

# RESTAURANT CHASELLAS

BY SUVRETTA HOUSE

Welcome  
to the Restaurant Chasellas.

We wish you a wonderful evening.

Viva & Bun Appetit

Livia Sterki & Marco Kind  
with the Chasellas team

## Head chef Marco Kind recommends

Ceviche of «Swiss» salmon  
with melon, sweet corn and sesame

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Tomato consommé 🍷  
with Agnolotti and Belper Knolle cheese

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Gratinated summer venison  
with pan-fried pointed cabbage, celeriac  
and Schupfnudeln with herbs

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Verbena crème brûlée  
with duo of raspberry and almond tuille

CHF 128.-

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

## Starters

Leaf lettuce with raspberry and coloured beetroot 🍴	16.50
with pan-fried foie gras	24.50
Duo of cauliflower 🍴 with green asparagus, cherry, hazelnut and hummus	24.50
Spicy crayfish with avocado	29.-
Swiss beef tartar «Chasellas»	37.-   45.-
Ceviche of «Swiss» salmon with melon, sweet corn and sesame	32.-
Vitello Tonnato Cold sliced fillet of veal and tuna tataki with salt capers and citrus	36.-

## Soups

Sweet potato-curry cream soup 🍴	16.-
Tomato consommé 🍴 with Agnelotti and Belper Knolle cheese	18.-
Double beef consommé with raviolini	19.-

## Intermediate course

Potato gnocchi with datterini tomatoes, Taggiasca olives and rocket salad 🍴	26.-   34.-
with rock lobster	34.-   48.-
Chanterelles risotto 🍴 with sugar snap peas, semi-dried tomatoes and raw marinated asparagus	28.-   36.-

## Fish and crustaceans

Warm lobster salad «Chasellas» with cucumber, peas, sour cream and wild herbs	37.-   56.-
Pan-fried fillet of turbot with carrot puree, brown beech mushroom and homemade Capuns	54.-
Sole meunière or pan-fried with potato puree and spinach	59.-
Sautéed South African scampi with spicy curry vegetables	per piece 21.-
Sea bass in a salt crust with a basil beurre blanc	for 2 persons 136.-

## Main course

Escalope «Viennese style» with warm potato salad and cranberries	46.-
Sliced veal «Zurich style» with crispy Rösti	48.-
Fried chicken «Viennese style» with warm potato salad and cranberries	42.-
Gratinated summer venison with pan-fried pointed cabbage, celeriac and Schupfnudeln with herbs	56.-
Tagliata of Swiss premium fillet of beef with Maggia pepper, Swiss bio tomatoes and ancient balsamic vinegar	72.-
Rack of lamb in a herb crust with «La Ratte» potato puree, chanterelles-asparagus ragout and baby carrots	59.-
Pan-fried French foie gras form with apple, potato puree and Sautern jus	49.-   59.-
Red vegetable curry 🌿 with wild broccoli, shiitake, Thai asparagus and sweet potatoes	34.-
Variation of aubergine 🌿 with yoghurt, mint, pan-fried melon and couscous	32.-

## 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 Picolit	2cl	14.50
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.-
Armagnac 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 Réserve Dettling	2cl	8.-
Williamine du Valais	2cl	7.50
Abricotine du Valais	2cl	7.50
Mirabelle Morand	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, double cream and forest berries	16.-
Swiss Ice Coffee	14.-
Verbena crème brûlée with duo of raspberry and almond tuille	16.-
Mango and passion fruit panna cotta with yuzu	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   Fior Di Latte   Caffè Bianco   Stracciatella	scoop 5.-
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## Giolito Sorbet

Lemon   Plum   Green Apple   Mango   Pear   Raspberry   Blood Orange	scoop 5.-
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## Cheese

Selection of cheeses from the board with homemade fruit bread and chutney	21.-
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 = vegetarian dish

 = vegan dish

Beef: CH, US#, IRL, BEL, AUS, ARG, JP, ESP

Veal: CH

Chicken: CH, FR, AU

Lamb: CH, AUS, IRL

Game: CH, AUT, NZL

Pork: CH, FR, ESP

Salmon: CH, SCO, NOR

Tuna, Prawns: VNM, PHL

Turbot, Sole: NL, SCO

Sea bass: GR, ESP, FR

Lobster: USA, CAN

# = may have been produced with hormones, antibiotics and/or other antimicrobial enhancers  
in cas of allergies please contact the service

VAT 7.7% incl.