



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

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| 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.-

- Strawberry
- Vanilla
- Lemon sorbet
- Plum sorbet

Coupé of your choice

14.50

- 3 flavors of your choice, with cream

on request: chocolate, caramel or strawberry topping

Sweet creations

13.50

- Alpine kiss
 - Emmental meringue with Gruyère double cream
- Red alpine clouds
 - Vanilla & strawberry ice cream, meringue, cream and strawberry sauce
- Nutty meringues (seasonal)
 - Vermicelles and meringue, with vanilla ice cream

Mini Coupé (one scoop)

12.-

- Amaretto bliss
 - Vanilla ice cream with Amaretto
- Golden Vanilla
 - Vanilla ice cream with Baileys
- Creamy orange dreams
 - Vanilla ice cream with Matte Arangino
- Le Colonel
 - Lemon sorbet with vodka
- Prune Royale
 - Plum sorbet with Vieille Prune



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. 28.00 |
| Champagne Mailly, Grand cru réserve | | Fr. 63.80 |
| | | |
| White wines | | |
| Sauvignon blanc AOC Cordula, Lake Biel, Tüscherz, Bern | | Fr. 42.00 |
| Morgentau, Cuvée Blanche, AOC Cordula, Lake Biel, Tüscherz, Bern | | Fr. 42.00 |
| Yvorne Chant des Resses AOC Artisans Vignerons, Vaud | Fr. 7.00 | Fr. 44.00 |
| Heida les Fleurs AOC Domaine Rouvinez, Vaud | | Fr. 46.00 |
| Johannisberg Cœur du Clos AOC Domaine Cornulus, Vaud | | Fr. 54.00 |
| Riesling Sylvaner, Schiefer Bio, AOC Obrecht, Grisons | | Fr. 52.50 |
| Gewürztraminer trocken, Bio Dynamique Zind-Humbrecht, Alsace, France | | Fr. 45.00 |
| Grüner Veltliner, DAC Nimmervoll, Ried Schafflerberg, Austria | | Fr. 48.50 |



| Red wines | Glass 1dl | Bottle 7.5dl |
|---|-----------|--------------|
| Pinot Noir Lac Bienné AOC Martin Hubacher, Twann | Fr. 8.00 | Fr. 47.00 |
| Riflessi d'Epoca Merlot DOC Brivio, Ticino | | Fr. 63.00 |
| Chorey les Beaune AOC Tollot Beaut, Burgundy, France | | Fr. 59.00 |
| Châteauneuf du Pape AOC Domaine du Grand Tinel, France | | Fr. 56.00 |
| Château du Tertre Premier Grand Cru Classé Margaux, France | | Fr. 68.00 |
| Cascinotto Nebbiolo d'Alba DOC Claudio Alario, Italy | | Fr. 52.00 |
| Les Sentiuns Priorat DOC Joan Simó, Spain | | Fr. 52.00 |
| Sweet wines | | |
| Grains Nobles Assemblage AOC Domaine Rouvinez, Valais | 37.5cl | Fr. 51.00 |
| Trockenbeerenauslese Non Vintage Kracher, Austria | 20cl | Fr. 41.00 |
| Sauternes, Chateau Doisy-Védrines Grand cru classé en 1855, Barsac, France | 37.5cl | Fr. 37.00 |

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



DRINKS & SPIRITUOSEN

Our selection

COLD

| | |
|------------------------------------|----------|
| Mineral water with/without 33cl | Fr. 4.50 |
| Coca Cola 33cl | Fr. 4.50 |
| Gazzosa 33cl | Fr. 5.50 |
| - Raspberry | |
| - Blueberry | |
| - Madarin | |

HOT

| | |
|-------------------|----------|
| Espresso | Fr. 4.50 |
| Cappuccino | Fr. 5.00 |
| Coffe cream | Fr. 4.50 |
| Latte Macchiato | Fr. 5.50 |
| Länggass Tea | Fr. 4.50 |
| - Black Assam | |
| - Bärner Rose | |
| - Edelweiss | |
| - Jasmine Pearl | |
| - Menthe du Maroc | |
| - Verveine | |

BEER

| | |
|----------------------------------|----------|
| Bärner Müntschi Felsenau 33cl | Fr. 5.00 |
|----------------------------------|----------|

SPIRITS 2 cl

| | |
|--------------------------|-----------|
| Amaretto | Fr. 8.50 |
| Cognac | |
| - Grande Champagne Ambre | Fr. 11.50 |
| - Très Vieux | Fr. 10.50 |
| Grappa | |
| - Amarone | Fr. 16.50 |
| - Merlot di Nonnino | Fr. 10.50 |
| - Moscato | Fr. 8.50 |
| La Vieille Prunette | Fr. 11.50 |
| Matte Brennerei: | Fr. 9.50 |
| - Absinthe | |
| - Dry Gin | |
| - Summarum | |
| Mirabelle | Fr. 9.50 |
| Pflümli | Fr. 9.50 |
| Williams | Fr. 9.50 |
| Seeländer Kirsch | Fr. 9.50 |
| The Botanist | Fr. 8.50 |



EVENT-MENU

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

| Appetizer | Price/Person |
|--|------------------------|
| <p>Chäsbueb Aperitif To get you in the right mood, we serve a glass of sparkling wine, orange juice, dried meat, regional dried sausage, Emmental puff pastry and pickles</p> | Fr. 20.50 |
| | |
| Chäsbueb classics | |
| <p>Chäsbueb Gourmet Buffet à discrétion Selection of the finest cheese specialties With dried meat and sausage</p> | Fr. 34.00 Fr. 36.00 |
| <p>Chäsbueb Fondue Original Chäsbueb fondue mix, creamy and flavored</p> | Fr. 32.00 |
| <p>Gin Fondue Finest fondue mix with juniper berries and gin from the Berner Matte distillery</p> | Fr. 34.00 |
| <p>Schaumwein Fondue Light and airy cheese fondue with Swiss sparkling wine</p> | Fr. 33.00 |
| <p>Candle Light Raclette à discrétion Table raclette with 15 different types of raclette, with Gschwellti (boiled jacket potatoes) and classic raclette side dishes</p> | Fr. 38.00 |
| <p>Raclette traditionnelle à discrétion Finest raclette cheese spread directly from the whole block, with Gschwellti (boiled jacket potatoes) and classic raclette side dishes</p> | Fr. 36.00 |

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

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



Highlights & Teamevents

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.