

SUVRETTA HOUSE MEETS CLOUDS

SUNDAY, 24TH – TUESDAY, 26TH NOVEMBER 2019

DEGUSTATION MENU

«Swiss» salmon
mit amaranth, Granny Smith apple and cucumber

Duo of Foie gras «Suvretta House»
with chutney and brioche

Spaghetti «Suvretta House»

Atlantic halibut
with cauliflower, salicornes, yuzu and Beurre Blanc

Duo of veal
with Albula-potatoes, celeriac and autumn truffle

Torte Concorde «Suvretta House»

Pralinés & Friandises

3-course-menu CHF 98.- | 4-course-menu CHF 118.-
5-course-menu CHF 135.- | 6-course-menu CHF 155.-

VEGETARIAN DEGUSTATION MENU

Roasted butternut squash
with goats cheese from the Bergell and figs

Carpaccio of beetroot
with Burratine, Dukkah and tangerines

Risotto «Grand Riserva»
with autumn truffle

Roasted Cauliflower
with spicy vinaigrette, Tahini, yoghurt und pomegranate

Pizzoccheri «Suvretta House»

Torte Concorde «Suvretta House»

Pralinés & Friandises

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