



OYSTERS & CAVIAR SELECTION

Gillardeau Bretagne, France

CHF 12

Served with cheddar on pumpernickel, lemon and vinaigrette of onions and pepper

Beluga, Italy	50g /125g	CHF 237 / CHF 478
Siberischer Kaviar, Poland	50g /125g	CHF 138 / CHF 228
Osietra Premium Gold, Poland	50g /125g	CHF 148 / CHF 288
Royal Osietra, Belgium	50g /125g	CHF 198 / CHF 348

with classic garnishing



«STARTERS»	CHF
Char Ceviche with green gazpacho, jalapeño and coriander 🍷🍷	38
Selection of tomato with burrata, apricots, lavender and pistachio pesto 🍷🌿	32
Vietnamese summer roll 🍷🌿	28
Vitello Tonnato 🍷🍷	34
Beef tartar «Suvretta Club» with toast 🍷	54 / 69
with seasonal truffle, shaved at the table	daily price
Scampi sashimi with artichoke, pickled chanterelles and salted lemon 🍷🍷	44
Jambon persillé «Suvretta House» with herb salad and toasted bread 🍷	41
«SALADS»	
Panzanella salad 🌿	28
Summer salad with grilled nectarines, 🍷🍷🌿	28
Castelluccio lentils, endive, celery, pickled carrots and balsamic dressing	
Ancient spelt with grilled zucchini, 🌿	28
grapes, salted ricotta, salted lemon, spinach, pine nuts and mint	
Complete your choice:	
with pan-fried Cajun-blackened seabass	46
with pan-fried BBQ chicken breast	42
with pan-fried prawns	42
«SOUPS»	
Grisons barley soup	23
with «Wienerli»	28
French onion soup	24
Roasted carrot cream soup with ginger and coconut 🍷🍷🌿	23
Vichyssoise «Suvretta House» 🌿	23
«WARM STARTERS»	
Pizzoccheri «Suvretta House» 🌿	23 / 35
Home-made taglierini with tomato ragoût, Taggiasca olives, burrata and basil 🌿	25 / 35
Potato gnocchi with king prawns, ratatouille cream and peperoncino	31 / 41
Braised Oxheart tomato with gremolata, basil oil and Sardinian bread 🍷🌿	32

«TARTES FLAMBÉES»		CHF
Tarte flambée «Classic» with crème fraîche, bacon and onion		28
Tarte flambée «Méditerranéan» with crème fraîche, grilled vegetables, mozzarella and onions		28
Tarte flambée «Estiva» with crème fraîche, burrata, tomatoes, basil and Culatella di Zibello		28
Tarte flambée «Salmon» with crème fraîche, smoked salmon, avocado and red onions		28
Tarte flambée «Suvretta House» with crème fraîche and black summer truffle		68

gluten-free available as a Pinsa

«TRADITIONAL»

Fondue Chinoise with traditional garnishing for two		p.p.	61
Cheese fondue «Suvretta House»			41
with winter truffle, shaved at the table		daily price	

«SUVRETTA CLASSICS»

Escalope «Viennese style» (gluten-free available)		58
Sliced veal «Zurich style»		58
Calves liver from Bergell with potato purée, apple, shallots and sage		56

« SPECIALITIES OF CHANTERELLE OR SEASONAL TRUFFLE »

Risotto		32/42
Taglierini		32/42
Chanterelles «Trifolati» on Brioche		32/42
Beef carpaccio with chanterelles «Trifolati»		58
Supplement truffle, shaved at the table		daily price

«HEAD CHEF MARTINAS'S SUGGESTIONS»

Pan fried venison chop with bimi broccoli, celeriac, cranberries and rosemary jus		56
Grilled tuna steak with Niçoise vegetables and chimichurri	 	56
Asian roast beef sandwich with spicy papaya slaw		56

«HOT STONE»

		CHF
US Rib Eye	300g	84
US Entrecôte	200g	76
Black Angus Rindsfilet	200g	76

«FROM THE GRILL» **CHF****BEEF BLACK ANGUS**

Fillet	200g	76
Fillet Ladies cut	130g	48
«Suvretta House» skewer	200g	76

US Entrecôte	200g	76
US Rib Eye	300g	84
Tomahawk (for 2 person)		198
«Cut of the day»		daily price

VEAL

Paillard  		58
Bechinger's veal sausage from St. Gallen 	110g / 220g	24 / 34
Peduzzi's Veal T-Bone 	300g	88

LAMB

Lamb chops from Val Poschiavo	300g	64
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FISH

Sole meuniere or grilled		74
Atlantic sea bass in a salt crust (for 2 persons)		148

POULTRY

«Stubenküken à l'américaine»		58
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«SIDE DISHES AND VEGETARIAN ALTERNATIVES»

Seasonal vegetables		12
Grilled vegetables		12
Warm potato salad with cucumber slices		12
Rösti		12
Country cuts with parmesan and truffle		18
Sweet potato fries		14
side dishes are gluten-free		

Each grilled dish includes a side and a sauce; additional sides and sauces are available from the a la Carte prices.

