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# SUVRETTA HOUSE

ST. MORITZ



**«STARTERS»****CHF**

Burrata with grilled vegetables, olive tapenade, rocket salad, pine nuts and basil pesto 🌿🌾	26.-
Tataki of Swiss Wagyu beef 🍷	41.-
Open white cabbage wrap with crispy tofu, mango, vegetables and peanut sauce 🌿🌾	27.-
Vitello Tonnato 🌿🍷	32.-
Beef tartar «Suvretta Club» with toast	44.- / 59.-
with winter truffle, shaved at the table	daily price

**«SALADS»**

Baby lettuce salad with beans, corn, oranges, avocado, dates and Greek yoghurt dressing 🌿🌾	26.-
Endive and spinach salad with apple, walnut, dried cranberries, radish, fennel, quinoa and honey balsamic dressing 🌿🌾	26.-
«Winter salad» with sautéed Brussels sprouts, chickpeas, artichokes, beetroot, dried tomatoes, Mesclun salad, tarragon and Pommery mustard vinaigrette 🌿🌾	26.-

Complete your choice:

with pan-fried Cajun-Blackened seabass	44.-
with pan-fried BBQ chicken breast	38.-
with pan-fried prawns	42.-





**«SOUPS»**

Grisons barley soup	21.-
French onion soup	21.-
Pho * 🌿	28.-
Ramen with chicken	28.-
Miso soup with tofu	28.-
and salmon	38.-
Smoked pumpkin soup with almond milk, ginger and coriander oil 🌿🌾	21.-
Lentil stew with vegetables 🌿🌾	21.-
with «Wienerli»	25.-

**«WARM STARTERS»**

Pizzoccheri «Suvretta House» 🌿	23.- / 33.-
Home-made taglierini with tomato ragout, Taggiasca olives, burrata and basil 🌿	23.- / 33.-
Capuns «Suvretta House»	36.-
Sweet potatoes with miso, ginger, mint and chilli yoghurt 🌿🌾	31.-
Tagliolini «nero di seppia» with king crab ragout and tomatoes 🍷	32.- / 42.-

### «WINTER SPECIALITIES WITH TRUFFLE»



Risotto Carnaroli Gran Riserva  	_____	25.- / 35.-
Home-made taglierini 	_____	25.- / 35.-
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	_____	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 winter truffle 	_____	49.-

 gluten-free available

### «CLASSIC'S»

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»

Duck quesadilla with Gruyère and Cheddar, fried beans, guacamole, pico de gallo sauce and chipotle mayonnaise	_____	42.-
Tuna «Poke» with jasmine rice, avocado, cucumber, edamame, mango, seaweed, sesame and ginger 	_____	46.-
Crispy pulled beef sandwich with coleslaw pickles, cooked ham, mustard, Grisons mountain cheese and county cuts	_____	44.-

**«HOT STONE»****CHF**

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

**«FROM THE GRILL»****BLACK ANGUS BEEF**

US Entrecôte _____	200g _____	68.-
US Rib Eye _____	300g _____	68.-
Beef fillet _____	200g _____	68.-
Fillet Ladies cut _____	130g _____	48.-
Skewer «Suvretta House» _____		56.-
«Cut of the day» _____		daily price

**VEAL**

Paillard _____		49.-
Schmid's sausage from St. Gallen _____	110g / 220g _____	22.- / 29.-


**LAMB**


Grisons lamb chops _____		56.-
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**FISH**

«Catch of the day» _____		daily price
Sole grilled or «Mullerin style» _____		68.-

**«SIDE DISHES AND VEGETARIAN ALTERNATIVES»**

Seasonal vegetables _____		8.- / 21.-
Grilled vegetables  _____		8.- / 21.-
Pan-fried Brussels sprout _____		8.- / 21.-
Potato salad _____		8.-
Rösti _____		10.- / 15.-
French fries _____		8.- / 12.-
Country cuts gratinated with parmesan and truffle _____		15.-
Polenta _____		8.-
Sweet potato wedges _____		8.- / 12.-

 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

«CHEESE»

CHF

Choice of cheese from the Grisons with Chutney \_\_\_\_\_ 14.- / 21.-

SHEEP'S CHEESE FROM PRÄTTIGAU

100% organic sheep's milk, Prättigau, Grisons, Switzerland

mild, semi hard sheep's cheese

BUFFALO BLUE CHEESE

pasteurized\* buffalo milk, St. Gall, Switzerland

spicy and piquant blue cheese

GLETSCHER MUTSCHLI

pasteurized\* goat's milk from Pontresina, Upper Engadine, Grisons, Switzerland

without added rennet and salt

MOSER CHARMANT

pasteurized\* soft mould-ripened cheese, Dotzingen, Switzerland

a mild flavour with a slight aroma

GRANIT

raw cow's milk, Bergell, Switzerland

aged and spicy, similar to Parmesan and must be broken

VACHERIN MONT D'OR

thermised\* cow milk, Jura, Switzerland

winter seasonal cheese with a fir wood note

FLÖCHLIN

Grisons mountain milk, Pontresina, Switzerland


slightly spicy soft cheese edged with white mould, thermised\* cow milk,

SAVOGNINER HEUMILCH REZENT 

Mountain hay milk, Savognin, Switzerland

semi-hard cheese, thermised\* cow milk, aged for at least 6 months, lactose free

\* 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
Maple and mascarpone cream with pears and cranberries _____	18.–
Baba with mojito _____	18.–
Mont Blanc «Suvretta House»  _____	18.–
Gianduja chocolate with mandarin sorbet _____	18.–
Sticky toffee pudding with vanilla ice cream and caramell sauce _____	18.–

#### «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 Vermicelle «Suvretta House» _____	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 _____	25.–
Zizerser Vintage AOC, Weingut Manfred Meier, Zizers, Switzerland _____ 1 dl _____	24.–

#### «DIGESTIFS»

Sandemann Port blanc _____ 4 cl _____	14.–
Niepoort Ruby _____ 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



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

Veal: CH, FR

Lamb: CH, FR, AUS#, IRL

Poultry: CH, FR, HUN

Pork: CH, ESP

Game: CH, AUT, NZL

Duck: FRChasellas2\$

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