

RESTAURANT CHASELLAS

BY SUVRETTA HOUSE

Team

Steven Müller
& kitchen team

Carmen Sommerau
& service team

Cordial welcome!

We are delighted
to pamper you with our culinary delights.

II menu

The menu

Crunchy Grison kohlrabi
with apple vinegar & crumble butter

–

Gnocchi Val Fex
with rabbit ragout & celeriac

–

Dashi-Consommé
with summer capuns & smoked Scottish salmon

–

6 hours cooked organic egg yolk
with potato espuma, spinach & summer truffle

–

Trout fillet gratinated
with macadamia, smoked pea purée & mint foam

–

Medium grilled saddle & braised cheeks of Iberico pork
with artichokes, balsamico onions & plain in pigna

–

Sour cream ice-cream
with ragout from peach & lavender

–

Crashed tarte «Chasellas»
with summer berries, cream, hazelnut ice-cream & crumble

Accompagnamaint

Juicy lemon cake

5-course menu CHF 95.-

8-course menu CHF 120.-

La partenza

The beginning

Leaf salad with pumpkin seed & pumpkin oil <i>French / Italian / Balsamico</i>	12.50
Mixed vegetable salad with rosemary bread <i>French / Italian / Balsamico</i>	15.-
Handcut Black Angus beef tatar «Chasellas» <i>with brioche & pickles</i>	37.- / 45.-
6 hours cooked organic egg yolk <i>with potato espuma, spinach & summer truffle</i>	22.-
Gnocchi Val Fex <i>with rabbit ragout & celeriac</i>	26.-
Crunchy Grison kohlrabi <i>with apple vinegar & crumble butter</i>	22.-

La suppa

The soup

Dashi-Consommé <i>with summer capuns & smoked Scottish salmon</i>	18.-
Herb cream soup <i>with croûtons</i>	15.-
Fennel-saffron-soup <i>with summer truffle</i>	15.-

Pesch e crustaceas

Fish & crustaceans

Lobster salad «Chasellas» 37.- / 56.-

Whole sole
with spinach & mashed potatoes 59.-

Trout fillet gratinated
with macadamia, smoked pea puree
& mint foam 29.- / 42.-

Sea bass in salt crust
with spinach, seasonal vegetables
& mashed potatoes
for 2 people 136.-

Il principal

The important

Escalope «Viennese style»
with seasonal vegetables & potato salad 43.-

Irish highland lamb racks
with salsa verde, grilled vegetables & barley risotto 59.-

Sliced veal «Zurich style»
with crispy rösti 44.-

Medium grilled saddle & braised cheeks
of Iberico pork
with artichokes, balsamic onions & plain in pigna 56.-

Fried chicken «Viennese style»
with lemon slice & potato salad 42.-

Grilled French goose liver
with melon, mini croûtons & potato puree 49.- / 59.-

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

Spicy soya curry
with Asian vegetables & Basmati rice 28.-

Il dessert

The dessert

«Chasellas» meringue
with vanilla ice-cream & double cream 14.-

Crashed tarte «Chasellas»
summer berries, cream,
hazelnut ice-cream & crumble 16.-

Creamy ice-coffee
with Baileys espuma 15.-

Sour cream ice-cream
with ragout from peach & lavender 15.-

Apricot dumplings «classic style»
with curd cheese & lots of crumble 16.-

Giolito ice-cream

Vanilla / chocolate / strawberry / stracciatella /
yoghurt / hazelnut / fior di latte / coconut

scoop 5.-

Giolito sorbet

Lemon / plum / green apple / mango /
grape / raspberry / apricot

scoop 5.-

Lemon sorbet with Champagne / Vodka 14.-

Plum sorbet with Vieille Prune 14.-

Il chaschöl

The cheese

Cheese variation
with homemade fruit bread 21.-

Crispy pouch of «La Rösa» goat's cheese
with apricot chutney & olive oil 18.50