

SUVRETTA-STUBE





SUVRETTA HOUSE

ST. MORITZ

«STARTERS» **CHF**

«Suvretta House Plättli» with air-dried meat from the Grisons and regional cheese _____	36.-
Crispy king prawns with an asian salad with peanut sauce * _____	28.-
Salad of baby lettuce with brown rice, orange, cashew nuts and yoghurt-dressing 🍴 _____	24.-
Beetroot carpaccio with burrata, garden cress and mandarin 🍴 _____	26.-
Vitello Tonnato _____	32.-
Beef tatare «Suvretta-Club» with toast _____	36.- / 49.-

«SOUPS»

Pumpkin cream soup 🍴 _____	18.-
Grisons barley soup _____	18.-
French onion soup _____	18.-
Beef consommé with marrow and vegetables _____	18.-

«SOUP SPECIALITIES»

Bean pot-stew 🍴 _____	28.-
Spicy seafood soup «costa rican style» * _____	25.-
Mexican tortilla soup * _____	28.-
Pho _____	28.-
Ramen with chicken _____	28.-
Miso soup with tofu 🍴 _____	28.-
Miso soup with salmon _____	28.-

«WARM STARTERS»

Aubergine Parmigiana 🍴 _____	23.- / 32.-
Ricotta gnocchi with venison sausage, pumpkin, kale and sage * _____	27.- / 36.-
Risotto Carnaroli Gran Riserva with artichoke, Taleggio and raz el hanout 🍴 _____	26.- / 35.-
Pizzoccheri «Suvretta House» 🍴 _____	28.- / 37.-
Home-made taglierini with tomato ragout, Taggiasca olives, burrata and basil 🍴 _____	22.- / 31.-

«WINTER SPECIALITIES WITH TRUFFLE»

Fassona beef carpaccio _____	41.-
Risotto Carnaroli Gran Riserva 🍴 _____	27.-
Home-made taglierini 🍴 _____	25.-
Ravioli with forest mushrooms and potatoes 🍴 _____	28.-
Scrambled eggs 🍴 _____	24.-
with white or winter truffle shaved at the table _____	daily price

«TARTES FLAMBÉES»**CHF**

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.–
Tarte flambée «Salmon» with crème fraîche, smoked salmon, capers and onions _____	24.–
Tarte flambée «Suvretta House» with crème fraîche and black winter truffle 🍴 _____	49.–

«MAIN COURSES»

Escalope «Viennese style» _____	49.–
Sliced veal «Zurich style» _____	49.–
Calf's liver from the Bergell with potato puree, apple, shallots and sage _____	49.–
Vegetarian quinoa burger with smoked tofu, coleslaw and fries from the Grisons 🍴 _____	34.–

«CHEF ISAAC'S SUGGESTIONS»

Chicken-Teriyaki wrap with fries from the Grisons and herb quark _____	38.–
Yakitori with chinese-cabbage salad _____	39.–
Fish tacos with guacamole, sour cream and pico de gallo sauce _____	34.–
Tuna «Poke» with jasmine rice, avocado, seaweed, sesame and ginger _____	46.–
«Corn fritters» with roasted red peppers pesto 🍴 _____	38.–

«FROM THE GRILL»**BEEF BLACK ANGUS**

Hatecke's entrecôte aged in the rock cellar _____	200g _____	68.–
US Ribeye _____	300g _____	61.–
Fillet _____	200g _____	68.–
Fillet Ladies cut _____	130g _____	48.–
«Suvretta» skewer _____		56.–
Inside skirt steak _____		59.–
«Cut of the day» _____		daily price

VEAL

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

CHICKEN

Crispy spring chicken with herbs _____		48.–
--	--	------

FISH

«Catch of the day» _____		daily price
--------------------------	--	-------------

«HOT STONE»**CHF**

Veal steak _____	200g _____	63.–
Entrecôte _____	200g _____	63.–
Beef fillet _____	200g _____	68.–
«Surf and Turf» (scampi & entrecôte) _____		69.–

«SIDE DISHES AND VEGETARIAN ALTERNATIVES»

Wok fried green vegetables _____		8.– / 21.–
Seasonal vegetables _____		8.– / 21.–
Grilled vegetables _____		8.– / 21.–
Brussel sprouts with crème fraîche and tofu _____		8.– / 21.–
Sauerkraut _____		8.– / 18.–
Crispy polenta _____		8.– / 18.–
Gaufrette potatoes _____		8.– / 18.–
Fries from the Grisons with parmesan and parsley _____		8.– / 18.–
Potato salad _____		8.– / 18.–
Potato gratin _____		8.– / 18.–
Rösti _____		10.– / 15.–

For each grill dish, one side dish is included, each additional one as per prices stated above.

«SAUCES»

Herb butter
 Café de Paris
 Lemon butter
 Sauce Béarnaise
 Red wine jus
 Green pepper sauce
 Forest mushroom sauce
 Chimichurri

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

All prices are including 7.7% 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 _____ 14.- / 21.-

SEMI-HARD SHEEP'S MILK CHEESE FROM TSCHLIN
pasteurized * sheep's milk, Lower Engadine, Grisons, Switzerland
semi-hard cheese with washed-rind and spicy taste

PIXEL
thermized * cow's milk, Jumi, Boll, Switzerland
creamy and slightly spicy, with blue mould

BUFFALO BLUE CHEESE
pasteurized * buffalo milk, St. Gall, Switzerland
spicy and piquant blue cheese

HUUSCHÄSLI CHEESE
raw cow's milk, Toggenburg, Switzerland
soft and slightly spicy

TSCHLINIS
50% sheep's & 50% goat's milk, Bergell, Switzerland
a mild cheese liked by everyone

MOSER CHARMANT
pasteurized * soft mould-ripened cheese, Dotzingen, Switzerland
a mild flavour with a slight aroma

CASTAGNO OCCELLI
thermized * cow's and sheep's milk, Piemont, Italy
soft and slightly spicy

GRANIT
raw cow's milk, Bergell, Switzerland
old and spicy

LE TENTATION
raw cow's milk, France
a sunny, soft mould-ripened cheese

«DESSERTS» CHF

Moist chocolate Felchlin 70% cake with arabica coffee ice cream _____ 18.-
Vanilla tonca-bean crème brûlée with cherry compote and pistachio tuile _____ 18.-
Rum Baba with candied orange and diplomate cream _____ 18.-
Coffee mousse and lemon emulsion with hazelnut croquant _____ 18.-
Selection from the dessert trolley _____ daily price

«OUR CLASSICS»

Ice-coffee «Swiss style» _____ 18.-
Ice-coffee «Viennese style» _____ 18.-
«Scroppino» _____ 18.-
Coupe Denmark _____ 18.-
Coupe Romanov _____ 18.-
Coupe Melba _____ 18.-
Coupe Nesselrode _____ 18.-
Coupe Forestière _____ 18.-
Banana Split _____ 18.-
Selection of home-made sorbets and ice cream _____ scoop _____ 5.-

«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.-

«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 bar menu.

SUVRETTA HOUSE
ST. MORITZ

