



«LOCAL TREATS»

CHF

«Chasellas Plättli» (Air-dried meat local cheese)	36.5
«Grisons Plättli» (Grisons air-dried beef)	35
«Swiss cheese Plättli» (local cheese) 🌿	28
«Chasellas cheese toast» 🌿	27
with fried egg 🌿	32

«HEALTHY SNACKS»

Mixed salad (French / balsamic / Italian) 🌿	17
Colourful summer salad 🌿 🌾	
plum falafel walnut Engadin Mountain yoghurt	26.5
Spinach salad 🌿 🌾 🍷	
pomegranate avocado quinoa cottage cheese	26.5
Vegan Poke Bowl «Chasellas» 🌿 🍷	
rice tofu red cabbage carrot cucumber radish blueberry edamame avocado tahini sauce	28
Gravad lax 🌾 🍷	
honey-dill-mustard sauce	26 35
Marinated Crayfish 🍷	
avocado chili coriander	39
Swiss tartar of beef «Chasellas» 🌾 🍷	
Engadin stone cheese capers espelette pepper homemade brioche	44 58

«OUT OF THE SOUP POT»

CHF

Consommé 

flädle | vegetables

21

Fruity carrot soup 

mango | burrata | pine nuts

19

«PASTA & RISOTTO»

Pasta

tomato sauce or bolognese sauce

23 | 26

Tagliatelle with butter | parmesan 

21 | 26

Sliced beef

39 | 44

Black Tiger prawns

37 | 42

Porcini mushrooms | chanterelles

daily price

Homemade ravioli 

Cashew nuts | wild mushrooms | truffle

31 | 38

Creamy risotto «Gran Riserva»  

21 | 26

Sliced beef

39 | 44

Black tiger prawns

37 | 42

Porcini mushrooms | chanterelles

daily price

Creamy saffron risotto «Gran Riserva»  

21 | 26

Sliced beef

39 | 44

Black tiger prawns

37 | 42

«MAIN COURSES»

Fried chicken «Viennese style»

potato salad | cranberries ( available)

49

Veal paillard | grisons fries | salad  

51

Escalope «Viennese style» | potato salad | cranberries ( available)

51

Sliced veal «Zurich style» | mushroom | rösti 

51

«Homemade Hacktäschli» potato-cucumber salad 

41

CHF

Green curry (🌱) (🌱 available)	
vegetables perfumed rice 🌱	36
Swiss chicken	50
black tiger prawns	52
Whole sole (🌱) (🌱 available) Preparation 15min.	
potato spinach lemon capers	66
Lostallo salmon fillet 200g (1 side dish of your choice) (🌱) (🌱)	
olive oil lemon	48
Beef fillet 200g (1 side dish of your choice) (🌱) (🌱)	
café de paris jus	72
«Wienerli» Heuberger butchery (pair)	15
«Weisswurst» Heuberger butchery (pair)	16
Veal sausage Heuberger butchery	16
Engadin sausage Heuberger butchery	16
Rösti «Nature» 🌱 (🌱) (🌱)	17
Rösti fried egg bacon cheese (🌱)	29
Rösti champignon leek cheese 🌱 (🌱)	26
Rösti gravad lax lemon cream (🌱)	36

«SIDE DISHES»

with rösti 🌱	9
with fries from the Grisons 🌱	9
with potato salad 🌱	9
with potato puree 🌱	9
with fried potatoes 🌱	9
with vegetables 🌱	9
with sauerkraut 🌱	9
with salad 🌱	9

We are happy to serve your dish on two separate plates	12
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«DESSERTS» CHF

Strawberry chocolate pecan nut	18
Nougat coffee pistachio	18
Homemade cake	8
Homemade pear strudel vanilla ice cream whipped cream	18
Meringue «Chasellas» vanilla ice cream double cream	18
Swiss iced coffee stirred with without cherry schnapps	18
Coupe Denmark vanilla ice cream chocolate sauce whipped cream	18
L'Artisan Glacier ice cream & sorbet (vanilla chocolate strawberry yogurt lemon plum green apple mango pear raspberry passion fruit)	6
Whipped cream, portion	2

🌿 = vegetarian dish

🌱 = vegan dish

🌾 = glutenfree dish

🥛 = lactosefree dish

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

Veal: CH | DE

Pork: CH

Poultry: CH | FR

Salmon: CH, farming

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.