

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 40 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
Winter Pearls 2022



HOTEL SUVRETTA HOUSE
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«STARTERS»**CHF**

Winter salad 🍃 Tangerine walnut mountain yoghurt	26.50
Tataki of Swiss char Kimchi yuzu avocado with 10g «Golden Osietra» caviar	38.- 56.-
Swiss beef tartar «Chasellas» Quail egg Engadin stone	45.- 54.-
Homemade foie gras terrine Wild berries port wine	49.- 59.-
Duo of cauliflower 🍃 Crosnes pear hazelnut hummus	28.50
Variation of pumpkin 🍃 Nut cream goats cheese sorrel	29.50

«SOUPS»

Fruity coconut foam soup Lemongrass lime	21.-
Truffled celery soup Champagne truffle maggia pepper	25.-
Double beef consommé with raviolini	23.-

«INTERMEDIATE COURSES»

Wild boar Ravioli Pumpkin wild brussels sprouts pomegranate	38.- 49.-
Glazed pigeon breast Celery cranberries truffle	48.-
Tagliolini with truffle	45.- 68.-
Risotto «Gran Riserva» with truffle	45.- 68.-

«FISH AND CRUSTACEANS»

CHF

Sea bass in salt crust
Olive oil | lemon

for 2 people 144.-

Lostallo salmon
Potato brandade | baby lettuce | watercress
with 10g «Golden Osietra» caviar

54.-
72.-

Roasted monkfish
Chorizo risotto | junger spinach | pine nuts

56.-

«MAIN COURSES»

Escalope «Viennese style»
Potato salad | cranberries (gluten-free available)

46.-

Fried chicken «Viennese style»
Potato salad | cranberries (gluten-free available)

46.-

Sliced veal «Zurich style» with buttered Rösti

48.-

Duo of venison
Parsnip | crosnes | wild Brussels sprouts | cranberries

58.-

Lacquered duck breast
Sweet potato | onion | leek | berries

56.-

Meadow calf
Potato | maitake mushrooms | savoy cabbage | horseradish

64.-

Green vegetable curry 🌿
Broccoli | shiitake mushrooms | Thai asparagus

38.-

Variation of turnip 🌿
Parsnip | maggia pepper | blueberries

38.-

«DESSERTS»	CHF
Meringue «Chasellas» vanilla ice cream double cream	18.-
Vermicelles vanilla ice cream whipped cream with or without Kirsch	18.-
Swiss iced coffee stirred with or without Kirsch	18.-
70% Felchlin chocolate orange almonds sumac	17.-
Variation of apple celery walnuts	17.-
Lemon sorbet Champagne or Vodka	18.-
Prune sorbet Vieille Prune	18.-
Green Apple sorbet Calvados	18.-
Raspberry sorbet Raspberry fruit brandy	18.-
Pear sorbet Williamine	18.-
Giolito ice cream	scoop 5.-
Vanilla Chocolate Strawberry Yoghurt	
Giolito Sorbet	scoop 5.-
Lemon Plum Green Apple Mango Pear	
Raspberry Passion fruit	

«AFTER DINNER DRINKS»

	vol%		CHF
Sherry & Port wine			
Sherry Tio Pepe	17	4cl	14.-
Porto Ruby Niepoort	20	4cl	12.-
Liqueur			
Limoncello	23	4cl	12.-
Bailey's Irish Cream	18	4cl	12.-
Sambuca	40	4cl	12.-
Amaretto Disaronno	40	4cl	12.-
Cointreau	40	4cl	12.-
Grappa			
Grappa Triacca	42	2cl	10.-
Nonino Picolit	50	2cl	15.-
Berta Tre Soli Tre	45	2cl	15.-
Eligo dell'Ornellaia	42	2cl	12.-
Cognac & Armagnac			
Cognac Rémy Martin VSOP	40	2cl	12.-
Cognac Rémy Martin XO	40	2cl	20.-
Armagnac Sempé VSOP	40	2cl	12.-
Grand Marnier	40	2cl	12.-
Brandy			
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.-
Gin			
Suvretta Lady's / Gentleman's Gin	45	4cl	20.-
Gin Monkey 47	40	4cl	19.-
Breil Pur Gin	45	4cl	20.-
Tanqueray Gin	40	4cl	14.-
Bombay Sapphire Dry Gin	40	4cl	14.-
Beefeater 24	40	4cl	17.-
Whisky			
Ballantine's	40	4cl	14.-
Johnnie Walker Red Label	40	4cl	14.-
Johnnie Walker Black Label	40	4cl	17.-
Whisky J&B	40	4cl	15.-
Tullamore Dew	40	4cl	15.-
Macallan 12 yo	40	4cl	22.-

🌿 = vegetarian dish

🌱 = vegan dish

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

Veal: CH | DE

Poultry: CH | FR

Wild: CH | DE | AT

Salmon: CH | Zucht

Wolfsbarsch: GR | ESP | Zucht | Wildfang FAO 720

Turbot: Schottland | Wildfang Schleppnetz

Monkfish: Island FAO 720

Sole: CH | FR|NL |GBR FAO 720

Tuna: PH | Wildfang FAO 71 und 51

Kingfish: DK | Zucht

SwissShrimp: CH| Zucht

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.