











SUVRETTA HOUSE



ST. MORITZ



**«STARTERS»****CHF**

Variation of tomatoes with watermelon, burrata, olives and sumac  	27.-
Octopus salad with spelt, artichokes, lemon salt and black garlic 	31.-
Baby lettuce salad with beans, corn, baru nuts, avocado, nectarine and citrus vinaigrette  	26.-
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.-
Cream of peas with Greek yoghurt and smoked lamb	21.-
Strawberry and mint gazpacho  	21.-
with king crab	25.-

**«WARM STARTERS»**

Pizzoccheri «Suvretta House» 	23.- / 33.-
Home-made taglierini with tomato ragoût, Taggiasca olives, burrata and basil 	23.- / 33.-
Variation of carrots with pistachios, grapes and tahini 	28.-
Gnocchi of polenta «Ticinese style» with rock lobster, courgette flowers and lemon balm	29.- / 41.-

**«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-fried mushrooms  	17.- / 27.-

**«TRADITIONAL»**

Fondue Chinoise with traditional garnishing 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 KEVIN'S SUGGESTIONS»**

Tuna «Poke» with jasmine rice, avocado, cucumber, edamame, mango, seaweed, sesame and ginger 🍴 _____	46.–
Atlantic sea bass on warm Fregola with a tomato essence 🍴 _____	54.–
Crispy chicken thigh with potato and cucumber salad _____	45.–
Boneless beef short ribs with coleslaw and sweet potato fries 🍴 _____	56.–

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

Swiss Black Angus Chain Steak _____ 200g _____	65.–
Entrecôte _____ 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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**POULTRY**


«Stubenküken» (preorder) _____	56.–
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**«HOT STONE»****CHF**

Venison Entrecôte _____	200g _____	65.-
US Entrecôte _____	200g _____	68.-
Black Angus beef fillet _____	200g _____	68.-
US Rib Eye _____	300g _____	68.-

**«SIDE DISHES»**

Seasonal vegetables _____	9.-
Grilled vegetables  _____	9.-
Potato salad _____	9.-
Rösti _____	10.- / 15.-
French fries _____	9.-
Country cuts with parmesan and truffle _____	15.-
Sweet potato fries _____	9.-





 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 | Chimichurri

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  
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.

# = might have been produced with antibiotics and/or other antimicrobial preservatives.

## «CHEESE»

CHF

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

### SHEEP'S CHEESE FROM PRÄTTIGAU

This semi-hard cheese from the organic cheese dairy Prättigau is a mild sheep's cheese. A real must for cheese lovers.

45% fat in dry matter, 100% organic sheep's milk, Prättigau, Grisons, Switzerland.

### BUFFALO BLUE CHEESE

The Schmid family's blue cheese is a spicy to piquant soft cheese infused with blue mould. The rind can be eaten.

48 % fat in dry matter, buffalo pasteurized\* milk, Städtlichäsi Lichtensteig, St. Gallen, Switzerland

### GLETSCHER MUTSCHLI

Is a matured and semi-hard, mild cow's milk cheese. It is produced in the alpine show dairy Morteratsch on the open fire. The Mutschli (small, thick and round) is kept on the alp for 5 weeks until it is ready for consumption.

50 % fat in dry matter, cow's milk, Upper Engadine, Pontresina, Switzerland

### MOSER CHARMANT

The typical croûte-mix rind has formed as a result of the white mould ripening process. The cheese convinces with a mild and aromatic taste at the same time.

45% fat in dry matter, pasteurised full-fat soft cheese, Käserei Ueli Moser, Dotzigen, Switzerland

### GRANIT

Granit is a 24-month old, spicy cheese from the Bergell. The cheese has been rubbed with olive oil and matured in a natural cellar. The cheese is very hard and has to be broken like Parmesan.

45% fat in dry matter, cow raw milk, Bergell, Switzerland

### ISOLA'S FRESH GOAT CHEESE

The fresh and mild goat cheese from Isola (Sils-Maria) is carefully and lovingly produced by the Cadurisch family. Since the fresh goat's milk is boiled and acid separates the cheese from the whey, the cheese is made without animal rennet. The cheese is very mild and has a fresh taste.

45% fat in dry matter, pasteurised goat's milk, Upper Engadine, Sils-Maria, Grisons, Switzerland

### COTSCHEN

The word Cotschen means red in Romatsch, it is a red soft cheese produced in the glacier cheese dairy in Samedan. Produced from whole milk from the Engadine, the cheese has a tangy flavour as it is constantly cared for and sheared in the cellar.

55% fat in dry matter, thermised\* Engadine milk, Grisons, Switzerland

### SAVOGNINER HEUMILCH REZENT

Is a mountain cheese, aged for at least 6 months and made from mountain hay milk.

48% fat in dry matter, thermised cow's milk, semi-hard cheese, lactose-free, Savognin, Switzerland

«DESSERTS»	CHF
Summer Tiramisu with mango and guava compote, lemongrass and elderflower infusion _____	18.-
Panna Cotta with strawberry-hibiscus sorbet and marinated pink grapefruit 🌿 _____	18.-
Crème Caramel 🌿 _____	18.-
Chocolate tart with coconut sorbet and Meringue _____	18.-

#### «OUR CLASSICS»

Swiss ice coffee stirred with / without Kirsch _____	18.-
Ice coffee «Viennese style» _____	18.-
«Sgroppino» _____	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 _____	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.

\* 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 pasteurisation.

alpine hideaway  
for generations to come