«SAUCES»**CHF**

Herb butter Café de Paris Lemon butter Sauce Béarnaise	each supplement	12
Red wine jus Green pepper sauce Chimichurri		

Swiss cheese selection of 4 varieties with chutney

24

SHEEP'S CHEESE FROM PRÄTTIGAU

This semi-hard cheese from the organic cheese dairy Prättigau is a mild sheep's cheese. A real must for cheese lovers.

45% fat, 100% organic sheep's milk, Prättigau, Grisons, Switzerland.

CHEVRE ROUGE

A uniquely full-bodied soft goat cheese with a washed rind, crafted in a traditional Gugelhupf shape in the Bernese Jura region of Switzerland from raw milk. CHEVRE ROUGE is matured for between 1 and 3 months.

45% fat in dry matter. Made from thermized organic goat's milk by Agnès Spielhofer Beroud at an altitude of 820 metres above sea level, Bern, Switzerland.

GLETSCHER MUTSCHLI

Is a matured and semi-hard, mild cow's milk cheese. It is produced in the alpine show dairy Morteratsch on the open fire. The Mutschli (small, thick and round) is kept on the alp for 5 weeks until it is ready for consumption.

50 % fat, cow's milk, Upper Engadine, Pontresina, Switzerland

MOSER CHARMANT

The typical croûte-mix rind has formed as a result of the white mould ripening process. The cheese convinces with a mild and aromatic taste at the same time.

45% fat, pasteurised full-fat soft cheese, Käserei Ueli Moser, Dotzigen, Switzerland

PARMINO (SWISS PARMESAN)

Parmino is an award-winning Swiss semi-fat hard cheese, made from raw milk of cows fed without silage. Using high-quality, natural ingredients, it is crafted by hand to create a product of the highest quality and unique character.

Min. 40% fat in dry matter, made by Käserei Flüeler, Alpnach Dorf

BLAUER ENZIAN

Blauer Enzian is a creamy blue cheese with a mild, aromatic flavour and distinctive blue veins. Produced in Unterwasser, Switzerland, this cheese is carefully matured in the producer's own cellars to develop its smooth texture and balanced character.

50% fat in dry matter. Made from raw cow's milk at Käserei Stofel, Unterwasser, Switzerland. Taste: Mild blue cheese aroma, creamy and delicately flavoured.

MÜNSTERTALER MUMMA VEGLIA

is a Swiss full-fat cheese made from thermized hay milk from the Val Müstair region. The cheese is matured for six to nine months in the cellars of Chascharia Val Müstair, where it develops its distinctive character and aromatic depth.

45% fat in dry matter. Made from thermized cow's milk in Val Müstair, Switzerland. Taste: Mature, full-bodied and pleasantly robust.

ENGADIN FORTE

is matured for 6 to 8 months, developing a rich, aromatic and full-bodied flavour. Fine maturation crystals within the cheese provide a distinctive texture and a unique taste experience. 45% fat in dry matter.

Made from pasteurized cow's milk in Bever, Switzerland. Taste: Rich, aromatic and pleasantly spicy.

«DESSERTS»		CHF
Baba au Limoncello (Amalfitano) with burrata ice cream, verbena and citrus fruits		24
Coconut-Exotic-Tartlet with pineapple, mango and passion fruit	 	24
Vacherin with wild berries and Grisons yoghurt	 	24
Braised vineyard peach with almonds, lavender and champagne	 	24

«OUR CLASSICS»

Swiss ice coffee stirred with / without Kirsch		23
Ice coffee «Viennese style»		23
«Sgroppino» (freshly prepared at the table)		23
Coupe Danemark		23
Coupe Romanoff		23
Coupe Melba		23
Coupe Forestière		23
Banana Split		23
Selection of home-made sorbets and ice cream scoop		7.5

«DESSERT WINES»

Ruster Ausbruch «Auf den Flügeln der Morgenröte», Heidi Schröck, Rust, Austria	1 dl	25
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«DIGESTIFS»

Sandemann Port blanc	4 cl	14
Niepoort Ruby	4 cl	14
Porto Presidential Vintage	4 cl	20
Grappa Barbaresco Sperrs, Gaja	4 cl	25
Grappa Berta Tre Soli Tre Vintage	4 cl	39
Champagne Laurent Perrier, Héritage	1 dl	28
Champagne Laurent Perrier Rosé	1 dl	33

For more digestifs, please ask for our bar menu.

alpine hideaway
for generations to come



Beef: CH, US#, IRL, ARG#, JP, ESP, AUS#, UY
Veal: CH, FR
Lamb: CH, FR, AUS#, IRL
Poultry: CH, FR, HUN
Pork: CH, ESP
Game: CH, AUT, NZL, IRL
Duck: FR
Seafood: IT, JPN, ZAF
Fish: FR, NL, PHL, GRC
Bread & Sweet Pastries: From the Suvretta House bakery
Tarte Flambée: Switzerland
Pinsa: Italy

-  = vegetarian dish
-  = vegan dish
-  = gluten-free dish
-  = lactose-free dish

All prices in CHF, including 8.1% VAT.

In case of allergies, please contact your waiter.

= might have been produced with antibiotics and/or other antimicrobial preservatives