

WELCOME IN CHALET DU LAC

Enjoy a cosy evening and let us spoil you with our traditional cheese specialities. We source our cheese from Emmen, from Bruno & Lucia Wittwer. Their semi-hard mountain cheese is ideal for raclette and also forms the basis for our creamy, flavoursome fondues. These dishes bring the authenticity and genuine flavour of the region directly to your table.

The Du Lac team hopes you enjoy your meal!

STARTERS

Salad du Lac

Mixed or leaf salad
with French or Italian dressing

9

Chalet Plate

A savoury selection of bacon,
dried meat and beef salami.
Also enjoyed as a side dish with fondue & raclette!

20

FONDUE

from 2 persons, 250g per person, incl. bread & pickled vegetables à discrétion

Traditional

for lovers of the classic flavour

28

Nobel & Fine

refined with truffles and champagne

42

Alpine Fondue

with Williams and herbs

32

Portion of Hårdöpfu

Potatoes

7

CHALET DU LAC

RACLETTE

from 2 persons, 270 g cheese per person
incl. potatoes, bread & pickled vegetables à discrétion

Nature 26

Original Swiss raclette cheese with a flavourful aroma

Pfeffrig 28

Raclette cheese with a spicy green pepper flavour

Alpine herbs 30

A savoury experience with Alpine herbs

A little bit of everything 40

Two slices of each raclette cheese

DESSERT

Apple and cinnamon tartelette 12

Vermicelles with cream & cherry schnapps 14

CHALET DU LAC

HOT DRINKS FOR COLD DAYS

Mulled wine red/white 6.50

Punch 5.00

Apple, orange or rum

Kafi Lutz 6.50

Plum, pome fruit, herbs, cherry, pear
from the Gössi family from Weggis

Coffee Melange 8.50

with Amaretto, Baileys or rum

ChocolateMelange 8.50

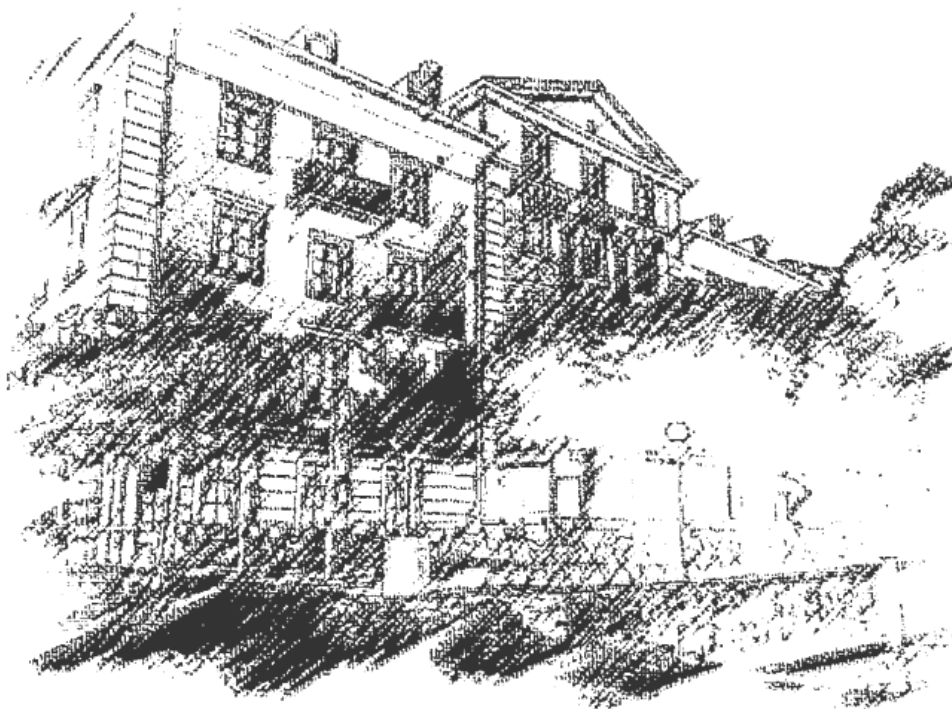
with Amaretto or Baileys

Lumumba 8.50

Chocolate with brown rum & cream

Irish coffee 9.50

Thank you very much for your visit!



No gift yet?

Ask at reception for a gift voucher
for an enjoyable meal in the chalet or restaurant
- or for an unforgettable stay in the hotel.