

SUVRETTA-STUBE





«STARTERS»	CHF
Vitello Tonnato _____	32.–
Summer ceviche * _____	34.–
Summer salad «Suvretta House» 🍴	
with baby spinach, fennel, Granny Smith apple, amaranth, blueberries and oregano dressing _____	24.–
Pear salad with rocket salad and burrata 🍴 _____	27.–
Spicy tuna tatar with sesame chips and Mesclun salad * _____	36.–

«SOUPS»

Grisons barley soup _____	18.–
Summer Minestrone 🍴 _____	18.–
French onion soup _____	18.–
Gazpacho with smoked shrimp * _____	21.–

«SUMMER SPECIALITIES WITH CEPS AND CHANTERELLES»

Beef carpaccio _____	34.–
Risotto Carnaroli Gran Riserva 🍴 _____	27.– / 39.–
Home-made tagliatelle 🍴 _____	27.– / 39.–
Summer salad 🍴 _____	22.– / 34.–
Ravioli 🍴 _____	27.– / 39.–

«TARTE FLAMBÉES»

Tarte flambée "classic" with crème fraîche, bacon and onions _____	19.–
Tarte flambée "Valtellina" with crème fraîche, bresaola, wild mushrooms and rocket salad _____	21.–
Tarte flambée "méditerrané" with crème fraîche, grilled vegetables and mozzarella 🍴 _____	19.–
Tarte flambée "Salmone" with crème fraîche, smoked salmon, capers and lemon _____	22.–
Tarte flambée "Suvretta" with crème fraîche and black summer truffle 🍴 _____	49.–

«MAIN COURSES»

Escalope «Viennese style» _____	49.-
Sliced veal «Zurich style» _____	49.-
Calf's liver escalope from Bergell with sage, apple and shallots _____	49.-
Spare ribs with fries from the Grisons, coleslaw and herbs curd _____	39.-
Chicken fillet strips crumbed in coconut with vegetable crudités * _____	36.-
Chicken-Teriyaki Wrap with fries from the Grisons and herbs curd _____	36.-
Club sandwich with tuna, avocado, white cabbage, yellow tomatoes and fries from the Grisons * _____	34.-
Pita sandwich with lamb, tzatziki and Greek salad _____	29.-
Quinoa burger with Harissa, smoked tofu, coleslaw and fries from the Grisons 🍴 _____	34.-
Pizzoccheri from Puschlav 🍴 _____	19.50 / 29.-
Home-made taglierini with tomato ragout, Taggiasca olives, burrata and basil 🍴 _____	19.50 / 29.-

«FROM THE GRILL»**BEEF BLACK ANGUS**

Hatecke's entrecôte aged in the rock cellar _____ 200g _____	63.-
Ribeye _____ 300g _____	59.-
Fillet _____ 200g _____	68.-
"Suvretta's" skewer _____	56.-

VEAL

Paillard _____	49.-
Original St. Galler sausage _____ 110g / 220g _____	22.- / 29.-
Hatecke's veal cutlet for 2 persons _____ p.P. _____	75.-
Steak _____ 200g _____	63.-

CHICKEN

Crispy spring chicken with rosemary _____	46.-
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FISH

"Catch of the day" _____	daily price
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«HOT STONE»

Veal steak _____ 200g _____	63.-
Entrecôte _____ 200g _____	63.-
Beef fillet _____ 200g _____	68.-
"Surf and Turf" (king prawns & entrecôte) _____	59.-

«GARNISHINGS OR VEGETARIAN ALTERNATIVES»**CHF**

Summer couscous _____	12.- / 26.-
Potatoes with pesto _____	8.- / 15.-
Fries from the Grisons _____	8.-
Crispy polenta _____	8.- / 21.-
Romanesco with smoked tofu _____	9.- / 23.-
Rösti _____	8.- / 12.-
Summer vegetables _____	8.- / 19.-
Grilled vegetables _____	10.- / 21.-

For each grill dish, one garnishing is included, every additional as prices stated above.

«SAUCES»

Herb butter, sauce Béarnaise, green pepper sauce, lemon butter, red wine jus, Chimichurri or wild mushroom sauce

Beef: CH, US#, IRL, ARG, JP, ESP
 Veal: CH, FRA
 Chicken: CH, FRA
 Lamb: CH, FRA, AUS, IRL
 Game: CH, AUT, NZL
 Pork: CH, FRA, ESP

All prices are 8% VAT inclusive.

In case of allergies, please contact the service

* = Chef Isaac's personal recommendation

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

🍴 = vegetarian

«CHEESE» CHF

Choice of cheese from the Grisons with Chutney _____ 21.-

MOUNTAIN SPRUCE CHEESE

raw cow milk, Lichtensteig, Switzerland
strong taste and slighty acetous

TSCHLINIS WHITE MOULD CHEESE

pasteurised goat's milk, Lower Engadine, Grisons, Switzerland
creamy and slightly spicy

MALÖGIN BIO CHEESE

pasteurised cow's milk from the Bergell, Switzerland
soft and creamy

GOAT CHEESE ISOLA

pasteurised cow's milk from the Grisons, Switzerland
soft and slightly spicy

SEMI-HARD SHEEP'S MILK CHEESE FROM TSCHLINE

pasteurized sheep's milk, Lower Engadine, Grisons, Switzerland
semi-hard cheese with wahsed-rind and spicy taste

BUFFALO BLUE CHEESE

pasteurized buffalo milk, St. Gall, Switzerland
spicy and piquant blue cheese

HUUSCHASLI CHEESE

raw cow's milk, Toggenburg, Switzerland
soft and slightly spicy

GRANITE CHEESE

raw cow's milk from the Bergell, Switzerland
old and spicy

«DESSERTS» CHF

«Margaritas by Isaac»: mango – basil / apricot – lavender / passion fruit _____ 17.-

Pavlova with fresh berries, light lemon cream and raspberry-thyme-sauce _____ 17.-

Chocolate mille feuille with cherries and hazelnut _____ 18.-

Tonka bean crème brûlée with litchi sorbet and almond tuille _____ 17.-

Tepid apricot tarte with sour cream ice-cream _____ 18.-

Fresh berries _____ 21.-

«OUR CLASSICS»

Ice coffee «Swiss style» _____ 16.-

Ice coffee «Viennese style» _____ 16.-

«Scroppino» _____ 16.-

Coupe Denmark _____ 16.-

Coupe Romanov _____ 16.-

Coupe Melba _____ 16.-

Coupe Forestier _____ 16.-

Banana split _____ 16.-

Selection of home-made sorbets and ice cream _____ scoop _____ 4.-

«DIGESTIFS»

Sandemann Port blanc _____ 4 cl _____ 14.-

Sandemann Port Old Invalid _____ 4 cl _____ 14.-

Porto Presidential Vintage _____ 4 cl _____ 18.-

Grappa Nardini Riserva _____ 4 cl _____ 14.-

Grappa Barbaresco Sperrs, Gaja _____ 4 cl _____ 25.-

Grappa Berta Tre Soli Tre Vintage _____ 4 cl _____ 32.-

Laurent-Perrier, Brut _____ 1 dl _____ 19.-

Laurent-Perrier, Brut Rosé _____ 1 dl _____ 20.-

For more digestifs, please ask for our wine menu.

SUVRETTA HOUSE
ST. MORITZ

