

# 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.