

# SUVRETTA-STUBE

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<b>«MAIN COURSES»</b>	<b>CHF</b>
Escalope «Viennese style» _____	49.-
Sliced veal «Zurich style» _____	49.-
Calves liver from Bergell with sage, apple and shallots _____	49.-
<b>«CHEF ISAAC'S SUGGESTION»</b>	<b>CHF</b>
Spare ribs with fries from the Grisons, coleslaw and herbs curd _____	39.-
Roastbeef Ciabatta with buffalo mozzarella, rocket salad and basil pesto _____	34.-
Chicken-Teriyaki wrap with fries from the Grisons and herbs curd _____	38.-
BBQ chicken skewer with summer salad _____	38.-
Vegetable burger with smoked tofu, coleslaw and fries from the Grisons 🍴 _____	34.-
<b>«TRADITIONAL»</b>	
Fondue Chinoise with the traditional garnishings for 2 persons _____ p.p. _____	59.-
Cheese fondue «Suvretta House» _____	36.-
<b>«FROM THE GRILL»</b>	
<b>BEEF BLACK ANGUS</b>	
Hatecke's entrecôte aged in the rock cellar _____ 200g _____	63.-
US Ribeye _____ 300g _____	61.-
Fillet _____ 200g _____	68.-
Fillet Ladies cut _____ 100g _____	48.-
«Suvretta» skewer _____	56.-
Inside skirt steak * _____	59.-
Chateaubriand min. for 2 persons _____ 500g _____ p.p. _____	72.-
«Cut of the day» _____	daily price
<b>VEAL</b>	
Paillard _____	49.-
Schmid's sausage from St. Gallen _____ 110g / 220g _____	22.- / 29.-
Steak _____ 200g _____	63.-
<b>CHICKEN</b>	
Crispy poussin with herbs _____	48.-
<b>FISH</b>	
«Catch of the day» _____	daily price
<b>«HOT STONE»</b>	
Veal steak _____ 200g _____	63.-
Entrecôte _____ 200g _____	63.-
Beef fillet _____ 200g _____	68.-
«Surf and Turf» (rock lobster & entrecôte) _____	65.-

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

Green wok vegetables _____	8.- / 21.-
Fried rice _____	12.- / 26.-
Fries from the Grisons _____	8.- / 21.-
Crispy polenta _____	8.- / 21.-
Gaufrette potatoes _____	8.- / 15.-
Potato salad _____	8.- / 21.-
Rösti _____	10.- / 23.-
Seasonal vegetables _____	8.- / 21.-
Cauliflower gratinated with bechamel sauce _____	12.- / 26.-

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, café de Paris

Seafood: IT, JPN, ZAF  
 Fish: FR, NL, PHL, GRC  
 Beef: CH, US#, IRL, ARG, JP, ESP  
 Veal: CH, FRA  
 Chicken: CH, FRA  
 Lamb: CH, FRA, AUS, IRL  
 Game: CH, AUT, NZL  
 Pork: CH, 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.-
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**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

**GLETSCHERMUTSCHLI**

pasteurized goat's milk from Pontresina, Higher Engadine, Grisons, Switzerland

without added rennet and salt

**BUFFALO BLUE CHEESE**

pasteurized buffalo milk, Ruswil, Switzerland

spicy and piquant blue cheese

**CASTAGNO OCCELLI**

thermized \* cow's and sheeps's milk, Piedmont, Italy

soft and slightly spicy

**GRANIT**

raw cow's milk from the Bergell, Switzerland

old and spicy

**LE FORT**

raw cow's milk, Vaude, Switzerland

spicy and strong taste

\* 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**

Warm chocolate lava cake with mascarpone-black currant ice-cream and black currant sauce _____	18.-
Strawberries marinated with elder flower, fior di latte ice-cream and almond chip _____	18.-
Vanilla sablé with rhubarb and lemon-basil-sorbet _____	18.-
Yuzu cheesecake with guava-sorbet * _____	19.-
Creme Caramel «Suvretta House» _____	18.-

**«DESSERT WINES»**

Ruster Ausbruch «Auf den Flügeln der Morgenröte», Heidi Schröck, Rust, Austria ___ 1 dl _____	24.-
Zizerser Vintage AOC, Weingut Manfred Meier, Zizers, Switzerland _____ 1 dl _____	23.-

**«OUR CLASSICS»****CHF**

Ice-coffee «Swiss style» _____	16.-
Ice-coffee «Viennese style» _____	16.-
«Scroppino» _____	16.-
Coupe Denmark _____	16.-
Coupe Romanov _____	16.-
Coupe Melba _____	16.-
Coupe Forestière _____	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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SUVRETTA HOUSE  
ST. MORITZ

