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SUVRETTA HOUSE







ST. MORITZ



<b>«STARTERS»</b>	<b>CHF</b>
Peach salad with burrta, macadamia nuts and basil dressing  	28.-
Avocado Toast with crudités 	24.-
Vitello Tonnato 	32.-
Beef tartar «Suvretta Club» with toast	44.- / 59.-
with autumn truffle, shaved at the table	daily price

<b>«SOUPS»</b>	
Grisons barley soup	21.-
French onion soup	21.-
Cold avocado soup  	21.-
with smoked prawns	24.-

<b>«WARM STARTERS»</b>	
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.-

<b>«AUTUMN SPECIALITIES WITH CEPS OR CHANTERELLES»</b>	
Risotto Carnaroli Gran Riserva   -	27.- / 39.-
Home-made tagliatelle  -	27.- / 39.-
Carpaccio of Fassona beef  -	41.-
- with autumn truffle, shaved at the table	daily price
Portion of pan-fired mushrooms  	17.-

<b>«TRADITIONAL»</b>	
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»**

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.-

**«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

<b>«DESSERTS»</b>	<b>CHF</b>
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.–

#### **«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

