

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

Head chef Marco Kind recommends

Tasting Menu

Enjoy a variation
up to 7 small delicacies from the menu
or
let the Chasellas kitchen team
surprise you and enjoy its masterpieces.

The price varies depending on the offer and selection

We would be delighted to host and arrange your
private or business party up to 45 guests
at our restaurant Chasellas.

We would be delighted to create a special menu
for groups of 10 people and more.

We are very much looking forward to your inquiry.

Winter Pearls 2020/21



HOTEL SUVRETTA HOUSE
VIA CHASELLAS 1
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INFO@SUVRETTAHOUSE.CH

Starters

Winter salad with blood orange, nuts and mountain yoghurt 🍃	23.50
with lobster	37.-
Raw marinated tuna with avocado, ponzu and coriander	38.-
Homemade foie gras terrine with forest berries, figs and port wine	38.- 47.-
Ceviche of kingfish with fennel and ginger	36.50
Swiss tartar of beef «Chasellas»	37.- 45.-
Duo of cauliflower 🍃 with Jerusalem artichokes, pear, hazelnut and hummus	28.50

Soups

Essence of wild mushrooms 🍃 with shiitake and agnolotti	19.-
Truffled chestnut cream soup 🍃	24.-
Double beef consommé with raviolini	21.-

Intermediate courses

Tagliatelle with lobster, champagne, lemon and black pepper	36.- 51.-
Bio Onsen-egg 🍃 with young spinach, potatoes and Perigord truffle	41.-
Pan-fried potato gnocchi 🍃 with fresh goat cheese from Tschlin, walnuts and pear	28.- 38.-
Pumpkin risotto 🍃 with herb salad	28.- 36.-
Duo of quail with truffle, grape and brioche	48.-

Truffle specialties

Homemade taglierini 🍴	48.- 68.-
Risotto «Loto Ticino» 🍴	48.- 68.-

Fish and crustaceans

Sea bass in salt crust with olive oil and lemon	for 2 people 144.-
Pikeperch from the Lago Maggiore with Beluga lentils, root vegetables and balsamic Beurre Blanc	57.-
Lostallo salmon with caviar, leek, potatoes and purslane	64.-
Sautéed African scampi with Uni-risotto and young spinach	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	46.-
Saddle of roe deer with red cabbage, truffle croquettes, game capuns and beech mushroom	56.-
Duo of beef, fillet and braised cheek with celeriac, wild broccoli and ancient carrots	64.-
Wild boar rack under the crust of apple and lye with «Plain in Pigna» and chard	58.-
Red vegetable curry 🍴 with broccoli, shiitake and Thai asparagus	37.-
Spicy chickpea strudel 🍴 with creamy savoy cabbage, black garlic and herb pesto	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.-
Vermicelles with vanilla ice cream and whipped cream with / without Kirsch	18.-
Swiss ice coffee stirred with / without Kirsch	18.-
Variation of raspberries	17.-
Crème Brûlée of white chocolate with kalamansi	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 | Yoghurt

Giolito Sorbet scoop 5.-
Lemon | Plum | Green Apple |
Mango | Pear | Raspberry |
Passion fruit | Mandarin

 = vegetarian dish

 = vegan dish

Beef: CH, US#, IRL, BEL, AUS#, ARG#, JP, ESP

Veal: CH

Chicken: CH, FR, AUS#

Game: CH, DE, AT

Pork: CH, FR, ESP

Wild boar: DE, AT

Salmon: CH | farming

Prawns: VNM, PHL | wild-caught

Sea bass: GR | farming

Lobster: USA | wild-caught

Pikeperch: CH | wild-caught

Tuna: PH | wild-caught

Kingfish: DK | farming

= 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.