

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 and sour pineapple chutney and brioche

Celeriac cream soup
with winter truffle

Scallops and South African scampi
with carrots and curry

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

Parfait of egg liqueur
with Valrohna chocolate and an almond tuile

for 2 persons or more
CHF 128.- per person

We would be delighted to create a special menu
for groups of 10 people and more.

Starters

Leaf salad with pumpkin seeds & 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 and 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

Potato gnocchi with venison ragout and mountain cranberries	26.-
Pumpkin risotto with rocket salad and walnuts	24.- / 36.-
Scallops 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 a salt crust with a 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» 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	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 a 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 double cream	14.-
Vermicelles with or without cherry brandy	17.- / 14.-
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 an almond tuile	16.-
Lemon sorbet with Champagne or 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

Selection of cheeses from the board
with homemade fruit bread and chutney

21.-