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SUVRETTA HOUSE

ST. MORITZ

«STARTERS»

CHF

Variation of tomatoes with figs, burrata, rocket salad and balsamic reduction with port wine 🌿 🍷	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.-
Venison Carpaccio with goat's cheese, wallnuts and blackberry sauce	31.-
Terrine «Suvretta House»	31.-
Vitello Tonnato 🍷 🍷	32.-
Beef tartar «Suvretta Club» with toast	44.- / 59.-
with autumn truffle, shaved at the table	daily price

«SOUPS»

Grisons barley soup	21.-
French onion soup	21.-
Roasted Pumpkin soup 🌿 🍷	21.-
Cream soup of cèpes 🍷	21.-
with shrimps	25.-

«WARM STARTERS»

Pizzoccheri «Suvretta House» 🌿	23.- / 33.-
Home-made taglierini with tomato ragoût, Taggiasca olives, burrata and basil 🌿	23.- / 33.-
Variation of carrots and pumpkin with pistachios, grapes and tahini 🌿	28.-
Chestnut tagliatelle with venison ragoût	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 autumn 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 autumn 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.-
Venison tagliata with savoy cabbage, bacon and mushroom sauce _____	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
«Suvretta House Vermicelle» with pear 	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 iced coffee stirred with / without Kirsch	18.-
Iced 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

