

# SUVRETTA-STUBE

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SUVRETTA HOUSE

ST. MORITZ

**«STARTERS»****CHF**

|   |             |
|---|-------------|
| Vietnamese glass noodle salad with pomelo and prawns _____                            | 31.-        |
| Baby lettuce tacos with home-made cashew butter, sesame oil and mixed pickles 🌿 _____ | 28.-        |
| Variation of peach, tomatoes and avocado with burrata and rocket salad pesto 🌿 _____  | 28.-        |
| Sashimi of octopus with lentil vinaigrette _____                                      | 32.-        |
| Vitello Tonnato _____   | 32.-        |
| Beef tartar «Suvretta Club» with toast _____  | 36.- / 49.- |
| with summer truffle, shaved at the table _____  | daily price |

**«SOUPS»**

|  |      |
|--|------|
| Grisons barley soup _____                                | 18.- |
| French onion soup _____                                  | 18.- |
| Beef consommé with marrow and vegetables _____           | 18.- |
| Cream soup of cauliflower, cashew nuts and curry 🌿 _____ | 21.- |
| Caribbean lobster soup with coconut milk * _____         | 25.- |

**«WARM STARTERS»**

|  |             |
|--|-------------|
| Pan-fried scallops with citrus fruit, «salsa verde», fish chips and anchovy mayonnaise * _____ | 39.-        |
| Pizzoccheri «Suvretta House» 🌿 _____   | 23.- / 33.- |
| Aubergine and courgette parmigiana 🌿 _____   | 34.-        |
| Home-made taglierini with tomato ragoût, Taggiasca olives, burrata and basil 🌿 _____           | 23.- / 31.- |

**«SUMMER SPECIALITIES WITH CEPES OR CHANTERELLES»**

|  |             |
|--|-------------|
| Risotto Carnaroli Gran Riserva 🌿 - _____ | 27.- / 39.- |
| Home-made tagliatelle 🌿 - _____          | 27.- / 39.- |
| - with summer truffle _____              | 38.- / 56.- |
| Funghi trifolati 🌿 _____                 | 27.- / 39.- |
| Ravioli with ceps 🌿 _____                | 27.- / 39.- |
| Gnocchi with ceps 🌿 _____                | 27.- / 39.- |

**«TARTES FLAMBÉES»**

|  |      |
|--|------|
| Tarte flambée «classic» with crème fraîche, bacon and onions _____                                     | 21.- |
| Tarte flambée «Valtellina» with crème fraîche, bresaola, wild mushrooms, rocket salad and onions _____ | 23.- |
| Tarte flambée «méditerranée» with crème fraîche, grilled vegetables, mozzarella and onions 🌿 _____     | 21.- |
| Tarte flambée «Salmon» with crème fraîche, smoked salmon, capers and onions _____                      | 24.- |
| Tarte flambée «Suvretta House» with crème fraîche and black summer truffle 🌿 _____                     | 49.- |

«MAIN COURSES»

CHF

|   |      |
|---|------|
| Escalope «Viennese style» (gluten-free available)   | 49.- |
| Sliced veal «Zurich style»  | 49.- |
| Calf's liver from the Bergell with potato puree, apple, shallots and sage                 | 49.- |
| Vegetarian quinoa burger with smoked tofu, coleslaw, harissa and fries from the Grisons 🌱 | 34.- |

«TRADITIONAL»

|  |           |
|--|-----------|
| Fondue Chinoise with traditional garnishings for two | p.p. 59.- |
| Cheese fondue «Suvretta House»                       | 36.-      |

«CHEF ISAAC'S SUGGESTIONS»

|   |      |
|---|------|
| Chicken-Teriyaki wrap with fries from the Grisons and herb quark    | 41.- |
| Cajun fish tacos with guacamole, sour cream and pico de gallo sauce | 34.- |
| Tuna «Poke» with jasmine rice, avocado, seaweed, sesame and ginger  | 46.- |
| Costarican Empanadas with cabbage salad                             | 35.- |
| «Suvretta House» summer rolls 🌱                                     | 35.- |

«FROM THE GRILL»

BEEF BLACK ANGUS

|   |             |
|---|-------------|
| Hatecke's entrecôte aged in the rock cellar | 200g 68.-   |
| US Rib eye                                  | 300g 61.-   |
| Fillet                                      | 200g 68.-   |
| Fillet Ladies cut                           | 130g 48.-   |
| «Suvretta» skewer                           | 56.-        |
| «Cut of the day»                            | daily price |

VEAL

|                                |                         |
|--------------------------------|-------------------------|
| Paillard                       | 49.-                    |
| Schmid's sausage from St. Gall | 110g / 220g 22.- / 29.- |
| Steak                          | 200g 68.-               |

LAMB

|            |      |
|------------|------|
| Lamb chops | 56.- |
|------------|------|

CHICKEN

|                                     |      |
|-------------------------------------|------|
| Crispy spring chicken with rosemary | 48.- |
|-------------------------------------|------|

FISH

|                    |             |
|--------------------|-------------|
| «Catch of the day» | daily price |
|--------------------|-------------|

«HOT STONE»

|                                      |           |
|--------------------------------------|-----------|
| Veal steak                           | 200g 68.- |
| Entrecôte                            | 200g 68.- |
| Beef fillet                          | 200g 68.- |
| «Surf and Turf» (prawns & entrecôte) | 69.-      |

«SIDE DISHES AND VEGETARIAN ALTERNATIVES»

CHF

|                        |             |
|------------------------|-------------|
| Wok fried vegetables 🌱 | 8.- / 21.-  |
| Seasonal vegetables 🌱  | 8.- / 21.-  |
| Grilled vegetables 🌱   | 8.- / 21.-  |
| Gratinated cauliflower | 8.- / 21.-  |
| White beans stew       | 8.- / 21.-  |
| Potato salad           | 8.- / 21.-  |
| Baked sweet potato     | 8.- / 15.-  |
| Rösti                  | 10.- / 15.- |
| Crispy polenta         | 8.- / 18.-  |

For each grill dish, one side dish is included, each additional one as per prices stated above.

