

SUVRETTA STUBE

SWITZERLAND MEETS LATIN AMERICA

Swiss and Latin American ingredients are combined in different dishes to indulge you in unique ways.

The tasting menu is a creation of our Stuben Chef, Isaac Briceño Obando, who is striving to create something contrasting and surprising for you.

Delicious cheese from the Swiss Alps is melted together with Costa Rican palm hearts. Here he combines Fresh trouts from Swiss streams are combined with nourishing Quinoa from the Andes of Peru.

We hope you will enjoy our creations.

Suvretta Stuben Team



WINE RECOMMENDATION

Zizerser Pinot Blanc AOC 2016 10cl
Weingut Manfred Meier
Zizers, Grisons, Suisse

Mâcon Verzé a.c. 2016 10cl
Domaine Leflaive
Bourgogne, France

Roda I Reserva DOC 2008 10cl
Bodegas Roda
Rioja, Espagne

I Sodi di San Niccolò IGT 2012 10cl
Castellare di Castellina
Toscane, Italie

Zizerser Vintage AOC 2012 5cl
Weingut Manfred Meier
Zizers, Grisons, Suisse

TASTING MENU

Amuse bouche

Summer salad with palm hearts | tomato jelly |
marinated beetroots | avocado ice-cream |
alpine cheese | garden flowers

Smoked fillet of the Silser trout | quinoa |
mashed sweet potatoes |
Heida wine reduction | lime dash

Puschlaver lamb | baby corn |
toasted spring onions |
tortilla powder | mountain honey

Swiss cheese | guava jelly |
tamarin compote | paprika coulis

Milk chocolate | star fruit chutney |
fresh strawberries | basil sorbet

Tasting Menu excluding wines

CHF 98.-

Tasting Menu including wines

CHF 178.-

Declaration

Lamb: CH, FRA, AUS, IRL

Fish: CH, FR, NL, PHL, GRC

VAT 7,7% incl.