
RESTAURANT
CHASELLAS

*Welcome
at the Restaurant Chasellas.*

We wish you a most enjoyable afternoon.

Viva & Bun Appetit

*Julia Haak & Marco Kind
with the Chasellas Team*

*Suvretta House
Winter Pearls 2022/23*



RESTAURANT CHASELLAS

APÉRITIFS

<i>Aperol Spritz</i>	20.–
<i>Aperol, prosecco and soda</i>	
<i>Hugo</i>	20.–
<i>Elderflower syrup, lime peppermint, prosecco und soda</i>	
<i>Bellini</i>	22.–
<i>White peach puree and champagne</i>	
<i>Mimosa</i>	22.–
<i>Orange juice and champagne</i>	
<i>Campari Orange</i>	20.–
<i>Campari with orange juice</i>	
<i>Kir</i>	13.–
<i>Crème de cassis with white wine</i>	
<i>Kir Royal</i>	22.–
<i>Crème de cassis with champagne</i>	

BEER

<i>Palü Beer Amber</i>	33cl	10.50
<i>Calanda Edelbräu</i>	33cl	9.–
<i>Calanda Radler ‚Panaché‘</i>	33cl	9.–
<i>Calanda 0.0 alcohol free</i>	33cl	8.–
<i>Heineken</i>	33cl	9.–
<i>Erdinger Weissbier</i>	50cl	12.–
<i>Bellavista Hefe-Weizenbier</i>	33cl	10.50

COCKTAILS

<i>Negroni</i>	20.–
<i>Campari, red Wermut, Gin</i>	
<i>The 6-o'clocker</i>	20.–
<i>Vodka, Martini Dry, Crème de cassis and champagne</i>	
<i>Americano</i>	20.–
<i>Campari, red Wermut, soda</i>	
<i>Bloody Mary</i>	20.–
<i>Vodka, tomato juice and lemon</i>	
<i>Dry Martini</i>	20.–
<i>Gin, Dry Wermut</i>	
<i>Vodkatini</i>	20.–
<i>Vodka, Dry Wermut</i>	
<i>Raspberry Smash</i> 	20.–
<i>Suvretta House Lady's Gin, Raspberries, lime, cane sugar and soda</i>	
<i>Tequila Sunrise</i>	20.–
<i>Tequila, orange juice and Grenadine</i>	



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MINERAL

<i>Valser sparkling & still</i>	33cl	6.–
<i>Valser sparkling & still</i>	50cl	7.–
<i>Valser sparkling & still</i>	75cl	10.–
<i>Coca-Cola, Coca Cola Zero</i>	33cl	7.–
<i>Almdudler, Elmer Citro</i>	33cl	7.–
<i>Rivella red oder blue</i>	33cl	7.–
<i>Orangina</i>	25cl	7.–
<i>Fusetea lemon</i>	33cl	7.–
<i>Schweppes</i>		
<i>Bitter Lemon, Ginger Ale</i>	20cl	8.–
<i>Fever-Tree Classic Tonic Water</i>	20cl	8.–
<i>San Bitter</i>	10cl	8.–
<i>Apfelsaft Möhl</i>	33cl	7.–
<i>Saft vom Fass Möhl</i> <i>with or without alcohol</i>	50cl	10.50
<i>Michel red grape juice</i>	20cl	8.–
<i>Michel tomato juice</i>	20cl	8.–
<i>Orange juice</i> <i>freshly squeezed</i>	20cl	8.–

HOT DRINKS

<i>Coffee with cream</i>	6.–
<i>Espresso</i>	5.–
<i>Double Espresso</i>	8.–
<i>Milk coffee</i>	6.–
<i>Cappuccino</i>	7.–
<i>Ovomaltine hot or cold</i>	7.50
<i>Chocolate hot or cold</i>	7.50
<i>Chocolate Mélange</i>	8.50
<i>Milk pasteurized</i>	5.–
<i>Orange-, Apple- und</i> <i>Rum punch, without alcohol</i>	6.–
<i>Ronnefeldt Tea</i> <i>Darjeeling, Earl Grey, verbena, fennel, green</i> <i>tea, rosehip, camomile, mountain herbs, mint,</i> <i>sweet ginger</i>	6.–
<i>Ski water warm or cold</i>	6.–
<i>Lemon water warm or cold</i>	5.–
HOT DRINKS WITH ALCOHOL	
<i>Coffee Chasellas with orange liqueur</i>	12.–
<i>Coffee Baileys</i>	12.–
<i>Coffee Luz with brandy of pittet fruit</i>	12.–
<i>Coffee Schümli-Pflümli</i> <i>with plum brandy</i>	12.–
<i>Irish Coffee</i>	15.–
<i>Tea with Rum 2cl</i>	10.–
<i>Ski water with Kirsch</i>	10.–



