

RESTAURANT CHASELLAS

BY SUVRETTA HOUSE

Team

Steven Müller
& kitchen team

Stefano Rivolta
& service team

Cordial welcome!

We are delighted
to pamper you with culinary delights today.

II menu

The menu

Brussels sprouts salad with horseradish sour cream

–

Gnocchi Val Fex with lardo

–

Carrot soup with onion tarte

–

Smoked salmon & grated potato cake

–

Capuns with air-dried meat

–

Medium grilled saddle of Iberico pork with artichokes & plain in pigna

–

Sour cream ice-cream with fuatscha grassa

–

Hazelnut parfait & advocaat

Accompagnamaint

Puffs filled with vanilla cream

5-course menu CHF 95.-

8-course menu CHF 120.-

La partenza

The beginning

Leaf salad with pumpkin seeds & oil <i>French / Italian / Balsamico</i>	12.50
Mixed vegetable salad with sage bread <i>French / Italian / Balsamico</i>	15.-
Hand cut beef tartare Chasellas <i>with brioche & pickles</i>	37.- / 45.-
Brussels sprouts salad <i>with horseradish sour cream</i>	22.-
Gnocchi Val Fex <i>with lardo</i>	24.-
Smoked salmon <i>with grated potato cake</i>	28.-
Capuns <i>with air-dried meat</i>	26.- / 41.-

La suppa

The soup

Carrot soup <i>with onion tarte</i>	14.50
Herb cream soup <i>with croutons</i>	14.50

Pesch e crustaceas

Fish & crustaceans

Whole sole
with spinach & mashed potatoes 59.-

South African scampi
with rice, pickled pumpkin & lemongrass foam
per piece 24.-

Il principal

The important

Escalope Viennese style (elephant ear)
with seasonal vegetables & potato salad 43.-

Lamb racks
with parsley roots & plain in pigna 58.50

Sliced veal Zurich style
with crispy rösti 42.-

Medium grilled saddle of Iberico pork
with artichokes & plain in pigna 52.-

Fried chicken Viennese style
with lemon & potato salad 40.-

Grilled French goose liver
with Moscato d'Asti grapes & potato puree 49.- / 59.-

II dessert

The dessert

«Chasellas» meringue <i>with vanilla ice-cream & double cream</i>	14.-
Vermicelle (with or without Kirsch) <i>with vanilla ice-cream & whipped cream</i>	16.-
Creamy ice coffee <i>with Baileys espuma</i>	15.-
Drenched Bergamotte pears <i>with vanilla ice-cream & chocolate sauce</i>	15.-
Sour cream ice-cream with fuatscha grassa	15.-
Hazelnut parfait & advocaat	16.-

Giolito ice-cream

Vanilla / chocolate / strawberry / stracciatella /
walnut / caffè / pistachio / cocos / amaretti scoop 5.-

Giolito sorbet

Lemon / plum / apple / pear / grape scoop 5.-

Lemon sorbet with Champagne / Wodka 14.-

Plum sorbet with Vieille Prune 14.-

II chaschöl

The cheese

Cheese variation
with homemade fruit bread 21.-