

SUVRETTA-STUBE





«STARTERS»**CHF**

Crab cake with guacamole, jalapeño aioli and sweet chili sauce *	28.-
Breaded Tomme with cranberry compote *	26.-
Artichokes salad with dates, green beans, chestnuts and poppy chip	27.-
Vitello Tonnato	32.-
Pear salad with rocket and burrata	27.-

«SOUPS»

Grisons barley soup	18.-
«Suvretta House» lentil stew	21.-
French onion soup *	18.-
Beef consommé with bone-marrow and vegetables	18.-

«WARM STARTERS»

Asparagus risotto with lobster and mascarpone *	36.- / 48.-
Pizzoccheri from Puschlav	21.- / 29.-
Home-made taglierini with tomato ragout, Taggiasca olives, burrata and basil	21.- / 29.-
Ricotta Gnocchi with venison ragout *	26.- / 34.-
Mezzelune with air-dried Grisons meat, goat cheese, walnut and wild garlic pesto *	26.- / 34.-

«WINTER SPECIALITIES WITH TRUFFLE»

Fassona beef carpaccio	41.-
Risotto Acquarello	26.-
Home-made taglierini	25.-
Scrambled egg	24.-
Winter truffle shaved at the table	daily price

«TARTES FLAMBÉES»

Tarte flambée «classic» with crème fraîche, bacon and onions	21.-
Tarte flambée «Valtellina» with crème fraîche, bresaola, wild mushrooms and rocket salad	23.-
Tarte flambée «méditerranée» with crème fraîche, grilled vegetables and mozzarella	21.-
Tarte flambée «Salmon» with crème fraîche, smoked salmon, capers and lemon	24.-
Tarte flambée «Suvretta House» with crème fraîche and black winter truffle	49.-

«MAIN COURSES» **CHF**

Escalope «Viennese style» _____	49.-
Sliced veal «Zurich style» _____	49.-
Calves liver from Bergell with sage, apple and shallots _____	49.-

«CHEF ISAAC'S SUGGESTION»

Spare ribs with fries from the Grisons, coleslaw and herbs curd _____	39.-
Pulled beef sandwich with red cabbage, Malögin cheese, smoked tomatoes and gaufrette potatoes _____	36.-
Chicken-Teriyaki Wrap with gaufrette potatoes and herbs curd _____	36.-
Fish sandwich with black bread, remoulade, mixed salad and pickles * _____	36.-
Vegetable burger with smoked tofu, coleslaw and fries from the Grisons 🌱 _____	34.-

«FROM THE GRILL»

BEEF BLACK ANGUS

Hatecke's entrecôte aged in the rock cellar _____ 200g _____	63.-
Ribeye _____ 300g _____	59.-
Fillet _____ 200g _____	68.-
«Suvretta» skewer _____	56.-
«Cut of the day» _____	daily price

VEAL

Paillard _____	49.-
Original sausage from St. Gallen _____ 110g / 220g _____	22.- / 29.-
Steak _____ 200g _____	63.-

PORC

Saddle of Pata Negra _____ 250g _____	57.-
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LAMB

Cutlet _____ 250g _____	58.-
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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) _____	62.-

«SIDE DISHES OR VEGETARIAN ALTERNATIVES» **CHF**

Grilled Portobello mushrooms * _____	14.- / 28.-
Pommes Lyonnaise _____	8.- / 12.-
Fries from the Grisons _____	8.-
Crispy polenta _____	8.- / 21.-
Sautéed Brussels sprouts with smoked tofu _____	10.- / 23.-
Rösti _____	8.- / 12.-
Seasonal vegetables _____	8.- / 21.-
Courgette gratin * _____	10.- / 23.-

For each grill dish, one side dish 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 including VAT.

In case of allergies, please contact your waiter

* = 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 _____ 19.- / 25.-

SPRUCE CHEESE

raw cow's milk, Ruswil, Switzerland

strong taste and slightly acidic

PIXEL

thermized * cow's milk, Jumi, Boll, Switzerland

creamy and slightly spicy, with blue-mould

MALÖGIN BIO CHEESE

pasteurised cow's milk from the Bergell, Switzerland

soft and creamy

PINE CHEESE

thermized * cow's milk from the Grisons, Switzerland

slightly spicy, aged in red wine and pine wood

SEMI-HARD SHEEP'S MILK CHEESE FROM TSCHLINE

pasteurized sheep's milk, Lower Engadine, Grisons, Switzerland

semi-hard cheese with washed-rind and spicy taste

BUFFALO BLUE CHEESE

pasteurized buffalo milk, Ruswil, Switzerland

spicy and piquant blue cheese

HUUSCHASLI CHEESE

raw cow's milk, Toggenburg, Switzerland

soft and slightly spicy

GRANIT

raw cow's milk from the Bergell, Switzerland

old and spicy

TSCHIGRUN

goat's milk from the Bergell, Switzerland

mild, slight taste of goat milk

* milk has been heated to a temperature between 57°C and 68°C for at least 15 seconds. This process kills some, but not all of the natural bacteria and enzymes in milk, keeping more of the natural flavours in the milk than pasteurization.

«DESSERTS» CHF

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

Felchlin chocolate lava cake with mascarpone and blackberry ice-cream _____ 17.-

Vanilla creme brulée with exotic fruits compote and sorbet _____ 18.-

Caramel variation _____ 17.-

Meringue with marinated wild berries and creme de Gruyère _____ 18.-

Tiramisu _____ 18.-

Tarte tatin with vanilla sauce and Granny Smith sorbet _____ 17.-

«DESSERT WINES»

Ruster Ausbruch «Auf den Flügeln der Morgenröte»,

Weinbäuerin Heidi Schröck, Rust, Austria _____ 1 dl _____ 24.-

Zizerser Vintage AOC, Weingut Manfred Meier, Zizers, Switzerland _____ 1 dl _____ 23.-

«OUR CLASSICS»

Swiss ice coffee _____ 16.-

Ice coffee «Viennese style» _____ 16.-

«Scroppino» _____ 16.-

Coupe Denmark _____ 16.-

Coupe Romanov _____ 16.-

Coupe Melba _____ 16.-

Coupe Forestière _____ 16.-

Coupe Nesselrode _____ 16.-

Banana Split _____ 16.-

Selection of home-made sorbets and ice cream _____ scoop _____ 5.-

«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.-

Champagne Bollinger Special Cuvée Brut _____ 1 dl _____ 22.-

Champagne Bollinger Rosé Brut _____ 1 dl _____ 25.-

For more digestifs, please ask for our wine menu.

SUVRETTA HOUSE
ST. MORITZ

