

CHESA FONDUE SET MENU

– APPETISERS –

to share

Salade Caesar a la Truite fumée

Smoked trout with Caesar salad

Salade garnie de cervelas et Gruyère

Swiss cervelat sausage salad with Gruyère cheese



one choice per person

Schoppa da jotta

Traditional barley cream soup from Grisons with vegetable and air-dried beef

Raclette du Valais

Hot-melted cheese with new potatoes, pickled onions and gherkins



– CHEESE –

one choice of cheese fondue

Fondue moitié-moitié

Gruyère and Vacherin Fribourgeoise cheese fondue served with baguette

Fondue à L'Appenzelloise

Tilsiter, appenzeller, Gruyère with apple cider and green apple, served with baguette

Fondue Montagnarde

Emmental, Appenzeller and Gruyère finished with parmesan and smoked mountain bacon, served with macaroni and boiled potatoes

ou/or

Fondue Forestière

Porcini and morels mushrooms, gruyère emmental and fresh herbs, served with baguette



– MAINS –

two choices of main

Saucisse de veau ou de cochon servit avec une polenta crémeuse, Petits légumes glacés et sauce à l'oignon

Swiss veal or pork sausage served with creamy polenta, glazed vegetable and onion sauce

ou/or

Crevettes géantes rôties, risotto au safran, sauce aux crustacés

Roasted king prawns with saffron risotto and crustacean sauce

Escalope de Veau panée à la truffe noire, salade verte et frites truffées

Black Truffle Wiener Schnitzel served with truffle mayonnaise, truffle green salad and French fries
Supplement 198



– DESSERT –

to share

Soufflé chaud au Bündner Röteli

Hot Bündner Röteli soufflé

Coffee or Proprietary Peninsula Teas and Petit Fours

3890 for 4 persons

with a glass of house wine or with Swiss signature cocktail 168

Prices are in Hong Kong dollars and subject to 10% service charge
Please advise our associates if you have any special dietary requirements