«SAUCES»

- Herb butter
- Café de Paris
- Lemon butter
- Sauce Béarnaise
- Red wine jus
- Green pepper sauce
- Forest mushroom sauce
- Chimichurri

Beef: CH, US#, IRL, ARG#, JP, ESP  
 Veal: CH, FR  
 Lamb: CH, FR, AUS#, IRL  
 Chicken: CH, FR, HUN  
 Pork: CH, ESP  
 Game: CH, AUT, NZL  
 Seafood: IT, JPN, ZAF  
 Fish: FR, NL, PHL, GRC

🌱 = vegetarian dish  
 🌿 = vegan dish

All prices in CHF, including 7.7% VAT.

In case of allergies, please contact your waiter.

\* = Chef Isaac's personal recommendation

# = might have been produced with antibiotics and/or other antimicrobial preservatives

«CHEESE» CHF

Choice of cheese from the Grisons with Chutney \_\_\_\_\_ 14.- / 21.-

SEMI-HARD SHEEP'S MILK CHEESE FROM TSCHLIN

pasteurized \* sheep's milk, Tschlin, Lower Engadine, Switzerland  
semi-hard cheese with washed-rind and spicy taste

PIXEL

thermized \* cow's milk, Jumi, Boll, Switzerland  
creamy and slightly spicy, with blue mould

BUFFALO BLUE CHEESE

pasteurized \* buffalo milk, St. Gall, Switzerland  
spicy and piquant blue cheese

ENGEL WY TOMME

raw cow's milk, Engelberg, Obwalden, Switzerland  
soft, mild and aromatic

GLETSCHERMUTSCHLI

pasteurized goat's milk from Pontresina, Upper Engadine, Grisons, Switzerland  
without added rennet and salt

MOSER CHARMANT

pasteurized \* soft mould-ripened cheese, Dotzingen, Switzerland  
a mild flavour with a slight aroma

CASTAGNO OCCELLI

thermized \* cow's and sheep's milk, Beppino Ocellli, Piemont, Italy  
soft and slightly spicy

GRANIT

raw cow's milk, Bergell, Switzerland  
aged and spicy, similar to Parmesan and must be broken

LE TENTATION

raw cow's milk, Saint-Just-de-Claix, France  
a runny, soft mould-ripened cheese

«DESSERTS» CHF

Lavender crème brûlée with apricot compot and almond sponge (gluten-free) \_\_\_\_\_ 17.-

Strawberry cake «Fraisier» with mousseline cream and pistachios ice cream \_\_\_\_\_ 17.-

Chocolate fondant cake of Costa Rica Felchlin 70% chocolate with passion fruit sorbet (gluten-free) \_\_\_\_\_ 17.-

Tartelette of summer berries with elderflower sorbet \_\_\_\_\_ 17.-

Selection from the dessert trolley \_\_\_\_\_ daily price

«OUR CLASSICS»

Swiss ice coffee stirred with / without Kirsch \_\_\_\_\_ 18.-

Ice coffee «Viennese style» \_\_\_\_\_ 18.-

«Scroppino» \_\_\_\_\_ 18.-

Coupe Denmark \_\_\_\_\_ 18.-

Coupe Romanoff \_\_\_\_\_ 18.-

Coupe Melba \_\_\_\_\_ 18.-

Coupe Forestière \_\_\_\_\_ 18.-

Banana Split \_\_\_\_\_ 18.-

Selection of home-made sorbets and ice cream \_\_\_\_\_ scoop \_\_\_\_\_ 5.-

«DESSERT WINES»

Ruster Ausbruch «Auf den Flügeln der Morgenröte», Heidi Schröck, Rust, Austria \_\_\_\_ 1 dl \_\_\_\_\_ 24.-

Zizerser Vintage AOC, Weingut Manfred Meier, Zizers, Switzerland \_\_\_\_\_ 1 dl \_\_\_\_\_ 23.-

«DIGESTIFS»

Sandemann Port blanc \_\_\_\_\_ 4 cl \_\_\_\_\_ 14.-

Sandemann Port Old Invalid \_\_\_\_\_ 4 cl \_\_\_\_\_ 14.-

Porto Presidential Vintage \_\_\_\_\_ 4 cl \_\_\_\_\_ 20.-

Grappa Nardini Riserva \_\_\_\_\_ 4 cl \_\_\_\_\_ 14.-

Grappa Barbaresco Sperrs, Gaja \_\_\_\_\_ 4 cl \_\_\_\_\_ 25.-

Grappa Berta Tre Soli Tre Vintage \_\_\_\_\_ 4 cl \_\_\_\_\_ 32.-

Champagne Bollinger Special Cuvée, Brut \_\_\_\_\_ 1 dl \_\_\_\_\_ 22.-

Champagne Bollinger Rosé, Brut \_\_\_\_\_ 1 dl \_\_\_\_\_ 25.-

For more digestifs, please ask for our bar menu.

\* milk has been heated to a temperature between 57°C and 68°C for at least 15 seconds. This process kills some, but not all of the natural bacteria and enzymes in the milk, keeping more of the natural flavours in the milk than pasteurization.

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