

SOUPS

BARLEY SOUP (BÜNDNER GERSCHTE SUPPE)

Davos style barley soup with air dried beef

CLEAR BEEF BROTH (FLÄDLI SUPPE)

with strips of pancake

CREAM OF FOREST MUSHROOM SOUP

CLASSIC FRENCH ONION SOUP

with cheese and thyme croutons

CREAM OF TOMATO SOUP

with whipped cream & croutons

COLD APPETIZERS

CHESA BIANCA'S SALAD

Swiss-style marinated mixed salads and seasonal fresh garden greens

RUCCOLA SALAD WITH ROASTED WALNUTS

in raspberry dressing

CLASSIC CAESAR SALAD

with bacon, parmesan and garlic croutons

SAUSAGE & CHEESE SALAD (WURSCHT-CHÄS SALAT)

Swiss style sausage salad with Appenzeller cheese (appetizer and main course portion)

CHESA BIANCA PLATTER

thinly sliced air dried meat delicacies from the mountains of Switzerland

HOT APPETIZERS

WALLISSER RACLETTE

traditional swiss style raclette cheese,
with marble potatoes, cocktail onions and gherkins

Appetizer 1 serving
Main Course 3 serving

CHORIZO AND SHRIMP VALENZIANA

chorizo and shrimps in chili and garlic with toasted ciabatta

ESCARGOTS À LA BOURGUIGNONNE

traditional baked escargot (6 pcs)
in garlic parsley butter with french baguette

BEEF À LA BOURGUIGNONNE

beef tenderloin cubes baked in café de Paris butter
with French baguette

CHESA BIANCA'S SPECIALS

EMMENTALER RÖSCHTI

crisp Swiss rösti topped with a grilled pork tenderloin,
creamy mushroom sauce overbaked with Emmental cheese

CLOCHARD RÖSCHTI

crisp Swiss rösti topped with a grilled cervelat sausage,
bacon, crisp onion rings and a fried egg

RÖSCHTI OBERLAND

crisp Swiss rösti topped with smoked ham overbaked
with raclette cheese, topped with a fried egg

CORNED BEEF WITH VEGETABLES

as the Filipinos like it, tender US corned beef served with cabbage,
carrots, celery and potatoes

CHESA BIANCA BURGER

with crispy bacon, lettuce, tomato, onions,
and melted Gruyère cheese with French fries

MAIN COURSE

LAMB

GRILLED LAMB CHOPS WITH GARLIC BUTTER
with vegetables and roasted potatoes

LAMB CURRY KUANTAN
Malaysian style lamb curry in coconut milk with vegetables
steamed rice and condiments

SAUSAGES

VEAL SAUSAGE WITH ONION SAUCE
ST. GALLER BRATWURST MIT ZWIEBELSAUCE
grilled veal bratwurst with onion sauce and crisp Swiss rösti potatoes

GRILLED NÜRNBERGER SAUSAGES
with sauerkraut, potatoes and bretzel

GRILLED HUNGARIAN SAUSAGE
with potato salad

FISH

PAN-FRIED RIVER TROUT FORELLE NACH MUELLERINNEN ART
whole trout topped with golden lemon butter
served with potatoes

SALMON FILLET NACH "BASLER ART"
panfried fresh Norwegian salmon fillet, marinated in lemon,
served with lemon butter sauce, onion rings
and choice of boiled potatoes or pilaff rice

LEMON SOLE FILLET "DUGLÈRE"
white wine cream sauce with tomatoes and parsley,
served with seasonal vegetables and choice of rice or potatoes

SINGAPOREAN LAKSA
Coconut curry noodle soup with cuttlefish balls, shrimp,
hard boiled egg, beansprout, tofu and coriander

MAIN COURSE

VEAL

SLICED VEAL ZÜRICH STYLE ZÜRCHER GESCHNETZELTES

The all time favorite, sliced veal in a mushroom cream sauce
served with crisp Swiss rösti potatoes

