

# 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 &amp; 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.-

Fillet of venison  
*with honey and pistachio,  
red cabbage, spätzli and creamy game gravy* 65.-

## II dessert

The dessert

«Chasellas» meringue <i>with vanilla ice-cream &amp; double cream</i>	14.-
Vermicelle (with or without Kirsch) <i>with vanilla ice-cream &amp; whipped cream</i>	16.-
Creamy ice coffee <i>with Baileys espuma</i>	15.-
Drenched Bergamotte pears <i>with vanilla ice-cream &amp; 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.-