

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 dishes 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.

Suvretta House
Winter Pearls 2021/22



HOTEL SUVRETTA HOUSE
VIA CHASELLAS 1
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INFO@SUVRETTAHOUSE.CH

«STARTERS» **CHF**

Winter salad 🍴	
with blood orange, nuts and Engadine mountain yoghurt	26.50
with lobster	39.50
Lostallo salmon with Miso, Yuzu and radish	38.-
with Oscietra caviar	54.-
Home-made foie gras terrine with forest berries, figs and port wine	39.- 49.-
Swiss beef tartar «Chasellas»	38.- 46.-
Duo of cauliflower with Jerusalem artichoke, pear, hazelnut and hummus 🌿	32.50

«SOUPS»

Essence of wild mushrooms with shiitake and agnolotti 🍴	19.-
Truffled chestnut cream soup 🍴	24.-
Double beef consommé with raviolini	21.-

«INTERMEDIATE COURSES»

Risotto «Gran Riserva» with beetroot, walnut and goat's cream cheese 🍴	31.- 39.-
Bio Onsen-egg with young spinach, sauce hollandaise and winter truffle 🍴	45.-
Half glazed lobster	
with blue potato, cauliflower and sauce hollandaise	43.-
with Oscietra caviar	59.-

«WINTER TRUFFLE SPECIALITIES»

Home-made Taglierini 🍴	45.- 68.-
Risotto «Gran Riserva» 🍴	45.- 68.-
with white or winter truffle	daily price

«FISH AND CRUSTACEANS»**CHF**

Sea bass in salt crust with olive oil and lemon	for 2 people 144.-
Pike perch from the Lago Maggiore with Beluga lentils, celeriac and red chard	53.-
with Oscietra caviar	69.-
Sautéed African scampi, Size 3-6	per piece 38.-

«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)	43.-
Sliced veal «Zurich style» with crispy Rösti	46.-
Venison saddle with red cabbage, truffle croquettes game capuns and brussels sprouts	58.-
Lamb saddle with aubergine, Jerusalem artichoke and wild brussels sprouts	56.-
Duo of meadow calf with potato, leek, pearl onion and Maitake	64.-
Vegetable Thai Curry 🌿 with broccoli, shiitake and Thai asparagus	37.-
«Goldrübchen» 🌿 with chervil tuber purée, pumpernickel and cranberries	38.-

«DESSERTS»	CHF
Meringue «Chasellas» with vanilla ice cream and double cream	17.-
Vermicelles with vanilla ice cream and whipped cream with / without Kirsch	18.-
Swiss ice coffee stirred with / without Kirsch	18.-
Variation of pears with honey and ginger	17.-
Brownies of Felchlin chocolate with pecan and passion fruit	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 ice cream	scoop 5.-
Vanilla Chocolate Strawberry Yoghurt	
Giolito Sorbet	scoop 5.-
Lemon Plum Green Apple Mango Pear	
Raspberry Passion fruit	

«AFTER DINNER DRINKS»**CHF**

	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.-
Whisky			
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.-

 = vegetarian dish

 = vegan dish

Beef: CH, US#, IRL, BEL, AUS#, ARG#, JP, ESP

Veal: CH, DE

Lamb: CHF, IRL, NZL

Chicken: CH, FR, AUS#

Game: CH, 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.