

# RESTAURANT CHASELLAS

BY SUVRETTA HOUSE

Welcome  
to the Restaurant Chasellas.

We wish you a wonderful evening.

Viva & Bun Appetit

Carmen Sommerau & Marco Kind  
with the Chasellas team

## Head chef Marco Kind recommends

Homemade foie gras terrine  
with sweet sour pineapple chutney and brioche

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Celeriac cream soup  
with winter truffle

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Scallop and South African scampi  
with carrots and curry

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Gratinated saddle of venison  
with pan-fried Pizokel, parsley root  
and black nuts

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Parfait of egg liqueur  
with Valrohna chocolate and almond tuile

starting from 2 persons  
CHF 128.- per person

We would be delighted to create a special menu  
for groups starting from 10 people.

## Starters

Leaf salad with pumpkin seed & oil with pan-fried foie gras	14.50 28.-
Spicy crayfish with avocado	29.-
Swiss beef tartar «Chasellas»	37.- / 45.-
Homemade foie gras terrine with sweet sour pineapple chutney and brioche	45.-
Duo of Scottish salmon with pumpernickel and mustard dill sauce	31.-

## Soups

Celeriac cream soup with winter truffle	18.-
Bouillabaisse marseillaise with sauce rouille	21.-
Double beef consommé with raviolini	19.-

## Intermediate course

Potatoes gnocchi with venison ragout and mountain cranberries	26.-
Pumpkin risotto with rocket salad and walnuts	24.- / 36.-
Scallop and South African scampi with carrots and curry	32.-

## Truffle specialties

Black Angus carpaccio	52.-
Warm Moser Charmant cheese with Albula potatoes	48.-
Home made taglierini	48.- / 68.-
Risotto Carnaroli «Grand Riserva»	48.- / 68.-

## Fish and crustaceans

Warm lobster salad «Chasellas» with celeriac, apple and citrus fruit	37.- / 56.-
Sea bass in salt crust with basil beurre blanc	for 2 persons 136.-
Sole meuniere or grilled with potato puree and spinach	59.-
Sautéed South African scampi with grilled Mediterranean vegetables	per piece 21.-

## Main course

Escalope «Viennese style» fried in butter with warm potato salad and mountain cranberries	46.-
Sliced veal «Zurich style» with crispy butter Rösti	48.-
Fried chicken «Viennese style» with warm potato salad and lemon slice	42.-
Gratinated saddle of venison with pan-fried Pizokel, parsley root and black nuts	56.-
Tagliata of Black Angus with Maggia pepper and truffle risotto	72.-
Rack of lamb in herb crust with potato gratin and seasonal vegetables	59.-
French foie gras form the grill with apple, potato puree and Sautern jus	49.- / 59.-
Goat cheese with quinoa and carrots	37.-

## After dinner drinks

### Sherry & Port wine

Sherry Tio Pepe	4cl	9.-
Porto Sandemann Old Invalid	4cl	9.-

### Liqueur

Limoncello	4cl	7.-
Bailey's Irish Cream	4cl	8.-
Sambuca	4cl	9.-
Amaretto Disaronno	4cl	9.-
Cointreau	4cl	9.-

### Grappa

Grappa Triacca	2cl	6.-
Grappa Nonino	2cl	8.50
Berta Tre Soli Tre	2cl	13.-
Eligo dell Ornellaia	2cl	11.50

### Cognac & Armagnac

Cognac Rémy Martin VSOP	2cl	9.50
Cognac Rémy Martin XO	2cl	19.-
Armanac Sempé	2cl	7.50
Grand Marnier	2cl	7.50

### Brandy

Himbeergeist Schladerer	2cl	7.50
Vieille Prune Fassbind	2cl	7.50
Calvados Morin	2cl	7.50
Kirsch Dettling	2cl	8.-
Williamine du Valais	2cl	7.50
Abricotine du Valais	2cl	7.50
Mirabele Willisauer	2cl	6.-
Pflümli Willisauer	2cl	6.-
Kernobst Willisauer	2cl	6.-
Birnenbrand Willisauer	2cl	6.-

### Gin

Suvretta Lady's / Gentleman's Gin	4cl	11.-
Beefeater Gin	4cl	8.-
Monkey 47	4cl	9.50
Breil Gin	4cl	9.50

### Whiskey

Ballantine's	4cl	10.-
Johnnie Walker Red Label	4cl	10.-
Johnnie Walker Black Label	4cl	13.-
J&B	4cl	10.-
Tullamore Dew	4cl	8.-
Macallan single malt	4cl	16.-

## Desserts

Meringue «Chasellas» with vanilla ice cream and cream double	14.-
Vermicelles without / with cherry brandy	14.- / 17.-
Swiss Ice Coffee	14.-
Tarte Tatin with sour cream ice cream	16.-
Warm chocolate cake with vanilla ice cream and raspberries	18.-
Egg liqueur parfait with Valrohna chocolate and almond tuile	16.-
Lemon sorbet with Champagne / Vodka	15.-
Prune sorbet with Vieille Prune	15.-
Green apple sorbet with Calvados	15.-
Raspberry sorbet with Raspberry fruit brandy	15.-

## Giolito Glace

Vanilla / chocolate / strawberry / caramel / pistachio /  
hazelnut / fior di latte / banana

scoop 5.-

## Giolito Sorbet

Lemon / plum / green apple / mango / pear  
raspberry / apricot / blueberry

scoop 5.-

## Cheese

Cheese variation from the board  
with homemade fruit bread and chutney

21.-