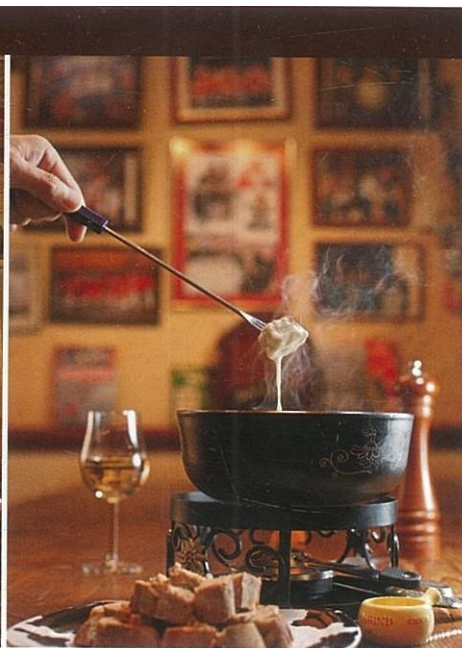


A Touch of Switzerland in Ampang

TEXT BY LIOW FOONG KWAN



The cosy pinewood interior
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Piping hot fondue

Tucked away in a quiet side street, Chalet Suisse might be easily overlooked if not for the painted cow on the sidewalk. It is similar to the many painted cows that line the streets of Geneva, Zurich or Bern. Walk through the door and the atmosphere is reminiscent of a typical restaurant in Switzerland with old clocks, decades-old pinewood paneling, and tables and chairs crafted from old pinewood crates.

First opened in 1996, its current owners are five Swiss expatriates who decided to keep the restaurant going after the passing of Heinz Bauert, the original owner and chef. The menu is true to its Swiss roots. Besides *fondue* and *raclette*, Chalet Suisse's signature dishes include Zurich-style sliced veal, veal *cordon bleu* and Swiss cowboy steak, just to name a few. It not only offers a great selection of wines, but also liquors imported from Switzerland.

A recent evening featured Swiss *raclette* and *fondue*. The first course was a buffet with fresh garden salad, chicken liver pate and a choice of cold cuts that included air-dried beef

(*BCmdner fleisch*). Fresh rolls with butter or the signature home-made pesto, and garlic and olives in olive oil were also served.

The rectangular slab of *raclette* (a semi-hard Swiss cheese) was melted in an open grill and shaved off when soft. Generous portions with a dusting of paprika and black pepper were served with a stick of cherry tomato, pickled gherkin and pearl onion on a small boiled white spring potato. Delicious, and you could have as many helpings as you liked.

The cheese sauce for the *fondue* was heated in a special pot called *caquelon* over a small burner on the table, and pieces of bread and steamed cauliflower were provided for dipping.

The small space (maximum capacity of 40) and casual atmosphere allow for a quiet evening with friends and family. Upside, the *Appenzeller Stube* is a cosy room for a private party of up to 32 people.

Occasionally, there are special evenings of wine and food pairing as well as other culinary events, which are usually fully subscribed within a short time.



The warm and welcoming Chalet Suisse team

When you next feel like having a typical Swiss/European meal, do check out Chalet Suisse for its authentic and good-quality offerings. I

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Opening Hours
Tuesday to Sunday, 5.30pm to
11pm (closed on Sunday public
holidays)