

Cold Appetizers & Salads

-  **Assiette Chesa** 380
Thinly sliced air-dried meat delicacies from Grisons 
- Assiette de Truite Fumée au bois de Hêtre** 380
Beech wood smoked trout, beetroots carpaccio and horseradish cream
- Salade Garnie de Cervelas au Gruyère** 260
Swiss cervelat sausage salad with Gruyère and assorted salads
Please choose either Peninsula creamy dressing or Vinaigrette
- Tartare de Bœuf Black Angus Au Couteau** 380
Classic Black Angus beef tartare with confit egg yolk, baby gem salad and Gaufrette potatoes
-  **Salade Chesa** 240
Garden fresh tossed mixed salad with hard-boiled quail egg
- Salade Jurassienne** 280
Jura salad, AOP Gruyère cheese, bone ham, French green beans balsamic dressing
- Pâté en Croûte de Veau à la Pistache** 360
Veal pâté en croûte with pistachio and foie gras, apricot chutney and herbs salad with honey dressing 






Hot Appetizers

- Vol-au-Vent d'Ecrevisse et Ris de Veau** 420
Crayfish and sweetbread vol-au-vent with Paris mushrooms and green asparagus
-  **Escargots En Persillade** 6 pces 260 / 12 pces 480
Escargots baked in garlic and herb butter and grilled sourdough bread
- Schoppa da Jotta** 220
Traditional barley cream soup with puff pastry crust
20 minutes preparation time
- Soupe à L'Oignon Traditionnelle** 220
Classic onion soup with aged Gruyère cheese
-  **Soupe de Légumes Printanière au Pesto** 220
Vegetables soup with pesto and spring green herbs with pasta

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** 370
Gruyère, Vacherin Fribourgeois
Served with baguette 
- Fondue Montagnarde** 390
Emmental, Appenzeller, Gruyère, Parmesan and smoked mountain bacon
served with macaroni and boiled potatoes
-  **Fondue à la Tomate Valaisanne** 380
Gruyère, Emmental, green zucchini and tomato with fresh basil
served with boiled potatoes
-  **Raclette du Valais** 270
Hot-melted cheese with new potatoes, pickled onions and gherkins 
- Crêpe au Jambon à l'os et Champignons de Paris Gratinée au Gruyère d'Alpage** 260
Swiss crepe stuffed with forest ham and Paris mushrooms, gratinated with Gruyère cheese

 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 Pan seared Arctic Char with creamy polenta, green olives and Vierge sauce	430
Rösti Suisse Swiss mountain rösti with bacon ham, raclette cheese and a fried egg <i>Vegetarian option is available upon request</i>	450
Coquelet Fermier Rôti Whole roasted spring chicken with mixed herbs, French fries and natural jus	490
Côtelettes D'agneau Rôti Roasted lamb cutlets with honey and fresh thyme, French beans and potato gratin, lamb jus	490
 Emincé de Veau Zurichois Sliced veal with mushrooms in a light cream sauce with rösti	530
Tournedos de Chevreuil Façon Rossini Venison Rossini with pan seared foie gras, mushroom duxelles, confit shallots and smoked mash potato	580
Cordon Bleu de Cochon Pork "Cordon Bleu" with French fries and Pommery mustard	450
 Raviolis d'herbes Fraiches et Épinard à la Ricotta, Pignons de Pin, Sauge et Beurre de Citron Fresh herbes and ricotta raviolis with creamy spinach, Pine nuts, sage and lemon butter	320



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 Whole pan-seared dover sole, « Meunière style » with seasonal vegetables and Ratte potatoes	1080
L'assiette de Berne Bernar Platter – Veal and Pork Sausage, Beef Tongue, Sauerkraut, potatoes and pork belly	880
Noix d'entrecôte de Bœuf Angus Australien Grillée Grilled Australian Angus Beef cuberoll, "Café de Paris" sauce and thin potato fries	1,380
 Escalope de Veau Panée Classic Wiener schnitzel served with green salad and fries	980

Side Dishes

Poêlée de Spätzli Spätzli with air dried beef, onions and gratinated with cheese	168
 Gratin de Pommes de Terre à la Truffe Truffle potato gratin	105
Choux de Bruxelles Roasted brussels sprout with smoked pancetta and fresh parsley	95
 Poêlée d'épinard à la Crème Sautéed baby spinach with cream sauce	95
Pommes Frites French fries	95



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