

Cold Appetizers & Salads

	Assiette Chesa Thinly sliced air-dried meat delicacies from Grisons		428
	Assiette de Truite Fumée au Bois de Hêtre Beech wood smoked trout, beetroots carpaccio and horseradish cream		378
	Salade Garnie de Cervelas et Gruyère Swiss cervelat sausage salad with Gruyère and assorted salads <i>Please choose either Peninsula creamy dressing or Vinaigrette</i>		268
	Tartare de Bœuf Black Angus Au Couteau Classic Black Angus beef tartare with confit egg yolk, baby gem salad and Gaufrette potatoes		388
●	Salade Chesa Garden fresh tossed mixed salad with hard-boiled quail egg		248
	Salade Jurasienne Jura salad, AOP Gruyère cheese, bone ham, French green beans balsamic dressing		288
	Pâté en Croûte De Veau à La Pistache et au Foie Gras Veal pâté en croûte with pistachio and foie gras, apricot chutney and herbs salad with honey dressing		368

Hot Appetizers



	Tranche de Foie Gras Poelée Pan seared Foie Gras with confit red cabbage and cider sauce		368
●	Escargots En Persillade Escargots baked in garlic and herb butter and grilled sourdough bread	6 pces 288 / 12 pces 488	
	Schoppa Da Jotta Traditional barley cream soup with black truffle in puff pastry crust <i>20 minutes preparation time</i>		388
	Soupe à L'Oignon Traditionnelle Classic onion soup with aged Gruyère cheese		228
	Crêpe au crabe Crab meat pancake served with lobster sauce infused with tarragon		388



Alphorn

Long before cities rose and streets hummed, the alphorn carried messages across Alpine valleys, its deep, resonant call echoing between mountain peaks. Once a tool of communication, it became a symbol of Swiss life; of open skies, pastoral rhythm, and celebration. Here at Chesa, its spirit invites you to pause, listen, and step into a world where the Alps stretch across your imagination.

Cheese Specialities

●	Fondue Moitié-Moitié Gruyère, Vacherin Fribourgeois <i>Served with baguette</i>		378
	Fondue Montagnarde Emmental, Appenzeller, Gruyère, Parmesan and smoked mountain bacon <i>served with macaroni and boiled potatoes</i>		398
●	Fondue à la Tomate Valaisanne Gruyère, Emmental, green zucchini and tomato with fresh basil <i>served with boiled potatoes</i>		388
●	Raclette du Valais Hot-melted cheese with new potatoes, pickled onions and gherkins		288
●	Croûte aux Champignons et Jambon Mushroom and bone ham toast with fried egg		288
	Rösti Suisse Swiss mountain rösti with bacon ham, raclette cheese and a fried egg <i>Vegetarian option is available upon request</i>		458

 Vegetarian

 Signature

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

Main Dishes

	Filet d'Omble Chevalier Poêlé	458
	Pan seared Arctic Char with creamy polenta, green olives and Vierge sauce	
☞	Homard Thermidor	688
	Classic lobster Thermidor gratinated with Gruyère cheese	
	Coquelet Fermier Rôti	488
	Whole roasted spring chicken with mixed herbs, French fries and natural jus	
	Côtelettes D'agneau Rôti	498
	Roasted lamb cutlets with honey and fresh thyme, French beans and potato gratin, lamb jus	
☞	Emincé de Veau Zurichois	528
	Sliced veal with mushrooms in a light cream sauce with rösti	
☞	Tournedos de Chevreuil Façon Rossini	648
	Venison Rossini with pan seared foie gras, mushroom duxelles, confit shallots and smoked mash potato	
	Cordon bleu de Cochon	458
	Pork "Cordon Bleu" with French fries and Pommery mustard	
☞	Escalope de Veau Panée	518
	Classic Wiener schnitzel served with green salad and fries	
☛	Raviolis d'Herbes Fraiches et Épinard à la Ricotta	398
	Fresh herbes and ricotta raviolis with creamy spinach, pine nuts, sage and lemon butter	



Beer Flambée

From the heart of Swiss tradition comes a ritual that dances with fire. Golden Gweilo Beer meets a splash of spirited Swiss spirits, ignited to life with curling flames that shimmer, a shared celebration of warmth, flavour, and conviviality that bridges the Alps and Hong Kong.

250

To Share

- For two persons -

	Sole Meunière Rôtie Entière	1,088
	Whole pan-seared dover sole, « Meunière style » with seasonal vegetables and Ratte potatoes	
	L'assiette de Berne	988
	Bernar Platter – Veal and Pork Sausage, Beef Tongue, Sauerkraut, potatoes and pork belly	
	Noix d'Entrecôte de Bœuf Angus Australien Grillée	1,388
	Grilled Australian Angus Beef cuberoll, "Café de Paris" sauce and thin potato fries	

Side Dishes

	Poêlée de Spätzli	168
	Spätzli with air dried beef, onions and gratinated with cheese	
☛	Gratin de Pommes de Terre à la Truffe	138
	Truffle potato gratin	
	Choux de Bruxelles	118
	Roasted brussels sprout with smoked pancetta and fresh parsley	
☛	Poêlée d'Épinard à la Crème	118
	Sautéed baby spinach with cream sauce	
	Pommes Frites	118
	French fries	



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