

swissôtel QUITO

Les Alpes

Fondue & Swiss Cuisine



Les Alpes

Fondue & Swiss Cuisine



Les Alpes

Fondue & Swiss Cuisine


At Les Alpes Restaurant, upon stepping through the door, we are transported to a traditional "Swiss chalet," typical of the Swiss mountains. Its décor features wood-paneled walls, and the windows have images that create the impression of gazing at an alpine landscape. In some areas, you will find European dishes and jugs. All these details make your visit a true Swiss-style experience.

The entire setting is perfect for enjoying Swiss specialties, including "raclette" and various versions of "fondue," from the most famous cheese fondue to the incomparable sweet fondue made with Swiss chocolate.

Everything is just right, allowing you to enjoy good food and good company.



ENTREES



Beouf Tartar  \$14,00
Angus tender loin tartare, cooked with spices and Campiña sauces, served with handmade toasts and quail egg.

Roesti Les Alpes Style \$12,00
Potato slices baked with bacon, onions and spices, Virginian ham, served with a poached egg, hollandaise sauce, mushroom sauce and gratin gruyere cheese.

Roesti pizza \$19,00
Potato slices baked with bacon, onions and spices, tomato sauce, dried meat, gratin fontina cheese, dried tomato and mixture of mini plants and poached egg.

Croute au fromage \$10,00
Grilled brioche bread, served with gruyere cheese, prosciutto, hollandaise sauce, tomato salad, pear and campaña mini plants.

Onion Soup \$7,00
Candied onions, cooked in beef broth served with brioche bread toast gratin with gruyere cheese.

Salade verte   \$14,00
Combination of burrata cheese, cherry tomato, pickles, asparagus, fresh lettuce, black olives, baby carrots, baby corn, dressed with balsamic vinegar, maldon salt, paprika toast and White truffle oil.



Prices include current taxes.

If you have any dietary restrictions, please advise our Restaurant Manager.

MAIN COURSES

Salchicha schubling



Grilled served with old fashioned potato, ripe cheese sauce and season sprout.

\$19,00

Fondue maison

1 person

\$12,00

2 people

\$22,00

Swiss melted cheese scented with krish, served with handmade white bread

Foundue aux tomates et pommes de terre

1 person

\$11,00

2 people

\$20,00

Swiss melted cheese, pear tomato, provençal herbs, candied potatoes, scented with krish and served with handmade White bread.

Fondue bourguinonne - 1 person



200 gr of small cut loins served on the table ready to fry, accompanied with homemade sauce and pickles.

\$20,00

Fondue chinoise - 1 persona

180 gr of small cut loins served on the table ready to boil in a chicken or beef broth, accompanied with roesti potato, homemade sauce and pickles.

\$18,00

Raclette a volonte

1 person

\$11,00

2 people

\$20,00

Vegetables variety: mushroom, onions, colored pepper, broccoli, cauliflower, baby corn, Portobello mushrooms, raclette cheese, cooked potatoes and dried meat.

Raclette a volonte mixto

1 person

\$19,00

2 people

\$35,00

Vegetables variety: mushroom, onions, colored pepper, broccoli, cauliflower, baby corn, Portobello mushrooms, beef loin, chicken, prawn, raclette cheese and cooked potatoes.



VEGETARIAN



VEGAN



GLUTEN FREE



LACTOSE FREE



ALLERGEN



LIGHT FOOD

Prices include current taxes.

If you have any dietary restrictions, please advise our Restaurant Manager.

DESSERTS

Chocolate fondue, fruits, and marshmallows



\$10,00

1 person

Melted fine chocolate.

Opera au chocolat

Coffee and almond cake.

\$6,00

Bundner Nusstorte

Figs and puff pastry served with berries and vanilla sauce.

\$6,00



Les Alpes
Fondue & Swiss Cuisine



REFERENCE IMAGE



VEGETARIAN



VEGAN



GLUTEN
FREE



LACTOSE
FREE



ALLERGEN



LIGHT
FOOD

Prices include current taxes.

If you have any dietary restrictions, please advise our Restaurant Manager.

BEVERAGE

National Beers

Club \$4.50
Pilsener \$4.50
Pilsener light \$4.50

Craft Beer

500ml \$9.00
350ml \$6.00

Imported Beer

Corona (mexican beer) \$8.00
Stella artois (belgium beer) \$7.00
Sapporo (japanese beer) \$10.00



Mocktails

Piña colada \$5.00
Mojito \$5.00
Shirley temple \$5.00

Classic Cocktails

Vino hervido \$6.00
Cuba libre \$6.00
Caipirinha \$6.50
Cosmopolitan \$7.00
Pisco sour \$7.00
Passion fruit pisco sour \$7.00
Margarita \$8.00
Gin tonic \$8.00
Vodka tonic \$8.00
Piña colada \$8.00
Dry martini sucio \$9.00
Padrino \$9.00
Apple martini \$9.00
Aperol spritz \$10.00
Long island iced tea \$10.00
Negroni \$11.50
Manhattan \$12.00



Soft Drinks

Sparkling water \$3.00
Still water \$2.50
Tonic water \$5.00

Diet coke \$3.50
Regular coke \$3.50
Zero coke \$3.50
Sprite \$3.50
Fanta \$3.50
Inka cola \$3.50

Iced tea \$3.50
Ginger ale \$3.50
Natural juices \$3.00
Lemonade \$3.50
Sparkling lemonade \$3.50



Hot Drinks

Herbal teas \$3.00
Black coffee \$4.00
Espresso \$4.00
Capuccino \$4.50

Double espresso \$4.50
Mocaccino \$4.50
Coffee with a dash of milk \$4.50
Macchiato \$4.50



Prices include current taxes.

If you have any dietary restrictions, please advise our Restaurant Manager.

swissôtel QUITO

