

SUVRETTA-STUBE





SUVRETTA HOUSE

ST. MORITZ

«STARTERS»**CHF**

| | |
|---|------|
| Octopus salad with olives, chorizo, tomatoes, potatoes and parsley-citrus fruit-vinaigrette * | 34.- |
| Gratinated goat cheese bruschette with Grisons air-dried ham, honey and pistachios * | 26.- |
| Artichokes salad with dates, green beans, chestnuts and poppy chip 🍴 | 27.- |
| Vitello Tonnato | 32.- |
| Pear salad with rocket and burrata 🍴 | 27.- |

«SOUPS»

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

«WARM STARTERS»

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|--|-------------|
| Tagliatelle al nero di seppia with king crab, peperoncini and cherry tomatoes | 28.- / 36.- |
| Stuffed spinach and beef ravioli with Parmesan-tarragon-sauce | 29.- / 39.- |
| Risotto Gran Riserva with pumpkin and venison ragout | 28.- / 36.- |
| Pizzoccheri from Puschlav 🍴 | 21.- / 29.- |
| Home-made taglierini with tomato ragout, Taggiasca olives, burrata and basil 🍴 | 21.- / 29.- |
| Ricotta Gnocchi with edamame, persimmon, horseradish, Peccorino and pecans 🍴 | 26.- / 32.- |

«WINTER SPECIALITIES WITH TRUFFLE»

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|---|-------------|
| Fassona beef carpaccio | 41.- |
| Risotto Acquarello 🍴 | 26.- |
| Home-made taglierini 🍴 | 25.- |
| Scrambled egg 🍴 | 24.- |
| White or winter truffle shaved at the table | daily price |

«TARTES FLAMBÉES»

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|--|------|
| 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» with crème fraîche and black winter truffle 🍴 | 49.- |

«MAIN COURSES» **CHF**

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

«CHEF ISAAC'S SUGGESTION»

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|---|------|
| 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.– |
| Vegetable tempura basket with Soy sauce and dip 🍴 _____ | 29.– |
| with chicken _____ | 39.– |
| with shrimps _____ | 46.– |
| Engadine venison sandwich with grilled pumpkin, alp cheese, mushrooms and gaufrette potatoes _____ | 29.– |
| 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

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|---------------------------------------|------|
| Saddle of Pata Negra _____ 250g _____ | 57.– |
|---------------------------------------|------|

CHICKEN

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| Crispy spring chicken with rosemary _____ | 46.– |
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FISH

| | |
|--------------------------------------|--|
| «Catch of the day» _____ daily price | |
|--------------------------------------|--|

«HOT STONE»

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|---|------|
| Veal steak _____ 200g _____ | 63.– |
| Entrecôte _____ 200g _____ | 63.– |
| Beef fillet _____ 200g _____ | 68.– |
| «Surf and Turf» (king prawns & entrecôte) _____ | 62.– |

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

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|---|-------------|
| 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 CHEESEraw 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-Bourboun-creme brulée with forest berries compote and fresh fruit _____ 18.–

Chestnut variation with meringue and sour cream ice-cream _____ 17.–

Blackcurrant and quince with caramelized puff pastry and pecans ice-cream _____ 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.

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