

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 with potato brandade, baby lettuce and watercress	54.-
with caviar	70.-
Whole roasted sole with spinach, raclette potatoes and lemon-caper butter	58.-

## «MAIN COURSES»

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