



COLD APPETIZERS

- +** CHESA BIANCA PLATTER P 430.-
• Thinly sliced air dried meat delicacies from the mountains of Switzerland
- +** CHESA BIANCA'S SALAD P 280.-
• Swiss style marinated mixed salads and seasonal fresh garden greens
- +** SAUSAGE & CHEESE SALAD (WURSCHT & CHÄS SALAT)
• Swiss style sausage salad with Appenzeller cheese
- APPETIZER PORTION P 260.-
MAIN COURSE P 410.-
- SHRIMP SALAD IN A LIGHT COCKTAIL-BRANDY SAUCE P 320.-
• With iceberg lettuce
- RUCCOLA SALAD WITH ROASTED WALNUTS P 320.-
• In raspberry dressing
- CLASSIC CAESAR SALAD P 310.-
• With cajun spiced chicken strips

HOT APPETIZERS

- +** WALLISSER RACLETTE
• Traditional Swiss style raclette cheese,
served with marble potatoes, cocktail onions and gherkins
- APPETIZER 1 SERVING P 260.-
MAIN COURSE 3 SERVING P 750.-
- CHORIZO AND SHRIMPS VALENZIANA P 390.-
• Chorizo and shrimps in chili and garlic, served with toasted ciabatta
- MAULTASCHEN-GERMAN STYLE MEAT RAVIOLI P 390.-
• In butter and sautéed onion
- FLAMMEKUECHE P 470.-
• Thin bread crust topped with sour cream, onions, bacon
and emmenthal cheese

+ SWISS SPECIALTIES

All Prices are inclusive of 12% VAT



SOUPS

- +** **BARLEY SOUP (BÜNDNER GERSCHTE SUPPE)** P 230.-
• Davos style barley soup with air dried beef
- +** **CLEAR BEEF BROTH (FLÄDLI SUPPE)** P 230.-
• with strips of pancake
- CREAM OF FOREST MUSHROOM SOUP** P 230.-
- FRENCH ONION SOUP** P 230.-
• The all time classic with cheese and thyme croutons

CHESA BIANCA'S SPECIALS

- +** **CLOCHARD RÖSCHTI** P 495.-
• Crisp Swiss rösti topped with a grilled cervelat sausage, bacon, crisp onion rings and a fried egg
- +** **RÖSCHTI OBERLAND** P 495.-
• Crisp Swiss rösti topped with smoked ham overbaked with raclette cheese, topped with a fried egg
- +** **CORNERD BEEF WITH VEGETABLES** P 590.-
• As the Filipinos like it, tender US corned beef served with cabbage, carrots, celery and potatoes

PASTA

CHOICE OF SPAGHETTI OR PENNE

- BOLOGNESE** P 490.-
• Traditional meat sauce from Bologna served with grated parmesan cheese
- MEDITERRANEAN** P 490.-
• With sun dried tomatoes, eggplant, zucchini, olives and anchovies
- ANGELO** P 490.-
• Sliced chicken in mushroom cream with green peppercorn and fresh Italian herbs, served with pasta napolitaine

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MAIN COURSE

VEAL

- +** SLICED VEAL ZÜRICH STYLE (ZÜRCHER GESCHNETZELTES) P 940.-
• The all time favorite, sliced veal in a mushroom cream sauce served with crisp Swiss rösti potatoes

BEEF

- CERTIFIED ANGUS RIB EYE STEAK "CAFÉ DE PARIS" P 1,800.-
• Classical-Steak-Frite-Salad

- BEEF FILLET MIGNON ALA CHESA P 1,150.-
• Grilled Australian beef tenderloin topped with madagaskar green pepper sauce served with vegetables and French fries

- BEEF STROGANOFF P 890.-
• Beef tenderloin strips in a paprika cream sauce with mushrooms, peppers and pickles, topped with sour cream served with your choice of pasta or rice

PORK

- +** PORK CORDON BLEU (SCHWEINS CORDON BLEU) P 650.-
• Ham and Gruyère cheese stuffed breaded pork escalope served with French fries and lemon wedge

