

# SUVRETTA-STUBE

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SUVRETTA HOUSE

ST. MORITZ

**«STARTERS»** **CHF**

«Suvretta House» plate with regional cheese, air-dried meat, smoked fish and dip _____	38.-
Red chicory salad with peach, sugar snap peas and cardamom-mustard-dressing 🍴 _____	27.-
Avocado-tomatoes-grapefruit-salad with burrata * 🍴 _____	27.-
Vitello Tonnato _____	32.-
Engadin summer roll _____	28.-
Tuna «Poke» with avocado, seaweed, mango and rice * _____	36.-
Beef tartare «Suvretta-Club» with toast _____	35.- / 49.-

**«SOUPS»**

Cold cucumber soup «Pico de gallo» * 🍴 _____	21.-
Grisons barley soup _____	18.-
French onion soup * _____	18.-
Beef consommé with marrow and vegetables _____	18.-

**«WARM STARTERS»**

Smoked scallop with sweet corn creme * _____	34.-
Stuffed courgette flowers with ratatouille cream 🍴 _____	29.-
Tepid char with grilled peach, palm hearts and pine nuts _____	29.-
Risotto Gran Riserva with saffron and luganighetta from Puschlav _____	28.- / 42.-
Pizzoccheri «Suvretta House» 🍴 _____	25.- / 37.-
Home-made taglierini with tomato ragout, Taggiasca olives, burrata and basil 🍴 _____	21.- / 31.-
Ricotta gnocchi with crab meat, grilled courgette, tomatoes and pesto _____	28.- / 42.-

**«SUMMER SPECIALITIES WITH CEPES OR CHANTERELLES»**

Fassona beef carpaccio - _____	41.-
Risotto Carnaroli Gran Riserva 🍴 - _____	27.- / 39.-
Home-made tagliatelle 🍴 - _____	27.- / 39.-
- or with summer truffel _____	38.- / 56.-
Quiche with chanterelles and ceps * 🍴 _____	29.-
Ravioli with ceps 🍴 _____	27.- / 39.-
Mixed wild mushrooms _____	16.- / 23.-

**«TARTES FLAMBÉES»**

Tarte flambée «classic» with crème fraîche, bacon and onions _____	21.-
Tarte flambée «Valtellina» with crème fraîche, bresaola, wild mushrooms, rocket salad and onions _____	23.-
Tarte flambée «méditerranée» with crème fraîche, grilled vegetables, mozzarella and onions 🍴 _____	21.-

**«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»** **CHF**

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.–

**«TRADITIONAL»**

Fondue Chinoise with the traditional garnishings for 2 persons _____ p.p. _____	59.–
Cheese fondue «Suvretta House» _____	36.–

**«FROM THE GRILL»**

**BEEF BLACK ANGUS**

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

**VEAL**

Paillard _____	49.–
Schmid's sausage from St. Gallen _____ 110g / 220g _____	22.– / 29.–
Steak _____ 200g _____	63.–

**CHICKEN**

Crispy poussin with herbs _____	48.–
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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» (rock lobster & entrecôte) _____	65.–

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

Green wok vegetables _____	8.– / 21.–
Fried rice _____	12.– / 26.–
Fries from the Grisons _____	8.– / 12.–
Crispy polenta _____	8.– / 21.–
Gaufrette potatoes _____	8.– / 12.–
Potato salad _____	8.– / 21.–
Rösti _____	10.– / 15.–
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

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**«CHEF ISAAC'S SUGGESTION»** **CHF**

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**«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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