



Hot beverages

Coffee cream or espresso _____	5.–
Double espresso _____	7.50
Milk coffee _____	5.–
Cappuccino _____	6.–
Ovomaltine _____	7.50
Chocolate _____	7.50
Ovo mélange _____	8.50
Chocolate mélange _____	8.50
Ronnefeldt tea peppermint, rose hip, camomile, verveine, Darjeeling, green tea, ginger, Rooibos Vanilla _____	5.–
Different punch without alcohol _____	5.–
Mulled wine _____	7.50
Jagertee _____	9.–
Ski water hot or cold _____	5.50
Ski water with Kirsch _____	9.–

Special Coffee

Coffee «Trutz» with pear brandy and cream _____	11.–
Coffee «Fertig» with pear brandy _____	10.–
Coffee «Luz» with Grappa _____	10.–
Coffee «Amaretto» _____	10.–
Schümli Pflümli with plum brandy _____	10.–
Irish Coffee with Irish Whiskey _____	15.50

Mineral water

Valser sparkling & still PET _____ 50cl _____	6.50
Valser sparkling & still _____ 75cl _____	10.–
Soft Drinks PET _____ 50cl _____	6.50
Bitter Lemon _____ 20cl _____	6.–
Tonic Water _____ 20cl _____	6.–
Apple wine, Möhl without alcohol 50cl _____	7.50
Apple wine, Möhl with alcohol _ 50cl _____	7.50
Swizly Cider with alcohol _____ 33cl _____	6.–
Michel red grape juice _____ 20cl _____	6.–
Michel orange juice _____ 20cl _____	6.–
Michel tomato juice _____ 20cl _____	6.–
Red Bull _____ 25cl _____	7.–

All prices in CHF,
including 7.7 % VAT.

Beer

Calanda Lager _____ 58cl _____	7.50
Calanda Edelbräu _____ 30cl _____	6.–
Calanda Radler _____ 30cl _____	6.–
Erdinger Weissbier _____ 50cl _____	8.–
Palü Bier Amber _____ 33cl _____	8.–
Bellavista Hefe-Weizenbier _____ 33cl _____	8.–
Heineken _____ 33cl _____	7.50
Clausthaler without alcohol _____ 33cl _____	6.–
Erdinger Weissbier without alcohol 50cl _____	8.–

Aperitif & Bitter

Aperol _____ 11% _____	4cl 7.50
Appenzeller _____ 30% _____	8.–
Averna _____ 32% _____	8.–
Braulio _____ 21% _____	8.–
Campari _____ 23% _____	8.–
Cynar _____ 16% _____	7.50
Fernet Branca _____ 40% _____	7.50
Pernod _____ 40% _____	7.50
Ramazotti _____ 30% _____	8.–

Digestif

Mirabelle Morand _____ 43% _____	2cl 7.–
Williamine Morand _____ 43% _____	8.–
Abricotine Morand _____ 43% _____	9.–
Himbeergeist Schladerer _____ 42% _____	7.–
Kirsch Willisauer _____ 37.5% _____	6.–
Kirsch Dettling Réserve _____ 41% _____	15.–
Pflümliwasser Willisauer _____ 37.5% _____	6.–
Birnenbrand Willisauer _____ 43% _____	6.–
Grappa Valtellina _____ 42% _____	6.–
Whisky Ballantine's _____ 43% _____	9.–
Rum Coruba _____ 40% _____	7.–
Calvados Morin _____ 40% _____	7.–
Cognac Rémy Martin VSOP _____ 40% _____	9.–
Ron Zacapa 23 years _____ 40% _____	14.–

For further selections
please ask for our wine list.





Exclusive Use

Das Restaurant kann für private Veranstaltungen am Abend für 40 bis 140 Personen reserviert werden.

The restaurant can be reserved for private events in the evening for 40 to 140 people.

Il ristorante Trutz può essere prenotato in esclusiva per eventi privati da 40 a 140 persone.

Le restaurant peut être réservé pour des événements privés le soir pour 40 à 140 personnes.

get in touch with us:

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