

Welcome
at the Restaurant Chasellas

We wish you a most enjoyable evening

Viva & Bun Appetit

Pedro Quendera & Marco Kind
with the Chasellas team

Head chef Marco Kind recommends

Tasting Menu

Enjoy a variation
From 4 up to 7 small dishes from the menu
or
let the Chasellas kitchen team
surprise you and enjoy its masterpieces.

Prices varies depending on the offer and selection

We would be delighted to host and arrange your
private or business party up to 45 guests
at our restaurant Chasellas.

We would be delighted to create a special menu
for groups of 10 people and more.

We are very much looking forward to your inquiry.

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«CHASELLAS CLASICS»

«STARTERS»

CHF

Variation of cauliflower 🌿 apple hazelnut hummus pomegranate Jerusalem artichoke	29.50
Swiss beef tartar «Chasellas» 'Engadiner Stein' capers sweet potato homemade brioche	42.- 54.-
Foie Gras Terrine «Suvretta House»	49.- 61.-
Marinated crayfish avocado chili coriander	38.-

«SOUPS»

Celery soup white wine tinezio ham sourdough bread Winter truffle	19.- daily price
Double-strength beef broth raviolini	23.-
Cream soup of herbs croutons	18.-

«INTERMEDIATE COURSES»

Tagliolini 🌿 Winter truffle 🌿 Beef stripes Black Tiger Prawn	19.- 26.- daily price 38.- 45.- 36.- 43.-
Risotto «Gran Riserva» 🌿 Winter truffle 🌿 Beef stripes Black Tiger Prawn	19.- 26.- daily price 38.- 45.- 36.- 43.-
Homemade ravioli 🌿 cashew wild mushrooms truffel Winter truffle 🌿	31.- 37.- daily price

«MAIN COURSES»

Escalope «Viennese style» potato salad cranberries (gluten-free available)	48.-
Fried chicken «Viennese style» potato salad cranberries (gluten-free available)	46.-
Sliced veal «Zurich style» champignon rösti	48.-
Saddle of venison brussels sprouts spaetzle wild mushrooms cranberry	62.-

«STARTERS»

CHF

Colorful winter salad 🍃

grapefruit | walnut | fennel | mountain yogurt

panfried octopus

26.50

44.50

Marinated pike-perch

avocado | lime | butter milk | coriander

39.-

Winter vegetables 🍃

herbs | soya | Mu-Err-mushroom | Berries

31.50

«FISH»

Sea bass in a salt crust

olive oil | lemon

preparation 40 min.
for 2 persons

144.-

Confit Lostallo Salmon

cauliflower | potato | saffron

56.-

Whole sole

potato | spinach | lemon | capers

66.-

«MAIN COURSES»

CHF

Deer

jerusalem artichoke | quince | hazelnut

59.-

Dry Aged Veal Côte 350g

café de paris | jus

84.-

200g Beef fillet

café de paris | jus

68.-

Green vegetable curry 🍃

broccoli | shiitake mushroom | carrot | sugar pea | sweet potato

36.-

Poached Egg 🍃

celery | jerusalem artichoke | kale

Winter truffle

38.-
daily price

«DESSERTS»

Nougat Coffee Pistachio	18.-
Orange Cinnamon Almond	18.-
Meringue «Chasellas» vanilla ice cream double cream	18.-
Swiss iced coffee stirred with or without Kirsch	18.-
Vermicelle «Chasellas» vanilla ice cream whipped cream with or without Kirsch	18.-
Lemon sorbet champagne or Vodka	18.-
Plum sorbet Vieille Prune	18.-
Green Apple sorbet Calvados	18.-
Raspberry sorbet raspberry schnaps	18.-
Pear sorbet Williamine	18.-
L'Artisan Ice cream vanilla chocolate yogurt	6.-per scoop
L'Artisan Sorbet lemon plum green apple mango pear raspberry passion fruit strawberry	6.-per scoop

«AFTER DINNER»**CHF**

	vol		
Sherry Tio Pepe	17 %	4cl	18.-
Porto Ruby Niepoort	20 %	4cl	14.-
Liqueur			
Limoncello	23 %	4cl	14.-
Bailey's Irish Cream	18 %	4cl	14.-
Sambuca	40 %	4cl	14.-
Amaretto Disaronno	40 %	4cl	14.-
Grand Marnier	40 %	2cl	16.-
Grappa			
Grappa Triacca	42 %	2cl	14.-
Berta Tre Soli Tre	45 %	2cl	20.-
Eligo dell'Ornellaia	42 %	4cl	26.-
Cognac & Armagnac			
Cognac Rémy Martin VSOP	40 %	2cl	19.-
Cognac Rémy Martin XO	40 %	2cl	33.-
Brandy			
Calvados Vieux Morin	40 %	4cl	15.-
Himbeergeist Schladerer	42 %	2cl	15.-
Williamine du Valais Morand	43 %	2cl	15.-
Apricotine du Valais Morand	43 %	2cl	15.-
Vieille Prune Fassbind	41 %	2cl	16.-
Kirsch Réserve Dettling	41 %	2cl	19.-
Kirsch Willisauer	40 %	4cl	14.-
Mirabelle Morand	40 %	4cl	14.-
Kernobst Willisauer	40 %	4cl	14.-
Birnenbrand Willisauer	40 %	4cl	14.-
Pflümli Willisauer	40 %	4cl	14.-
Gin			
Suvretta Lady's / Gentleman's Gin	45 %	4cl	26.-
Gin Monkey 47	40 %	4cl	26.-
Breil Pur Gin	45 %	4cl	24.-
Tanqueray Gin	40 %	4cl	18.-
Bombay Sapphire Dry Gin	40 %	4cl	18.-
Beefeater 24	40 %	4cl	19.-
Whisky			
Johnnie Walker Red Label	40 %	4cl	18.-
Johnnie Walker Black Label	40 %	4cl	20.-
Tullamore Dew	40 %	4cl	19.-
Macallan 12 yo	40 %	4cl	26.-

🌿 = vegetarian dish

🌱 = vegan dish

Beef: CH | US# | ARG# | JP | ESP

Veal: CH | DE

Pork: CH

Poultry: CH | FR

Game: CH | DE | AT | CZE

Salmon: CH, farming

Octopus: FAO 34 ESP

Sea bass: GR | ESP | farming & wild caught FAO 720

Black tiger prawns: VT

Sole: Northeast Atlantic, wild caught FAO 27 | FAO 21

Bread & sweet pastries: From the Suvretta House bakery

= may have been produced with hormones, antibiotics and/or other antimicrobial enhancers

In case of allergies please contact the service

All prices in CHF, including 8.1% VAT.