

MENU

A very warm welcome to Chalet Suisse by Jimmy Garcia

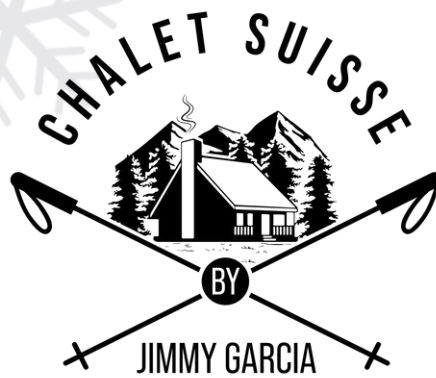
One of Jimmy's first chef jobs was in 2012 when he and some mates set off for the Alps to launch their own ski chalet. They found a home in a charming lodge overlooking the piste, and for the next five years, Jimmy and his team played host and served beautiful food to guests fresh from the slopes.

Chalet Suisse at Skate, Somerset House in partnership with Switzerland Tourism pays tribute to those special winters spent in the mountains.

Enjoy the warmest of winter welcomes and our cosy chalet hospitality as we bring you authentic, Swiss influenced mountain cuisine and a slice of après to London!

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Starters

Steak tartare, cured egg yolk, walnut ketchup
wood fired sourdough croute **£14**

Caramelized shallot tarte tatin, winter leaf salad,
mustard and chive vinaigrette (V) **£10**

Mulled wine cured salmon, hot smoked salmon rilette, rye bread,
pickled beetroots, horseradish crème fraiche **£13.50**

Winter squash soup, pumpkin seed oil, croutes (VE) **£9.50**

Pistachio and wild game terrine,
blackberry ketchup, sourdough **£13.00**

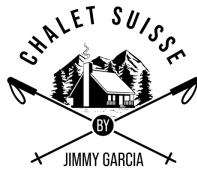
Pickled and roasted heritage carrots,
blue cheese mousse, orange vinaigrette (V) **£10**

*We apply a 10% discretionary service charge on the food and drinks
purchased which goes directly to our staff.*

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Sharing Mains

Chalet Suisse Fondue (V) **£26 per person**

traditional alpine fondue

Fondue aux Champignons (V) **£31 per person**

Our traditional fondue served with sautéed wild mushrooms

Fondue aux Truffes (V) **£34 per person**

For the discerning fondue diner! Served with winter black truffle

Vegan Fondue (VE) **£23 per person**

Mix of vegan cheese, coconut cream and truffled mushroom puree

Baked Vacherin Mont d'Or (V) **£65 (serves 2)**

Baked and served with new potatoes, pickled cornichons, rustic sourdough baguette, winter leaf salad, mustard dressing

Charcuterie **£21 (serves 2)**

A selection of continental cold cuts and charcuterie, house pickles, pickled beetroot, sourdough

Mains

Confit Duck Bun **£20**

Confit duck leg, gruyere cheese, pickles, truffle emulsion, onion chutney, brioche bun, crispy potatoes

Planted Suisse Burger (VE) **£19**

Vegan patty, vegan cheese, onion chutney, vegan mayonnaise, brioche bun, crispy potatoes

Älplermagronen (V) **£19**

Macaroni in Swiss cheese sauce, caramelised apple sauce, sautee wild mushroom, fresh apple

Croque Monsieur **£18**

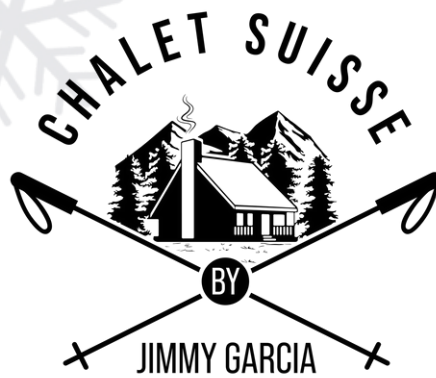
Traditional croque monsieur with mustard béchamel, gruyere cheese and honey roast ham, side salad, new potatoes

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Desserts

The Swiss Waffle (V) £9.50

Fresh waffle, salted caramel sauce, vanilla cream, kirsch-soaked cherries, cherry ice cream

Croissant bread and butter pudding £9.50

apricot jam, vanilla ice cream

Affogato £7.50

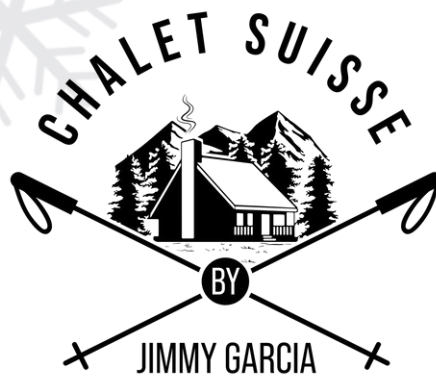
*Single arabica espresso, vanilla ice cream, Basler läckerli biscuits
(add schnapps for £3)*

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Kid's menu

Butchers' sausages, mash potato, and peas **£10**
(Vegan sausages available)

Chocolate brownie, vanilla ice cream (VE) **£7**
(Vegan brownie & ice cream)

Ice cream bowl **£5**
(Chocolate/Strawberry/Vanilla)

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