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CHAMPAGNE & PROSECCO

<i>Bollinger Special Cuvée, Brut</i>	10cl	25.–
<i>Bollinger Special Cuvée, Brut</i>	75cl	150.–
<i>Bollinger Rosé, Brut</i>	10cl	30.–
<i>Bollinger Rosé, Brut</i>	75cl	190.–
<i>Prosecco Bisol Crede</i>	10cl	13.–
<i>Prosecco Bisol Crede</i>	75cl	83.–

WHITE WINE

<i>Chasellas-wine of the day</i>	10cl	12.–
<i>Zizerser Pinot Blanc</i>	10cl	14.–
<i>Weingut Manfred Meier, Zizers</i>	75cl	85.–
<i>Zizerser Sauvignon Blanc</i>	10cl	16.–
<i>Weingut Manfred Meier, Zizers</i>	75cl	99.–
<i>Fläscher Riesling</i>	10cl	16.–
<i>Christian Hermann, Fläsch</i>	75cl	97.–
<i>Sancerre</i>	10cl	13.–
<i>Domaine Sarry, Loire</i>	75cl	83.–
<i>Grüner Veltliner</i>		
<i>„Kamptaler Terrassen“</i>	10cl	13.–
<i>Weingut Bründlmayer, Langenlois</i>	75cl	78.–

ROSÉ WINE

<i>Zizerser Schiller</i>	10cl	13.–
<i>Weingut Manfred Meier, Zizers</i>	75cl	83.–

RED WINE

<i>Chasellas-wine of the day</i>	10cl	12.–
<i>Zizerser Pinot Noir Réserve</i>	10cl	23.–
<i>Weingut Manfred Meier, Zizers</i>	75cl	138.–
<i>Pinot Noir</i>	10cl	19.–
<i>Christian Hermann, Fläsch</i>	75cl	110.–
<i>Château Peyreau</i>	10cl	14.–
<i>Grand cru classé, St-Emilion</i>	75cl	86.–
<i>Bolgheri Rosso</i>	10cl	16.–
<i>Le Macchiole, Toscana</i>	75cl	118.–
<i>Malbec „Taymente“</i>	10cl	13.–
<i>Bodegas y Viñedos Huarpe, Mendoza</i>	75cl	73.–



RESTAURANT CHASELLAS

DIGESTIF

Sherry Tio Pepe	17%	4cl	14.-
Porto Ruby Niepoort	20%	4cl	12.-
Cognac Rémy Martin VSOP	40%	2cl	12.-
Cognac Rémy Martin XO	40%	2cl	20.-
Armagnac Sempé VSOP	40%	2cl	14.-
Grand Marnier	40%	2cl	14.-
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.-
Pflümlli Willisauer	40%	2cl	8.-

BITTER & LIQUER

Aperol	11%	4cl	12.-
Appenzeller	30%		12.-
Averna	40%		12.-
Braulio	21%		12.-
Campari	23%		12.-
Cynar	16%		12.-
Fernet Branca	42%		12.-
Pernod	40%		12.-
Ramazotti	30%		12.-
Limoncello	23%		12.-
Bailey's Irish Cream	18%		12.-
Sambuca	40%		12.-
Amaretto Disaronno	40%		12.-
Cointreau	40%		12.-

GIN

Suvretta Lady's or 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.-



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VODKA

Wyborowa 40 4cl 12.–

Absolut 40 4cl 13.–

RUM

Rum Coruba 40 4cl 13.–

Havana Club Añejo 3 años 40 4cl 13.–

Havana Club Añejo 7 años 40 4cl 17.–

TEQUILA

José Cuervo Tequila 40 4cl 13.–

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.–

We would be delighted to host and arrange your private or business party for 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.

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