

RESTAURANT CHASELLAS

BY SUVRETTA HOUSE

Welcome
at 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

Homemade foie gras terrine
with quince, fig and port wine

Cream soup of parsley root 🍷
with apple and almond

Swiss fillet of beef
with beetroot, pickled cucumber and champignons

Warm chocolate cake
with passion fruit and chili

for 2 people or more
CHF 138.- per person

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

Starters

Winter salad with pickled pumpkin, oil and seeds 🍴	18.50
with pan-fried foie gras	31.-
Duo of cauliflower 🌿	26.50
with Jerusalem artichokes, pear, hazelnut and hummus	
Swiss tartar of veal «Chasellas»	37.- 45.-
Spicy crayfish	29.-
with avocado	
Homemade foie gras terrine	38.- 47.-
with quince, fig and port wine	
Ceviche of «Swiss» salmon	36.50
with pumpkin, avocado and coriander	

Soups

Cream soup of parsley root 🍴	19.-
with apple and almond	
Foam soup of crustacean	21.-
with coconut, chili and ginger	
Double beef consommé	20.-
with raviolini	

Intermediate courses

Black tagliatelle	36.- 51.-
with lobster and tarragon	
Fregola Sarda Mediterranean 🍴	28.- 38.-
with young spinach and pecorino	
Pumpkin risotto 🍴	26.- 36.-
with rocket salad and walnuts	

Truffle specialties

Carpaccio of Swiss veal	49.-
Homemade taglierini 🍴	48.- 68.-
Risotto «Loto Ticino» 🍴	48.- 68.-

Fish and crustaceans

Warm lobster «Chasellas» with champagne, spinach and artichoke	37.- 56.-
Sea bass in a salt crust with a basil beurre blanc	for 2 people 144.-
Pan-fried cod with cauliflower, beef marrow cranberries and caviar	68.-
Fillets of sole with pommery-potato puree and stewed cucumber	59.-
Sautéed African scampi with southern fruit, peach and avocado	per piece 23.-

Main courses

Escalope «Viennese style» with warm potato salad and cranberries (gluten-free available)	46.-
Sliced veal «Zurich style» with crispy Rösti	48.-
Fried chicken «Viennese style» with warm potato salad and cranberries	42.-
Saddle of venison with black salsify, truffle and blue potato	72.-
Swiss fillet of beef with beetroot, pickled cucumber and champignons	68.-
Duo of lamb, saddle and ravioli with pumpkin, beans and dried apricot	59.-
Guinea fowl breast with pan-fried foie gras, brioche and kumquat	56.- 66.-
Red vegetable curry 🍃 with wild broccoli, shiitake, Thai asparagus and sweet potatoes	37.-
Winter carrot and beetroot 🍃 with blood orange and lamb's lettuce	38.-

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 VSOP	2cl	7.50
Grand Marnier	2cl	7.50

Brandy

Calvados Morin	2cl	7.50
Himbeergeist Schladerer	2cl	7.50
Williamine du Valais	2cl	7.50
Abricotine du Valais	2cl	7.50
Vieille Prune Fassbind	2cl	7.50
Kirsch Réserve Dettling	2cl	8.-
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 24	4cl	8.-
Monkey 47	4cl	9.50
Breil Pur	4cl	9.50
Tanqueray	4cl	8.50

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	17.-
Vermicelles with vanilla ice cream and whipped cream with/without Kirsch	19.- / 17.-
Swiss ice coffee with/without Kirsch	19.- / 17.-
Cheesecake «Chasellas» with blueberries and salted caramel	17.-
Warm chocolate cake with passion fruit and chili	17.-
Lemon sorbet with Champagne Vodka	18.-
Prune sorbet with Vieille Prune	18.-
Green Apple sorbet with Calvados	18.-
Raspberry sorbet with Raspberry fruit brandy	18.-

Giolito Glace scoop 5.-
Vanilla | Chocolate | Strawberry |
Caramel | Walnut | Yoghurt

Giolito Sorbet scoop 5.-
Lemon | Plum | Green Apple |
Mango | Pear | Raspberry | Passion fruit

 = vegetarian dish

 = vegan dish

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

Veal: CH

Chicken: CH, FR, AUS#

Lamb: CH, AUS#, IRL

Game: CH, AUT, NZL

Pork: CH, FR, ESP

Salmon: CH, SCO, NOR

Cod: ISL

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 case of allergies please contact the service

All prices in CHF, including 7.7% VAT.