

SUVRETTA-STUBE



★★★★★



SUVRETTA HOUSE

ST. MORITZ

«STARTERS»	CHF
Burrata with pear and rocket salad 🍴	28.-
Avocado Toast with crudités 🌿	24.-
Vitello Tonnato	32.-
Beef tartar «Suvretta Club» with toast	44.- / 59.-
with winter truffle, shaved at the table	daily price

«SOUPS»	
Grisons barley soup	21.-
French onion soup	21.-
Caribbean lobster soup with coconut milk *	26.-
Cream soup of pumpkin, oranges and cashew 🌿	21.-
Lentil stew with vegetables 🌿	21.-
with «Wienerli»	25.-

«WARM STARTERS»	
Pizzoccheri «Suvretta House» 🍴	23.- / 33.-
Home-made taglierini with tomato ragoût, Taggiasca olives, burrata and basil 🍴	23.- / 33.-
Aubergine with Tahini, hummus, Greek yoghurt, smoked tomato sauce and poached egg 🍴	36.-

«WINTER SPECIALITIES WITH TRUFFLE»	
Pumpkin risotto Carnaroli Gran Riserva 🍴 -	27.- / 39.-
Home-made tagliatelle 🍴 -	27.- / 39.-
Rösti with fried egg and cheese 🍴 -	26.-
Carpaccio of Fassona beef -	41.-
- with winter truffle, shaved at the table	daily price

«TRADITIONAL»	
Fondue Chinoise with traditional garnishings for two	p.p. 59.-
Cheese fondue «Suvretta House»	36.-

«TARTES FLAMBÉES»

CHF

Tarte flambée «Classic» with crème fraîche, bacon and onion _____	21.-
Tarte flambée «Valtellina» with crème fraîche, bresaola, wild mushrooms, rocket salad and onion _____	23.-
Tarte flambée «Méditerranée» with crème fraîche, grilled vegetables, mozzarella and onion 🍴 _____	21.-
Tarte flambée «Salmon» with crème fraîche, smoked salmon, capers and onion _____	24.-
Tarte flambée «Suvretta House» with crème fraîche and black winter truffle 🍴 _____	49.-

«MAIN COURSES»

Escalope «Viennese style» (gluten-free available) _____	49.-
Sliced veal «Zurich style» _____	49.-
Calves liver from the Bergell with potato purée, apple, shallots and sage _____	49.-

«CHEF ISAAC'S SUGGESTIONS»

Chicken-Teriyaki wrap with fries from the Grisons and herb quark _____	41.-
Cajun fish tacos with sour cream, guacamole, pico de gallo sauce and chipotle-mayonnaise _____	34.-
Tuna «Poke» with jasmine rice, avocado, seaweed, sesame and ginger _____	46.-

«FROM THE GRILL»**BEEF BLACK ANGUS**

Hatecke's entrecôte aged in a rock cellar _____	200g _____	68.-
US Rib Eye _____	300g _____	65.-
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.-



FISH

«Catch of the day» _____		daily price
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«HOT STONE»**CHF**

Entrecôte _____	200g _____	68.-
Beef fillet _____	200g _____	68.-
Rib Eye _____	300g _____	65.-
«Surf and Turf» (prawns & entrecôte) _____		69.-

«SIDE DISHES AND VEGETARIAN ALTERNATIVES»

Seasonal vegetables  _____		8.- / 21.-
Grilled vegetables  _____		8.- / 21.-
Potato salad _____		8.- / 21.-
Rösti _____		10.- / 15.-
French fries _____		8.- / 12.-
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 _____ 21.–

SHEEP CHEESE FROM PRÄTTIGAU

Bio sheep's milk, Prättigau, Grisons, Switzerland
semi-hard cheese, mild taste

PIXEL

thermized * cow's milk, family cheese factory Jumi, Boll, Berne, Switzerland
creamy and slightly spicy, with blue mould

BUFFALO BLUE CHEESE

pasteurized * buffalo milk, Family Schmid, St. Gallen, Switzerland
piquant blue cheese

ENGEL WY TOMME

raw cow's milk, Engelberg, Obwalden, Switzerland
a mild flavour with a slight aroma

GLETSCHER-MUTSCHLI

pasteurized goat's milk from Pontresina, Grisons, Switzerland
without added rennet and salt

MOSER CHARMANT

pasteurized * soft mould-ripened cheese, cheese factory Ueli Moser, Dotzigen, Berne, Switzerland
a mild flavour with a slight aroma

ALP CHEESE FROM GRÜSCH

raw cow's milk, Grüşch, Grisons, Switzerland
lactose free and slightly spicy

GRANIT

raw cow's milk, Bergell, Grisons, Switzerland
aged and spicy, similar to Parmesan and should 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**

Warm chocolate cake of Felchlin 70% chocolate with pistachio ice cream and cherries poached in spiced red wine (gluten-free) _____	17.-
Candied kumquat crème brûlée with chocolate sponge and salted caramel ice cream (gluten-free) _____	17.-
Baba au Rhum with exotic fruits and muscovado chantilly _____	17.-
Vacherin ice cream with chestnut semifreddo, sorbet and compote of quince, Swiss meringue (gluten-free) _____	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.-
Coupe Nesselrode _____	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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