PAN-FRIED CALF'S LIVER WITH HERBS

with crisp Swiss rösti potatoes and seasonal vegetables

BEEF

CERTIFIED ANGUS RIB EYE STEAK CAFÉ DE PARIS

classic steak-frites and salad

BEEF FILLET MIGNON ALA CHESA

grilled US beef tenderloin topped with Madagascar green pepper sauce
served with vegetables and French fries

BRAISED OXTAIL IN CABERNET SAUCE

fresh vegetables and mashed potatoes

PORK

PORK CORDON BLEU SCHWEINS CORDON BLEU

ham and Gruyère cheese stuffed breaded pork escalope
served with French fries and lemon wedge

BREADED PORK ESCALOPE "WIENER STYLE"

with fresh garden vegetables and French fries

CHICKEN

ROSEMARY MARINATED CHICKEN POULET NACH TESSINER ART

oven roasted rosemary and garlic marinated chicken
served with mushroom risotto

FONDUES

SWISS CHEESE FONDUE SELECTION

All fondue's are served for a minimum of 2 persons

TRADITIONAL FONDUE

Gruyère and Emmental cheese with white wine, garlic and black pepper

WALLISSER TOMATEN FONDUE

Emmental & Gruyère cheese with white wine, tomato concassé and oregano

GENFER FONDUE

Emmental, Gruyère and raclette cheese enriched with morels

MOITIÉ-MOITIÉ FONDUE

Gruyère and Vacherin cheese

BEEF FONDUE BOURGUIGNONNE

fondue with six home made sauces and French fries

DESSERTS

SCHOGGI MOUSSE

the finest Swiss chocolate mousse prepared with Felchlin grand cru maracaibo couverture, served with whipped cream

SCHOGGI FONDUE (GOOD FOR 2 PERSON)

chocolate fondue, served with fresh seasonal fruits and marshmallow

APPLE FRITTERS ÖPFELCHUECHLI

apple fritters, served with vanilla sauce

WARM APPLE STRUDEL

with vanilla ice cream

MERINGUE GLACÉ "SUCHARD"

Swiss style meringue with vanilla ice cream, whipping cream and warm chocolate sauce

HOME-MADE ICE CREAM

chocolate, white coffee, vanilla, strawberry, pistachio

HOME-MADE SHERBET

calamansi, orange, raspberry

SWISS CHEESE PLATTER CHAESTELLER

Gruyère, Appenzeller, Emmental and winemaker cheese, crackers, nuts, dry fruits

CUCINA ITALIANA

ANTIPASTI

INSALATA CAPRESE

Italy's national salad displaying its three colours:
tomatoes, arugula (seasonal) mozzarella and basil, with extra virgin olive oil
and black pepper or with burrata

MINISTRONE CLASSICO

tomato based vegetable and pasta soup with parmesan and pesto

PASTA

CHOICE OF SPAGHETTI OR PENNE

RAGÙ ALLA BOLOGNESE

traditional meat sauce from Bologna
served with grated parmesan cheese

MEDITERRANEAN

with sun-dried tomatoes, eggplant, zucchini, olives and anchovies

MARINARA

assorted seafoods with capers, olives, garlic and onions in tomato sauce

ANGELO

sliced chicken in mushroom cream with green peppercorn
and fresh Italian herbs, served with pasta napolitaine

ALLA BRUGER

garlic, onion, mushroom, gorgonzola and cream

ALL'ARRABBIATA

spicy tomato sauce with bacon, garlic, peperoncini, parsley and parmesan

AGLIO E OLIO E PEPERONCINO

garlic, olive oil, peperoncini, parsley

CARBONARA

cream, pancetta, parmesan, parsley and egg yolk

ENTRÉES

PICCATA MILANESE

golden fried pork tenderloin in parmesan egg batter served with spaghetti napolitaine

GLUTEN FREE PASTA AVAILABLE