

# 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.

Summer Dreams 2021



HOTEL SUVRETTA HOUSE  
VIA CHASELLAS 1  
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## Starters

Summer salad with peach, nuts and Engadine mountain yoghurt 🍴 with lobster	23.50 37.-
Yellow Fin tuna with avocado, ponzu and coriander	38.-
Ceviche of kingfish with fennel and ginger	36.50
Swiss tartar of beef «Chasellas»	37.-   45.-
Duo of cauliflower 🌿 with Jerusalem artichokes, fig, green asparagus, hazelnut and hummus	28.50

## Soups

Essence of wild mushrooms 🍴 with shiitake and agnolotti	19.-
Double beef consommé with raviolini	21.-

## Intermediate courses

Tagliatelle with lobster, champagne, lemon and black pepper	36.-   51.-
Bio Onsen egg 🍴 with young spinach, potato and summer truffle	41.-
Fondue ravioli 🍴 with rocket salad, pear and chanterelles	29.-

## Fish and crustaceans

Sea bass in salt crust  
with olive oil and lemon \* for 2 people 144.-

\*only on pre-order

Pikeperch from the Lago Maggiore  
with Beluga lentils, root vegetables  
and balsamic Beurre Blanc 57.-

Lostallo salmon  
with Oscietra caviar, leek, potato  
and purslane 61.-

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 celeriac, truffle croquettes,  
Capuns and chanterelles 56.-

Duo of beef, fillet and braised cheek  
with potato, wild broccoli  
and ancient carrots 64.-

Wild boar rack  
with «Plain in Pigna», chard  
and crust of apple and lye 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

vol%

### Sherry & Port wine

Sherry Tio Pepe	17	4cl	12.50
Porto Ruby Niepoort	20	4cl	9.50

### Liqueur

Limoncello	23	4cl	9.50
Bailey's Irish Cream	18	4cl	9.50
Sambuca	40	4cl	9.50
Amaretto Disaronno	40	4cl	9.50
Cointreau	40	4cl	9.50

### Grappa

Grappa Triacca	42	2cl	6.-
Nonino Picolit	50	2cl	14.50
Berta Tre Soli Tre	45	2cl	13.-
Eligo dell'Ornellaia	42	2cl	11.50

### Cognac & Armagnac

Cognac Rémy Martin VSOP	40	2cl	9.50
Cognac Rémy Martin XO	40	2cl	19.-
Armagnac Sempé VSOP	40	2cl	9.50
Grand Marnier	40	2cl	7.50

### Brandy

Calvados Vieux Morin	40	2cl	7.50
Himbeergeist Schladerer	42	2cl	7.50
Williamine du Valais Morand	43	2cl	7.50
Apricotine du Valais Morand	43	2cl	7.50
Vieille Prune Fassbind	41	2cl	7.50
Kirsch Réserve Dettling	41	2cl	8.-
Kirsch Willisauer	40	2cl	7.50
Mirabelle Morand	40	2cl	7.50
Kernobst Willisauer	40	2cl	7.50
Birnenbrand Willisauer	40	2cl	7.50
Pflümli Willisauer	40	2cl	7.50

### Gin

Suvretta Lady's / Gentleman's Gin	45	4cl	15.-
Gin Monkey 47	40	4cl	16.-
Breil Pur Gin	45	4cl	16.-
Tanqueray Gin	40	4cl	14.-
Bombay Sapphire Dry Gin	40	4cl	11.-
Beefeater 24	40	4cl	11.-

### Whiskey

Ballantine's	40	4cl	10.50
Johnnie Walker Red Label	40	4cl	10.50
Johnnie Walker Black Label	40	4cl	14.-
Whisky J&B	40	4cl	10.50
Tullamore Dew	40	4cl	10.50
Macallan 12 yo	40	4cl	17.-

## Desserts

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

Vanilla | Chocolate | Strawberry | Yoghurt


scoop 5.-

### Giolito Sorbet

Lemon | Plum | Green Apple |  
Mango | Pear | Raspberry |  
Passion fruit | Apricot

scoop 5.-

 = 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.