

# THE SWISS DISPATCH

## CHEESE FONDUE & RACLETTE

### **Swiss Cheese Fondue \$360**

Emmental and Gruyere Cheese

Simmered with white wine, kirsch and garlic, served with French bread, boiled potatoes and pickles

### **Melted Raclette Cheese \$ 150**

Served with boiled potatoes, baguette and pickles

### **Vacherin Mont D'Or (for 3-4 persons) \$350**

Baked original or with rosemary and garlic

Served with French bread, boiled potatoes and pickles

## SIDE ORDER

Iberico Ham \$125 | Air-dried Beef \$70

Steamed Vegetables Platter \$40

(Asparagus, broccoli, cauliflower and mushroom)

## SNACK

### **Malakoff de Vinzel (Cheese Donuts) \$92**

Gruyère cheese, kirsch, garlic and nutmeg

## MAIN

### **Émincé de Veau à la Zurichoise \$180**

Sautéed veal escalope with mushrooms and onions in white wine cream sauce, served with Rösti

### **Chicken Schnitzel Gordon Bleu \$160**

Breaded escalope of chicken breast stuffed with Emmental cheese and gammon ham

### **Berner Platte \$190**

Corn beef tongue, smoked beef brisket, bacon, saucisson and smoked pork spareribs, served with sauerkraut, French beans and boiled potatoes

## DESSERT

### **Le Gâteau Payernois (Payernois Cake) \$61**

### **Kirschwähe (Swiss Sweet Cherry Pie) \$61**



CHAIRMAN'S BAR