

Swiss à la carte restaurant

WELCOME YOUR SWISS HOST IN THE KITCHEN RENÉ ABGOTTSPON & TEAM

M. 0172 78 33 66 7 - Konkordiastr. 49 ~ 40219 Düsseldorf



HOUSE SPECIALTIES ### Menu from 01.01.2026 // incl. 7%

Swiss TAPAS: Daily soup - Lamb's lettuce salad - Cheese tart / Bacon - Chestnut raw ham (€28.00) €24.50
3-course menu: Lamb's lettuce salad | Cheese fondue house mix | Daily dessert (€48.50) €42.70
3-course menu: Lamb's lettuce salad | Zurich-style veal strips | Rösti | Daily dessert (€48.50) €42.70

MENU

COLD APPETIZERS & CRISPY SALADS

Carpaccio of Bündner meat with seasonal mushrooms and shavings of mountain cheese €18.90
Lamb's lettuce salad with bread croutons, walnuts, tomatoes, herbs in house dressing €12.50

CHUCHI SOUP

Bernese Onion Market Specialty - Baked Onion Soup with Garlic Cheese Bread €11.50
Grindelwald light and frothy vegetable soup with mountain cheese & herbs €11.50

SWISS CHEESE FONDUE & CHEESE SPECIALTIES



Cheese fondue/house blend with bread cubes, pickles, pearl onions €26.50
Valais tomato cheese fondue with fresh tomatoes & basil, boiled potatoes €28.50
Cheese fondue with bacon and onions €28.50
Cheese fondue with *Swiss Romande*, shallots, and chopped herbs €28.50
Cheese fondue with KÜRZER BEER FOAM €28.50
Spicy cheese fondue without alcohol with crispy bread €22.50
2 portions of raclette from half-round cheese served with boiled potatoes | garnishes €18.50
Cheese toast baked with tomato slices, mushrooms, raclette cheese, fried onions, fried egg €18.90

ROSTI MAIN COURSES

With chicken/Lucerne crispy tenderly fried chicken | poultry jus with seasonal vegetables €28.50
With Zurich-style veal slices, mushrooms and cream sauce | carrot sticks with herbs €38.50
With giant Cordon Bleu filled with dried meat and raclette cheese | seasonal vegetables €42.50
With perch (egli) fillet, meunière style | fried | seasonal vegetables €38.50

VEGETARIAN MAIN COURSES

Crispy rösti with Mediterranean tomato slices, raclette cheese, and fried egg €22.90

DESSERTS/SWEET TEMPTATIONS

Engadin Nut Cake / René's Homemade Recipe with Vanilla Ice Cream €11.50
Grandmother's Baked Apple Fritters with Cinnamon & Sugar on Vanilla Sauce €13.50
Creamy Coffee Bean-Honey Ice Cream *SPRÜNGLI* with Whipped Cream €11.50
Valais Williams Pear Sorbet with MORAND Williams €11.50
Dessert Cheese Selection | Swiss Cheese Suggestion | Fig Mustard | Bread | Fruit €18.50
Bernese Meringues with Cherry Brandy & Double Cream €11.50
Valais Apricot Parfait / Semi-Frozen with Garnishes €11.50
Vermicelles / Chestnut Puree Spaghetti with Cherry Brandy, Meringue €13.50

WELCOME YOUR SWISS HOST AT THE STOVE RENÉ ABGOTTSPON & TEAM M. 0172.78 33 66 7 -
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Opening hours; see online table reservation or call ahead at 0172 78 33 66 7
Restaurant FROM 6:00 PM to 10:00 PM