- BREADED PORK ESCALOPE "WIENER STYLE" P 530.-
• With fresh garden vegetables and French fries

- PICCATA MILANESE P 590.-
• Golden fried pork tenderloin in parmesan egg batter served with spaghetti napolitaine

CHICKEN

- +** ROSEMARY MARINATED CHICKEN (POULET TESSINER ART) P 690.-
• Oven roasted rosemary and garlic marinated chicken served with mushroom risotto

+ SWISS SPECIALTIES

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MAIN COURSE

LAMB

GRILLED LAMB CHOPS WITH GARLIC BUTTER P 1,500.-
• Served with vegetables and roasted potatoes

LAMB CURRY "KUANTAN " P 790.-
• Malaysian style lamb curry in coconut milk with vegetables steamed rice and condiments

SAUSAGES

❑ VEAL SAUSAGE WITH ONION SAUCE P 440.-
(ST. GALLER BRATWURST MIT ZWIEBELSAUCE)
• Grilled veal bratwurst with onion sauce and crisp Swiss rösti potatoes

GRILLED NÜRNBERGER SAUSAGES P 520.-
• Served with sauerkraut, potatoes and bretzel

FISH

❑ PANFRIED RIVER TROUT (FORELLE NACH MUELLERINNEN ART) P 840.-
• Whole trout topped with golden lemon butter served with potatoes

❑ SALMON FILLET NACH BASLER ART P 990.-
• Fresh Norwegian salmon fillet, marinated in lemon, panfried and served with lemon butter sauce, onion rings and boiled potatoes or pilaff rice

LAPU LAPU FILLET "DUGLÉRE" P 690.-
• In white wine cream sauce with tomatoes and parsley served with rice or potatoes

TRADITIONAL SINGAPOREAN LAKSA P 480.-
• Coconut curry noodle soup with prawns, boiled egg, bean sprouts and fresh coriander

❑ SWISS SPECIALTIES

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FONDUES

SWISS CHEESE FONDUE SELECTION

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

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| + FONDUE | P 1,600.- |
| • Traditional fondue with Gruyère and Emmental cheese
white wine, garlic and black pepper | |
| + WALLISSER TOMATEN FONDUE | P 1,600.- |
| • Traditional Emmental & Gruyère cheese fondue
with white wine, tomato concassé and oregano | |
| + GENFER FONDUE | P 1,750.- |
| • Traditional fondue with Emmental, Gruyère and
raclette cheese enriched with morels | |
| + MOITIÉ-MOITIÉ FONDUE | P 1,750.- |
| • Traditional fondue with Gruyère and Vacherin cheese | |
| BEEF FONDUE BOURGUIGNONNE | P 1,900.- |
| • Traditional beef fondue with six home made sauces and French fries | |

+ SWISS SPECIALTIES

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DESSERTS

- +** **SCHOGGI MOUSSE** P 260.-
 - The finest Swiss chocolate mousse prepared with Felchlin grand cru maracaibo couverture, served with whipped cream

- +** **SCHOGGI FONDUE (2 PERS)** P 590.-
 - Chocolate fondue, served with fresh seasonal fruits and marshmallow

- +** **APPLE FRITTERS (ÖPFELCHUECHLI)** P 260.-
 - Apple fritters, served with vanilla sauce

- +** **CARAMEL CHÖPFLI** P 340.-
 - Traditional creme caramel served with whipped cream

HOME MADE ICE CREAM AND SHERBET

- Chocolate P 110.- per scoop
- White Coffee P 110.- per scoop
- Vanilla P 110.- per scoop
- Strawberry P 110.- per scoop
- Pinacolada P 110.- per scoop
- Calamansi Orange Sherbet P 110.- per scoop

- SWISS CHEESE PLATTER (CHAESTELLER)** P 490.-
 - Gruyère, Appenzeller, Buendner mountain cheese and Emmental cheese, served with pear bread

+ SWISS SPECIALTIES

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