



## 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



<b>«STARTERS»</b>	<b>CHF</b>
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
<b>«SALADS»</b>	
Endive salad with fennel, mandarins, dates and pecan nuts   	28
Kale with spelt, parsley, persimmon, and salted lemon  	28
Asparagus salad with quinoa, feta, strawberries and balsamic vinaigrette   	28
Complete your choice:	
with pan-fried Cajun-blackened seabass	46
with pan-fried BBQ chicken breast	42
with pan-fried prawns	42
<b>«SOUPS»</b>	
Grisons barley soup	21
with «Wienerli»	26
French onion soup	22
White asparagus cream soup  	22
Won Tong duck soup 	28
<b>«SUVRETTA HOUSE WELLNESS &amp; VITAL CLASSICS»</b>	
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
<b>«WARM STARTERS»</b>	
Pizzoccheri «Suvretta House» 	23 / 35
Home-made taglierini with tomato ragoût, Taggiasca olives, burrata and basil 	25 / 35
Pappardelle with braised cheeks of beef	28 / 38
Gnocchi with rock lobster, asparagus and wild garlic beurre blanc	31 / 41
Tempeh from soya, crispy cauliflower, pumpkin and shiitake  	38 / 58

<b>«TARTES FLAMBÉES»</b>	<b>CHF</b>
Tarte flambée «Classic» with crème fraîche, bacon and onion	28
Tarte flambée «Méditerranéan» with crème fraîche, grilled vegetables, mozzarella and onions 🌿	28
Tarte flambée «Primavera» with crème fraîche, Fontina cheese, asparagus and wild garlic 🌿	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
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 Gremolata 🍷 🍷		56

### **«SEASONAL ASPARAGUS OFFER»**

Green Asparagus with scrambled egg or poached egg, brown butter, parmesan and winter truffle 🌿		56
Asparagus white, green or mixed with potatoes and sauce at your choice 🌿 _____250g / 500g__		34 / 44
(Sauce Hollandaise, vinaigrette or brown butter)		

### **Supplement**

with Scottish smoked salmon		33
with Grisons air-dried meat		28
with Grisons cured ham		23
with cooked «Suvretta House» ham		17
with winter truffle, shaved at the table		daily price

<b>«HOT STONE»</b>  		<b>CHF</b>
US Rib Eye	300g	84
US Entrecôte	200g	74
Black Angus Rindsfilet	200g	76

### **«FROM THE GRILL»**

#### **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)		198
«Cut of the day»		daily price

#### **VEAL**

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

#### **LAMB**

Lamb chops from Val Poschiavo	300g	64
-------------------------------	------	----

#### **FISH**

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

#### **POULTRY**

«Stubenküken à l'américaine»		56
------------------------------	--	----

### **«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
Sweet 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

<b>«DESSERTS»</b>		<b>CHF</b>
Apple tarte with crème fraîche and malaga-raisin ice cream		24
Opera «Suvretta House» with mixed berries coulis and white coffee ice cream 		24
Almond financier with rhubarb and strawberries  		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		6.5

### **«DESSERT WINES»**

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

### **«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