
RESTAURANT CHASELLAS

«HEALTHY SNACKS»

Salad of the day _____	Daily price
Mixed salad (French / balsamico / Italian) 🌿 _____	16.–
Tomato-bread salad with basil, old balsamic and mini burrata 🌿 _____	24.50
Young spinach salad with quinoa, figs and balsamic vinegar 🌿 _____	21.50
Carpaccio of boiled beef with lamb's lettuce, horseradish and shallot vinaigrette _____	28.–
Gravad lax with honey dill mustard sauce _____	23.– / 34.–

«SOUPS»

Soup of the day _____	Daily price
Consommé with bone marrow and vegetables _____	16.–
Barley soup with / without Engadin sausage _____	21.– / 16.–

«LOCAL TREATS»

«Chasellas Plättli» (Air-dried meat and local cheese) _____	32.50
«Grison Plättli» (Air-dried beef from the Grisons) _____	32.–
Salsiz from Heuberger's butchery with mixed pickles _____	16.–

«THE RECHARGE»

Pasta of the day _____	Daily price
Pan-fried gnocchis with datterini tomatoes and young spinach 🌿 with king prawns _____	23.– / 34.–
Rösti nature 🌿 _____	17.–
Rösti with fried egg, bacon and cheese _____	24.–
Rösti with gravad lax and smoked salmon with lemon cream _____	31.–
Rösti with champignons, leek and cheese 🌿 _____	22.50

🌿 = 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

= 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.



RESTAURANT CHASELLAS

«THE CHASELLAS CLASSICS»

Dish of the day _____ Daily price

Slice of baked bread and cheese «Chasellas»

with / without fried egg 🍳 _____ 22.– / 18.–

Bavarian sausage from Heuberger's butchery (pair) _____ 14.–

Veal sausage from Heuberger's butchery _____ 14.–

Engadin sausage from Heuberger's butchery _____ 15.–

«Käsekrainer» sausage from Heuberger's butchery _____ 14.–

Wienerli from Heuberger's butchery (pair) _____ 13.–

Fried chicken «Viennese style» with potato salad _____ 42.–

Veal paillard with Grison fries _____ 44.–

Escalope «Viennese style» (gluten-free available)

with potato salad and cranberry _____ 44.–

Sliced veal «Zurich style» with Röstli _____ 46.–

«Hacktätschli» with potato-cucumber salad and Dijon mustard _____ 31.–

Tartar of smoked salmon from Lostalio with lemon cream,
mustard cucumber and herb salad _____ 34.–

Red curry with Swiss chicken, Asian vegetables and perfumed rice _____ 36.–

«SIDE DISHES»

with Röstli 🍳 _____ 8.–

with Grison fries 🍷 _____ 8.–

with potato salad 🍳 _____ 8.–

with seasonal vegetables 🍳 _____ 8.–

with Sauerkraut 🍳 _____ 8.–

«SWEETS»

Homemade cake _____ 7.–

Meringue «Chasellas» with vanilla ice cream and double cream _____ 17.–

Swiss ice coffee stirred with / without Kirsch _____ 18.–

Coupe Danemark (Vanilla ice cream, chocolate sauce, whipped cream) _____ 18.–

Duo of apricots with mascarpone and cantuccini _____ 16.–

Scoop of Giolito ice cream & sorbet _____ 5.–

(Vanilla / Chocolate / Strawberry / Apricot / Yoghurt / Lemon / Prune / Green Apple / Mango /

Pear / Raspberry / Passion fruit)

Whipped cream, portion _____ 2.–

We kindly ask you to not bring your own dishes to the restaurant
or terrace - thank you for your understanding!



Hot dishes from 11.30 am until 3 pm and from 6.30 pm until 10 pm.