

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 29.5

Swiss beef tartar «Chasellas»
'Engadiner Stein' | capers | sweet potato | homemade brioche 42|54

Marinated crayfish
avocado | chili | coriander 38

«SOUPS»

Double-strength beef broth | raviolini 23

Cream soup of herbs | croutons 18

«INTERMEDIATE COURSES»

Tagliolini 🌿 19|26
Beef stripes 38|45
Black Tiger Prawn 36|43

Risotto «Gran Riserva» 🌿 19|26
Beef stripes 38|45
Black Tiger Prawn 36|43

Homemade ravioli 🌿
cashew | wild mushrooms | truffel 31|37

«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

26.50

panfried octopus

44.50

Tuna Tataki

artichoke | anchovies | asparagus | edamame | coriander

39

Foie Gras Terrine «Suvretta House»

49|61

«FISH»

Sea bass in a salt crust

olive oil | lemon

preparation 40 min.
for 2 persons

144

Whole sole

potato | spinach | lemon | capers

66.-

«MAIN COURSES»**CHF**

Deer

Sweet potato | asparagus | morel | kale

59

200g Beef fillet

café de paris | jus

72

Green vegetable curry 🍃

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

36

«ASPARAGUS SPECIAL»White Asparagus with potatoes and sauce of your choice 🍃 _____250g | 500g_____34 | 44
(Sauce Hollandaise or brown butter)

Supplement

Gravad Lax

19

Cured Ham from Heuberger Butchery

16

Grisons air Dried Beef

25

Veal Escalope

29

«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

Tuna: ESP, farming | PHL FAO-71

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.

