

Welcome  
at the Restaurant Chasellas.

We wish you a most enjoyable evening.

Viva & Bun Appetit

Julia Haak & 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  
Summer Dreams 2022



HOTEL SUVRETTA HOUSE  
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## «STARTERS»

CHF

|  |             |
|--|-------------|
| Autum salad 🍃  |             |
| with calamansi, beetroot, nuts and Engadin Mountain yoghurt    | 26.50       |
| with Swiss Shrimps   | 39.-        |
| Kingfish Tataki with kimchi, yuzu and avocado                  | 39.-        |
| Swiss beef tartar «Chasellas» with quail egg and Engadin stone | 39.-   47.- |
| Baked eggplant with peas, burrata and old balsamic             | 33.50       |
| Duo of cauliflower 🍃   |             |
| with sweet potatoes, pomegranate, hazelnut and hummus          | 31.50       |

## «SOUPS»

|  |      |
|--|------|
| Fruity coconut foam soup with lemongrass, lime and Swiss shrimps | 26.- |
| Double beef consommé with raviolini                              | 21.- |

## «INTERMEDIATE COURSES»

|   |             |
|---|-------------|
| Ravioli with Burrata, Datterini tomatoes and basil                    | 36.-   45.- |
| Risotto «Gran Riserva» with crustaceans, edamame and Swiss shrimps    | 42.-   59.- |
| Pan fried quail breast with pumpkin, pomegranate, sage and sour cream | 39.-   52.- |

## «FISH AND CRUSTACEANS»

CHF

|  |                    |
|--|--------------------|
| Sea bass in salt crust with olive oil and lemon  | for 2 people 144.- |
| Lostallo salmon roasted on the skin<br>with potato brandade, baby lettuce and watercress | 54.-               |
| with caviar  | 70.-               |
| Whole roasted sole<br>with spinach, raclette potatoes and lemon-caper butter             | 58.-               |

## «MAIN COURSES»

|   |      |
|---|------|
| Escalope «Viennese style»<br>with potato salad and cranberries (gluten-free available)                                | 46.- |
| Fried chicken «Viennese style»<br>with potato salad and cranberries (gluten-free available)                           | 44.- |
| Sliced veal «Zurich style» with buttered Rösti  | 48.- |
| Pink roasted veal of venison<br>with maitake mushrooms, black carrots, pointed cabbage and horseradish                | 59.- |
| Saddle of lamb<br>with couscous, cucumber, pomegranate and sumac  | 57.- |
| «Surf and Turf Chasellas»<br>Swiss beef fillet meets Swiss prawn<br>with wild broccoli, red onions and sweet potatoes | 65.- |
| Thai Curry 🌿<br>with broccoli, shiitake mushrooms and Thai asparagus  | 38.- |
| Variation of turnip 🌿<br>with parsnip, Tasmanian pepper, red sorrel and blackberries                                  | 39.- |

| <b>«DESSERTS»</b>  | <b>CHF</b> |
|--|------------|
| Meringue «Chasellas» with vanilla ice cream and double cream           | 18.-       |
| Swiss iced coffee stirred with   without Kirsch                        | 18.-       |
| Variation of strawberry<br>with Felchlin chocolate, mint and calamansi | 17.-       |
| Banana with coconut and dark chocolate                                 | 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.-       |
| Pear sorbet with Williamine  | 18.-       |
| <b>Giolito ice cream</b>   | scoop 5.-  |
| Vanilla   Chocolate   Strawberry   Yoghurt                             |            |
| <b>Giolito Sorbet</b>  | scoop 5.-  |
| Lemon   Plum   Green Apple   Mango   Pear<br>Raspberry   Passion fruit |            |

**«AFTER DINNER DRINKS»**

|                                   | vol% |     | CHF  |
|-----------------------------------|------|-----|------|
| <b>Sherry &amp; Portwein</b>      |      |     |      |
| Sherry Tio Pepe                   | 17   | 4cl | 14.- |
| Porto Ruby Niepoort               | 20   | 4cl | 11.- |
| <b>Liqueur</b>                    |      |     |      |
| Limoncello                        | 23   | 4cl | 10.- |
| Bailey's Irish Cream              | 18   | 4cl | 10.- |
| Sambuca                           | 40   | 4cl | 10.- |
| Amaretto Disaronno                | 40   | 4cl | 10.- |
| Cointreau                         | 40   | 4cl | 10.- |
| <b>Grappa</b>                     |      |     |      |
| Grappa Triacca                    | 42   | 2cl | 8.-  |
| Nonino Picolit                    | 50   | 2cl | 15.- |
| Berta Tre Soli Tre                | 45   | 2cl | 13.- |
| Eligo dell'Ornellaia              | 42   | 2cl | 12.- |
| <b>Cognac &amp; Armagnac</b>      |      |     |      |
| Cognac Rémy Martin VSOP           | 40   | 2cl | 12.- |
| Cognac Rémy Martin XO             | 40   | 2cl | 12.- |
| Armagnac Sempé VSOP               | 40   | 2cl | 12.- |
| Grand Marnier                     | 40   | 2cl | 10.- |
| <b>Brandy</b>                     |      |     |      |
| Calvados Vieux Morin              | 40   | 2cl | 8.-  |
| Himbeergeist Schladerer           | 42   | 2cl | 8.-  |
| Williamine du Valais Morand       | 43   | 2cl | 8.-  |
| Apricotine du Valais Morand       | 43   | 2cl | 8.-  |
| Vieille Prune Fassbind            | 41   | 2cl | 8.-  |
| Kirsch Réserve Dettling           | 41   | 2cl | 8.-  |
| Kirsch Willisauer                 | 40   | 2cl | 8.-  |
| Mirabelle Morand                  | 40   | 2cl | 8.-  |
| Kernobst Willisauer               | 40   | 2cl | 8.-  |
| Birnenbrand Willisauer            | 40   | 2cl | 8.-  |
| Pflümli Willisauer                | 40   | 2cl | 8.-  |
| <b>Gin</b>                        |      |     |      |
| 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 | 12.- |
| Beefeater 24                      | 40   | 4cl | 14.- |
| <b>Whisky</b>                     |      |     |      |
| Ballantine's                      | 40   | 4cl | 11.- |
| Johnnie Walker Red Label          | 40   | 4cl | 11.- |
| Johnnie Walker Black Label        | 40   | 4cl | 15.- |
| Whisky J&B                        | 40   | 4cl | 11.- |
| Tullamore Dew                     | 40   | 4cl | 11.- |
| Macallan 12 yo                    | 40   | 4cl | 18.- |

🌿 = vegetarian dish

🌱 = vegan dish

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

Veal: CH | DE

Lamb: CHF | IRL

Chicken: CH | FR

Game: CH | DE | AT

Salmon: CH | farming

Prawns: VNM

Sea bass: GR | ESP | farming | wild caught FAO 720

Lobster: USA | wild-caught FAO 721

Sole: FR | NL | GBR

Tuna: PH | wild-caught FAO 71 and 51

Kingfish: DK | farming

SwissShrimp: CH | farming

Scampi: ZA

# = 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.