

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.

HOTEL SUVRETTA HOUSE  
VIA CHASELLAS 1  
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## «CHASELLAS CLASICS»

### «STARTERS»

CHF

Variation of cauliflower 🌿 (🍌) (🍌)

plum | hazelnut | chickpea | pomegranate | Jerusalem artichoke

29.5

Swiss beef tartar «Chasellas» (🍌) (🍌 available)

'Engadiner Stein' | capers | egg | homemade brioche

44 | 58

Marinated crayfish (🍌) (🍌)

avocado | chili | coriander

39

### «SOUPS»

Double-strength beef broth | raviolini

23

Cream soup of herbs | croutons

18

### «INTERMEDIATE COURSES»

Tagliatelle

butter | parmesan 🌿

21|26

Beef stripes

39|44

Black Tiger Prawn

37|42

Porcini mushrooms | chanterelles

daily price

Risotto «Gran Riserva» 🌿

butter | parmesan 🌿

21|26

Beef stripes

39|44

Black Tiger Prawn

37|42

Porcini mushrooms | chanterelles

daily price

### «MAIN COURSES»

Escalope «Viennese style» (🍌) (🍌 available)

potato salad | cranberries (gluten-free available)

51

Fried chicken «Viennese style» (🍌) (🍌 available)

potato salad | cranberries (gluten-free available)

49

Sliced veal «Zurich style» (🍌)

champignon | rösti

51

Saddle of venison (🍌)

parsnip | bean | chantarelle | lardo

62

## «STARTERS»

CHF

Lamb's lettuce salad 🌿  
grape | walnut | fennel | honey  
with Goat cheese  
with panfried octopus

26.50  
36.50  
44.50

Tuna Tataki  
artichoke | anchovies | asparagus | edamame | coriander

39

Burratina 🍷  
mango | tomato | rocket salad | pine nuts

38

## «INTERMEDIATE COURSES»

Homemade ravioli 🌿  
cashew | wild mushrooms | truffel  
summer truffle

31|38  
daily price

Turbot  
celeriac | apple | miso | hazelnut

48

## «FISH»

Sea bass in a salt crust 🍷🍷  
olive oil | lemon

preparation 40 min.  
for 2 persons

144

Whole sole 🍷 (🍷 available)  
potato | spinach | lemon | capers

preparation 15 min.

66

Lostallo Salmon fillet (200g) 🍷🍷 (1 side dish of your choice)  
olive oil | lemon

48

## «MAIN COURSES»

CHF

Ribel Corn-fed Guinea fowl 🍷(🍷 available)  
cauliflower | chanterelles | summer truffle

59

Pata Negra Secreto «De Cebo» 🍷🍷  
pointed cabbage | onion | bell pepper

52

200g Beef fillet 🍷 (🍷 available) (1 side dish of your choice)  
café de paris | jus

72

Green vegetable curry 🌿 🍷 (🍷 available)  
broccoli | shiitake mushroom | carrot | sugar pea | sweet potato

36

## «DESSERTS»

|                                                                                      |    |
|--------------------------------------------------------------------------------------|----|
| Nougat   Coffee   Pistachio                                                          | 18 |
| Strawberry   chocolate   pecan nut                                                   | 18 |
| Meringue «Chasellas» 🍷<br>vanilla ice cream   double cream                           | 18 |
| Homemade Pearstrudel<br>vanilla ice cream   whipped cream                            | 18 |
| Swiss iced coffee stirred<br>with or without Kirsch                                  | 18 |
| Vermicelle «Chasellas»<br>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<br>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

🌾 = glutenfree dish

🥛 = lactosefree 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

Turbot: ESP farming | FAO-27

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.