

SUVRETTA-STUBE



★★★★★



SUVRETTA HOUSE

ST. MORITZ

«STARTERS»	CHF
Peach salad with burrta, macadamia nuts and basil dressing 🌿🌱	28.-
Avocado Toast with crudités 🌿	24.-
Ceviche «Suvretta House» 🌱	31.-
Vitello Tonnato 🌱	32.-
Beef tartar «Suvretta Club» with toast	44.- / 59.-
with summer truffle, shaved at the table	daily price

«SOUPS»

Grisons barley soup	21.-
French onion soup	21.-
Mexican tortilla soup 🌱	21.-
Cold avocado soup 🌿🌱	21.-
with smoked prawns	24.-

«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.-

«SUMMER SPECIALITIES WITH CEPS OR CHANTERELLES»

Risotto Carnaroli Gran Riserva 🌿🌱 -	27.- / 39.-
Home-made tagliatelle 🌿 -	27.- / 39.-
Carpaccio of Fassona beef 🌱 -	41.-
- with summer truffle, shaved at the table	daily price
Portion of pan-fired mushrooms 🌿🌱	17.-

«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 _____	23.-
Tarte flambée «Valtellina» with crème fraîche, bresaola, wild mushrooms, rocket salad and onion _____	25.-
Tarte flambée «Méditerranée» with crème fraîche, grilled vegetables, mozzarella and onion 🌿 _____	25.-
Tarte flambée «Salmon» with crème fraîche, smoked salmon, capers and onion _____	26.-
Tarte flambée «Suvretta House» with crème fraîche and black summer truffle 🌿 _____	49.-

🌿 gluten-free available

«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»

Pork rib with hoisin dressing, Asia salad and vegetable-banana chips 🌿 _____	39.-
Cajun chicken tacos with sour cream, guacamole, pico de gallo sauce and chipotle-mayonnaise 🌿 _____	34.-
Tuna «Poke» with jasmine rice, avocado, cucumber, edamame, mango, seaweed, sesame and ginger 🌿 _____	46.-
Steamed «Swiss» salmon fillet with sweet sour tamarind sauce and perfumed rice 🌿 🌿 _____	44.-
Tarte flambée «summer special» with crème fraîche, avocado, cucumber, dill, salad and red onions 🌿 _____	25.-

«FROM THE GRILL»**BEEF BLACK ANGUS**

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

LAMB

Lamb chops _____	56.-
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FISH


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

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

«SIDE DISHES AND VEGETARIAN ALTERNATIVES»

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





 side dishes are gluten-free

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
 = gluten-free dish
 = lactose-free 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

«DESSERTS»	CHF
Crispy meringue with chocolate cream and sauce 	18.-
Peach variation with strawberries 	18.-
Tiramisu with coffee and caramel	18.-
Baba with lime, lemon grass and green apple	18.-
Vacherin with raspberry, coconut and coriander 	18.-

«CHEESE»

Selection of Grisons, Swiss and international cheeses with chutney, honey and home-made fruit bread	21.-
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«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.

alpine hideaway
for generations to come



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