

# SUVRETTA-STUBE

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SUVRETTA HOUSE

ST. MORITZ

**«STARTERS»****CHF**

Baby lettuce tacos with home-made cashew butter, sesame oil and mixed pickles 🍴	28.-
Variation of peach, tomatoes and avocado with burrata and rocket 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.-
Daily soup	daily price

**«WARM STARTERS»**

Pan-fried scallops with citrus fruit, «salsa verde», fish chips and anchovy mayonnaise *	39.-
Pizzoccheri «Suvretta House» 🍴	23.- / 33.-
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.–
Beyond Burger with smoked tofu, avocado, coleslaw, harissa and fries from the Grisons  _____	38.–

**«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.–

**«FROM THE GRILL»**

**BEEF BLACK ANGUS**

Hatecke's entrecôte aged in a 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. Gallen _____ 110g / 220g _____	22.– / 29.–
Steak _____ 200g _____	68.–

**LAMB**

Lamb chops _____	56.–
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**CHICKEN**

Crispy spring chicken with rosemary _____	48.–
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**FISH**

«Catch of the day» _____ daily price	
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**«SIDE DISHES AND VEGETARIAN ALTERNATIVES»** **CHF**



Seasonal vegetables  _____	8.– / 21.–
Grilled vegetables  _____	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

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

\* 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.

«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.-

Summer berry tartlet with elderflower sorbet \_\_\_\_\_ 17.-

«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.

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