



OYSTERS & CAVIAR SELECTION

Gillardeau Bretagne, France

CHF 12.–

Daily oyster

CHF 12.–

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

Riserva Royal Beluga, Iran	125g	CHF 668.–
Beluga, Italien	50g /125g	CHF 237.– / CHF 478.–
Royal Osietra, Belgien	50g /125g	CHF 198.– / CHF 348.–
Osietra Premium Gold, Polen	50g /125g	CHF 148.– / CHF 288.–
Osietra Premium Gold, Polen	1 kg	CHF 2498.–
Sibirischer Kaviar, Polen	50g /125g	CHF 138.– / CHF 228.–

with classic garnishing



«STARTERS»**CHF**

Smoked Coruna salmon with variation of beetroot and horseradish	 	38.–
Vitello Tonnato	 	34.–
Beef tartar «Suvretta Club» with toast	 	54.– / 69.–
with winter truffle, shaved at the table		daily price
Scampi sashimi with baby lettuce, grapefruit and yuzu kosho	 	44.–
Jambon persillé «Suvretta House» with herb salad and toasted bread		41.–

«SALADS»

Endive salad with fennel, mandarins, dates and pecan nuts	  	28.–
Kale with spelt, parsley, persimmon, and salted lemon	 	28.–
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		21.–
with «Wienerli»		26.–
French onion soup	 	22.–
Potato-leek cream soup with ham of deer		22.–
Won Tong duck soup		28.–

«SUVRETTA HOUSE WELLNESS & VITAL CLASSICS»

Orange- Oven Pumpkin salad with burrata, almond and pomegranate vinaigrette	 	28.–
Freekeh with Pumpkin vegetables, mixed mushrooms, turmeric-vinaigrette and pomegranate	 	28.–
Glazed Atlantic Sea bass with seasonal oven vegetables and pomelo vinaigrette	 	56.–

«WARM STARTERS»

Pizzoccheri «Suvretta House»		23.– / 35.–
Home-made tagliolini with tomato ragoût, Taggiasca olives, burrata and basil		25.– / 35.–
Pappardelle with braised cheeks of beef		28.– / 38.–
Gnocchi with kale, rock lobster and yuzu beurre blanc		31.– / 41.–
Tempeh from soya, cauliflower, couscous, pumpkin and shiitake		38.– / 58.–

«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 «Boscaiola» with crème fraîche, porcini mushrooms, bresaola and rocket	28.–
Tarte flambée «Salmon» with crème fraîche, smoked salmon, avocado and red onions	28.–
Tarte flambée «Suvretta House» with crème fraîche and winter truffle 🌿	68.–
with white Truffle 🌿	98.–
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

«WINTER TRUFFLE SPECIALITIES»

Risotto Carnaroli Gran Riserva 🍷 🌿	25.– / 35.–
Home-made tagliarini 🌿	25.– / 35.–
Carpaccio of Black Angus beef 🍷🍴	41.–
with winter truffle, shaved at the table	daily price

«SUVRETTA CLASSICS»

Escalope «Viennese style» (gluten-free available) 🍴	54.–
Sliced veal «Zurich style»	54.–
Calves liver from Bergell with potato purée, apple, shallots and sage	54.–
Grilled tuna steak on potato-wasabi pomme dauphine, wok vegetables and ponzu sauce 🍴	56.–

«HEAD CHEF MARTINAS'S SUGGESTIONS»

Venison tagliata with , carrot vegetables, potato-chestnut purée and cranberry jus 🍷🍴	56.–
Grilled Pata Negra «Secreto» on bean cassoulet and cremolata 🍷🍴	56.–

«HOT STONE» 🍷🍴

US Rib Eye	300g	84.–
US Entrecôte	200g	74.–
Black Angus Rindsfilet	200g	76.–

«FROM THE GRILL»

CHF

BEEF BLACK ANGUS

US Entrecôte	200g	74.–
US Rib Eye	300g	84.–
Fillet	200g	76.–
Fillet Ladies cut	130g	48.–
«Suvretta House» skewer	200g	76.–
Tomahawk (for 2 person)	200g	198.–
«Cut of the day»		Tagespreis

VEAL

Paillard  		54.–
Schmid's veal sausage from St. Gallen 	110g / 220g	22.– / 29.–

LAMB

Lamb chops from Val Poschiavo	300g	64.–
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FISH

«Catch of the day»		daily price
Sole meuniere or grilled		74.–

POULTRY

«Stubenküken à l'américaine»		56.–
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«SIDE DISHES AND VEGETARIAN ALTERNATIVES»

Seasonal vegetables	9.–
Grilled vegetables	9.–
Warm potato salad with cucumber slices	9.–
Rösti	9.– / 18.–
Country cuts with parmesan and truffle	18.–
Seet potato fries	12.–

side dishes are gluten-free

Each grilled dish includes a side and a sauce; additional sides are available at the prices listed above.

«SAUCES»

Herb butter | Café de Paris | Lemon butter | Sauce Béarnaise

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.

BLAUI GIBÄ

The word «Blau Gibä» means blue goat, which is translated from the Swiss language. This delicious blue cheese is made from 100% goat's milk with a typical acidity and Roquefort notes in the finish.

45 % fat in dry matter, thermised organic goat's milk, Family Hofstetter, Ruswil, Luzern, 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

VACHERIN MONT D'OR

This winter seasonal cheese comes from the Jura. Its fir wood belt gives it a light tannin note. tannin note. It has been made by hand for over 100 years and has a mild to very spicy taste.

50% fat, thermised cow's milk, Jura, Switzerland

QUADRETTO

Spreadable raw milk cheese made from cow's milk with a mild aroma. Despite this, the cheese has a nice strong, earthy, and slightly tangy flavor.

22.5% fat, cow's milk cheese, soft cheese, Städtlichäsi Lichtensteig, Switzerland

SAVOGNINER HEUMILCH REZENT

Is a mountain cheese, aged for at least 6 months and made from mountain hay milk.

48% fat, thermised cow's milk, semi-hard cheese, lactose-free, Savognin, Switzerland

«DESSERTS»		CHF
Apple tarte with crème fraîche and malaga-raisin ice cream		24.–
Opera «Suvretta House» with mixed berries coulis and white coffee ice cream		24.–
Pumpkin tarte with pear and vanilla		24.–
Pavlova with raspberry and cream cheese		24.–

«OUR CLASSICS»

Swiss ice coffee stirred with / without Kirsch		19.–
Ice coffee «Viennese style»		19.–
«Sgroppino»		19.–
Coupe Danemark		19.–
Coupe Romanoff		19.–
Coupe Melba		19.–
Coupe Forestière		19.–
Banana Split		19.–
Selection of home-made sorbets and ice cream scoop		6.50

«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
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