swissôtel QUITO

Les Alpes

Fondue & Swiss Cuisine




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At Les Alpes Restaurant, stepping through its doors transports you to a traditional Swiss chalet, reminiscent of the country's picturesque mountain villages. Its décor, with wood-paneled walls and windows adorned with imagery that evokes breathtaking alpine landscapes, immerses you in an authentic Swiss atmosphere. In certain corners, you will even find European crockery and pitchers, thoughtful details that enhance the charm of your visit.

The setting is perfect for savoring Swiss specialties such as raclette and fondue in various versions—from the most renowned cheese fondue to the incomparable sweet fondue made with exquisite Swiss chocolate.

An experience designed to delight the senses, where fine food and good company come together seamlessly.



APPETIZERS

Angus Beouf Tartar $16,00

A timeless classic of French cuisine. Finely minced Angus beef tenderloin, seasoned with fresh herbs and rustic herb sauces, served with handmade toasts and topped with cured quail egg yolk.

Alpine Rösti $12,00

Alpine-style golden potato shards, accompanied by caramelized onions, smoked bacon, and Virginia ham, finished with a poached egg, hollandaise sauce, mushrooms and gratin with melted gruyere cheese.

Rösti Pizza $22,00

A bed of golden Rösti, topped with summer tomato sauce, cured beef, dried tomatoes / gratinated with Fontina cheese. Accompanied by a delicate mix of fresh herbs and poached egg.

Croûte au Fromage $11,00

Brioche bread grilled with melted gruyere cheese, prosciutto and hollandaise sauce, accompanied by a salad of pear tomatoes and fresh garden greens / plum tomatoes.

Traditional Onion Soup $7,00

Slow-caramelized onions in an aromatic beef broth, served with toasted brioche and gratinated gruyere cheese. Evoking the comforting flavors of the French Alps.

Gourmet Green Salad $15,00

Fresh mixture of creamy burrata, cherry tomatoes, pickles, asparagus, fresh lettuce, black olives, baby carrots, and baby corn. Dressed with balsamic vinegar, Maldon salt, paprika toast and white truffle oil.



LACTOSE-FREE VEGETARIAN LIGHT

Prices include applicable taxes.
If you have any dietary restrictions, please inform our restaurant supervisor.

MAIN COURSES

Swiss Schüblig Sausage $20,00

Grilled traditional Swiss sausage, Accompanied by old fashioned potatoes, aged cheese sauce and seasonal fresh sprouts.

Traditional house-made fondue

Authentic Swiss cheese fondue, delicately infused with Kirsch, served with handmade white bread meant to be dipped and enjoyed.

1 Person	2 People	4 People
$15,00	$27,00	$55,00

Tomato and Potato Fondue

Swiss melted cheese with pear tomato and Provençal herbs, accompanied by confit potatoes and house-made white bread, sharing Alpine tradition in every bite.

1 Person	2 People	4 People
$15,00	$27,00	$55,00

Fondue Bourguignonne $24,00

An interactive tableside experience: cooking of beef tenderloin, shrimp or chicken in hot oil, accompanied by potatoes, four house-made sauces and dressing.

Fondue Chinoise $21,00

Delicate cooking of beef tenderloin, shrimp or chicken in aromatic beef or chicken broth. Served with rösti potato and house-made sauces for a wholesome flavor-packed feast.

Raclette à Volonté

An elevated Raclette experience: unlimited melted cheese served with portobello mushrooms, crispy onion rings, beef tenderloin, chicken, king prawns, cured meats, Schüblig sausage, and boiled potatoes.

1 Person	2 People	4 People
$16,00	$29,00	$59,00

Raclette à Volonté Mixte

Unlimited melted Raclette cheese accompanied by seasonal vegetables, mushrooms, onions, peppers, broccoli, cauliflower, baby corn, schüblig sausage, dried meat and cooked potatoes.

1 Person	2 People	4 People
$24,00	$46,00	$90,00

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DESSERTS

Fondue au Chocolat
Fine chocolate gently melted for dipping fresh fruits and fluffy marshmallows.

1 Person	2 People	4 People
$13,00	$24,00	$47,00

Opéra au Chocolat $6,00
Delicate coffee, almond and chocolate layer cake, paying tribute to Parisian patisserie.

Bündner Nusstorte $6,00
Traditional Swiss puff pastry with fig and walnut filling, accompanied by wild berries and vanilla sauce.

Glace au Caramel $6,00
Creamy dulce de leche and chocolate ice cream, served with toffee topping, caramel, chocolate crumble, and a finish that melts hearts.



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BEVERAGES

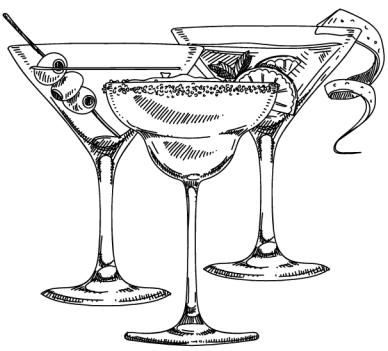
Domestic Beers
Club $4.50
Pilsener $4.50
Pilsener light $4.50



Latitud Cero - Craft Beer
500ml $9.00
350ml $6.00

Domestic Beers
Corona $8.00
Heineken $7.00
Stella Artois $10.00
Sapporo $10.00

Mocktails
Piña colada $5.00
Mojito $5.00
Shirley temple $5.00



Cocktails
Glühwein / Mulled Wine $6.00
Rum and Coke $6.00
Caipirinha $6.50
Mojito $7.00
Cosmopolitan $7.00
Pisco sour Lemon / Passion Fruit $7.00
Moscow Mule $7.00
Margarita $8.00
Gin tonic $8.00
Vodka tonic $8.00
Piña colada $8.00
Martini (Vodka/Gin) $9.00
Godfather $9.00
Aperol spritz $10.00
Long island iced tea $10.00
Negroni $11.50
Manhattan $13.00

Soft Drinks
Sparkling water $3.00
Still water $2.50
Tonic water $5.00

Diet Coke $3.50
Regular Coke $3.50
Coke Zero $3.50
Sprite $3.50
Fanta $3.50
Inka cola $3.50

Iced Tea $3.50
Ginger ale $3.50
Natural Juices $3.50
Lemonade $3.50
Sparkling Lemonade $3.50
Flavored Lemonade $4.00
Strawberry-Ginger-Mint-Peppermint





Hot Drinks
Herbal teas $3.00
Dehydrated fruit tea $3.00
Black coffee $4.00
Espresso $4.00

Cappuccino $4.50
Double Espresso $4.50
Mocaccino $4.50
Coffee with a dash of milk $4.50
Macchiato $4.50

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