à discrétion Fr. 36.00

Finest raclette cheese spread directly from the whole block, with Gschwellti (boiled jacket potatoes) and classic raclette side dishes

On request we serve the Chäsbueb classics with Gschwellti. Waiting time approx. 20 minutes.



Are you planning an event with customers or a special celebration in a family setting?

We currently offer the following packages for groups of 14 people or more at ChäsChäuer:

Cheese & Wine Inspiration (Fr. 125.00 incl. drinks)

Seasonal 3-course menu with matching wines and an incomparable cheese & wine buffet to round off the meal

Fondue cooking course (Fr. 40.00 per person and Fr. 50.00 per hour for the course leader, excl. drinks)

From a wheel of cheese to fondue enjoyment!

Under expert guidance, the participants get to work themselves and learn what it takes to make a delicious fondue.

Four different types of fondue are cooked together - and eaten!

Ask us for further information and booking options.