



Hot beverages

Coffee cream or espresso _____	5.–
Double espresso _____	7.50
Milk coffee _____	5.–
Cappuccino _____	6.–
Ovomaltine _____	7.50
Chocolate _____	7.50
Ovo mélange _____	8.50
Chocolate mélange _____	8.50
Ronnefeldt tea <i>Camomile, Darjeeling,</i> <i>Green Tea, Peppermint, Rose Hip,</i>	
Rooibos Vanilla, Verbena, Sweet Ginger _____	5.–
Different punch <i>without alcohol</i> _____	5.–
Mulled wine _____	9.–
Jagertee _____	9.–
Ski water <i>hot or cold</i> _____	5.50
Ski water with Kirsch _____	9.–

Special Coffee

Coffee «Trutz» <i>with pear brandy and cream</i>	11.–
Coffee «Fertig» <i>with fruit brandy</i>	10.–
Coffee «Luz» <i>with plum brandy</i>	10.–
Coffee «Amaretto» _____	10.–
Schümli Pflümli <i>with plum brandy</i>	10.–
Irish Coffee <i>with Irish Whiskey</i>	15.50

Mineral water

Valser <i>sparkling & still PET</i> _____ 50cl	6.50
Valser <i>sparkling & still</i> _____ 75cl	10.–
Soft Drinks <i>PET</i> _____ 50cl	6.50
Bitter Lemon _____ 20cl	6.–
Tonic Water _____ 20cl	6.–
Sanbittèr <i>without alcohol</i> _____ 10cl	6.–
Apple wine, Möhl <i>without alcohol</i> 50cl	7.50
Apple wine, Möhl <i>with alcohol</i> 50cl	7.50
Swizly Cider <i>with alcohol</i> _____ 33cl	6.–
Michel red grape juice _____ 20cl	6.–
Michel orange juice _____ 20cl	6.–
Michel tomato juice _____ 20cl	6.–
Red Bull _____ 25cl	7.–

Beer

Calanda Lager _____ 58cl	7.50
Calanda Gletsch _____ 40cl	7.50
Calanda Edelbräu _____ 30cl	6.–
Calanda Radler _____ 30cl	6.–
Erdinger Weissbier _____ 50cl	8.–
Palü Bier Amber _____ 33cl	8.–
Bellavista Hefe-Weizenbier _____ 33cl	8.–
Heineken _____ 33cl	7.50
Clausthaler <i>without alcohol</i> _____ 33cl	6.–
Erdinger Weissbier <i>without alcohol</i> 50cl	8.–

Aperitif & Bitter

	4cl
Aperol _____ 11%	7.50
Appenzeller _____ 30%	8.–
Averna _____ 32%	8.–
Braulio _____ 21%	8.–
Campari _____ 23%	8.–
Cynar _____ 16%	7.50
Fernet Branca _____ 40%	7.50
Pernod _____ 40%	7.50
Ramazotti _____ 30%	8.–

Digestif

	2cl
Mirabelle Morand _____ 43%	7.–
Williamine Morand _____ 43%	8.–
Abricotine Morand _____ 43%	9.–
Himbeergeist Schladerer _____ 42%	7.–
Kirsch Willisauer _____ 37.5%	6.–
Kirsch Dettling Réserve _____ 41%	15.–
Pflümliwasser Willisauer _____ 37.5%	6.–
Birnenbrand Willisauer _____ 43%	6.–
Grappa Valtellina _____ 42%	6.–
Whisky Ballantine's _____ 43%	9.–
Rum Coruba _____ 40%	7.–
Calvados Morin _____ 40%	7.–
Cognac Rémy Martin VSOP _____ 40%	9.–
Ron Zacapa 23 years _____ 40%	14.–

For further selections
please ask for our wine list.





Exclusive Use

Das Restaurant kann für private Veranstaltungen am Abend für 40 bis 140 Personen reserviert werden.

The restaurant can be reserved for private events in the evening for 40 to 140 people.

Il ristorante Trutz può essere prenotato in esclusiva per eventi privati da 40 a 140 persone.

Le restaurant peut être réservé pour des événements privés le soir pour 40 à 140 personnes.

get in touch with us:

*Hotel Suvretta House
Via Chasellas 1
CH - 7500 St. Moritz / Switzerland
Tel +41 (0) 818 36 36 36
info@suvrettahouse.ch*

