

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

Starters

Leaf salad with beetroot and mountain yoghurt 🍴	21.50
with pan-fried lobster	37.-
Spicy crayfish fresh goat cheese, lardo and sugar snap peas	31.-
Swiss tartar of beef «Chasellas»	37.- 45.-
Tataki of Lostallo salmon with ponzu, avocado and cucumber	37.- 45.-
Summer vegetables 🍴 with potato, butter milk, chanterelles and mountain herbs	29.50

Soups

Essence of wild mushrooms 🍴 with shiitake and agnolotti	18.-
Foam soup of crustaceans with coconut, chili and bergamot	24.-
Double beef consommé with raviolini	19.-

Intermediate courses

Tagliatelle with lobster, champagne, lemon and black pepper	36.- 51.-
Pan-fried potato gnocchi 🍴 with fresh goat cheese from Tschlin, basil and pear	28.- 38.-
Risotto «Loto Ticino» 🍴 with chanterelles, herb salad and pecorino	26.- 36.-

Fish and crustaceans

Warm lobster «Chasellas» with champagne, spinach and artichoke	37.- 56.-
Confit halibut with fennel, saffron, kumquat and Szechuan pepper	54.-
Fillets of sole with young spinach, risotto and dashi	59.-
Sautéed African scampi with Asia vegetables	per piece 23.-

Main courses

Escalope «Viennese style» with warm potato salad and cranberries (gluten-free available)	46.-
Fried chicken «Viennese style» with warm potato salad and cranberries (gluten-free available)	42.-
Sliced veal «Zurich style» with crispy Rösti	48.-
Pan-fried summer venison in herb and mountain pepper crust with parsnips, pointed cabbage, chanterelles and cherry	56.-
Grilled rib eye of Swiss beef with sweet potatoes, corn, green asparagus and BBQ	62.-
Entrecôte of lamb with summer beans, savoury, Polenta Rossa Integrale and volcanic salt	58.-
Red vegetable curry 🌿 with broccoli, shiitake, Thai asparagus and carrot puree	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 12y	4cl	22.-


Desserts

Meringue «Chasellas» with vanilla ice cream and double cream	17.-
Swiss ice coffee stirred with / without Kirsch	18.-
Apricot and honey «Chasellas»	16.-
Strawberry and cream cheese with wholemeal granola and bergamot	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 |
Apricot | 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

Prawns: VNM, PHL

Halibut, Sole: NOR, NLD

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.