

★★★★★



SUVRETTA HOUSE

ST. MORITZ

«STARTERS»**CHF**

Venison carpaccio with goats cheese, walnuts and blackberry sauce 🍷	32.–
Salmon tataki with asian salad and ponzu vinaigrette 🍷 🍷	31.–
Variation of beetroot with "Stracciatella di burrata" and pumpkin 🍷	32.–
Vitello Tonnato 🍷 🍷	32.–
Beef tartar «Suvretta Club» with toast	44.– / 59.–
with winter truffle, shaved at the table	daily price

«SALADS»

Couscous salad with mint, dried tomatoes, artichokes, spinach, pumpkin rocket, lemon salt and pomegranate vinaigrette 🍷	26.–
«Engadine Caesar Salad» with lamb's lettuce, mushrooms, barley, egg and Engadine cheese	26.–
Kale salad 🍷	
with baru nuts, orange, honey, confit pink onions, avocado, cashews and radishes	26.–

Complete your choice:

with pan-fried Cajun-Blackened seabass	44.–
with pan-fried BBQ chicken breast	38.–
with pan-fried prawns	42.–

«SOUPS»

Grisons barley soup	21.–
French onion soup	21.–
Roasted pumpkin soup with amaretti crumble 🍷 🍷	21.–
Ramen with chicken 🍷	28.–
Bergell chestnut cream with venison sausage 🍷	21.–

«WARM STARTERS»

Pizzoccheri «Suvretta House» 🍷	23.– / 33.–
Home-made taglierini with tomato ragout, Taggiasca olives, burrata and basil 🍷	23.– / 33.–
Polenta Gnocchi with wild boar ragout and cranberries	26.– / 36.–
Baked aubergine with chickpea puree and roasted mushrooms 🍷	31.–
Pumpkin risotto with pistachios, pear and gorgonzola	23.– / 33.–

«WINTER SPECIALITIES WITH TRUFFLE»

Risotto Carnaroli Gran Riserva 🍷 🍷	25.– / 35.–
Home-made taglierini 🍷	25.– / 35.–
Carpaccio of Fassona beef 🍷	41.–
with winter truffle, shaved at the table	daily price

«TRADITIONAL»

Fondue Chinoise with traditional garnishings for two _____ p.p. _____	59.-
Cheese fondue «Suvretta House» _____	38.-
with winter truffle, shaved at the table _____	daily price

«TARTES FLAMBÉES»

CHF

Tarte flambée «Classic» with crème fraîche, bacon and onion _____	23.-
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 winter truffle 🌿 _____	59.-
Tarte flambée «Gold» with crème fraîche, lemon and caviar _____ 30g _____	98.-

🌿 gluten-free available as a Pinsa

«CLASSIC'S»

Escalope «Viennese style» (gluten-free available) _____	49.-
Sliced veal «Zurich style» 🌿 _____	49.-
Calf liver from the Bergell with potato purée, apple, shallots and sage 🌿 _____	49.-
«Suvretta House» Poke with jasmine rice, avocado, cucumber, edamame, mango, seaweed, sesame and ginger 🌿 _____	49.-

«CHEF KEVIN'S SUGGESTIONS»

Ciabatta with tartar, caramelised onions, rocket salad and honey mustard cream _____	48.-
Venison tagliata with red cabbage, chestnuts, maluns and juniper jus _____	56.-
Asian glazed chicken thigh with pak choi and wasabi mashed potatoes _____	49.-

«HOT STONE»

CHF

US Entrecôte _____ 200g _____	72.-
Black Angus beef fillet _____ 200g _____	72.-

«FROM THE GRILL»

BLACK ANGUS BEEF

Chain Steak _____	200g _____	65.-
Beef fillet _____	200g _____	72.-
Fillet Ladies cut _____	130g _____	48.-
Skewer «Suvretta House» _____		72.-

BEEF

US Entrecôte _____	200g _____	72.-
US Rib Eye _____	300g _____	72.-
«Cut of the day» _____		daily price

VEAL

Paillard _____		49.-
Schmid's sausage from St. Gallen _____	110g / 220g	22.- / 29.-


LAMB


Grisons lamb chops _____		56.-
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FISH

«Catch of the day» _____		daily price
Sole grilled or «menuière style» _____		74.-

«SIDE DISHES AND VEGETARIAN ALTERNATIVES»

Seasonal vegetables _____		9.-
Grilled vegetables  _____		9.-
Buttered rice _____		9.-
Warm potato salad _____		9.-
Rösti _____		10.- / 15.-
French fries _____		9.-
Country cuts gratinated 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

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, 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, 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, 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, pasteurised full-fat soft cheese, Käserei Ueli Moser, Dotzigen, Switzerland

MÜNSTERTALER GRAND CRU

The Münstertaler Grand Cru is a 24-month-old cream mountain cheese. It is characterised by its creamy and spicy taste. Since no cream is extracted from the mountain milk, the cheese reaches a high fat level and is therefore also very creamy.

Min. 55% fat, thermised hay milk from Müstair

VACHERIN MONT D'OR

This winter seasonal cheese comes from the Jura. Its fir wood belt gives it a light tannin note. It has been made by hand for over 100 years and has a mild to very spicy taste.

50% fat, thermised cow's milk, Jura, Switzerland

CAMBRENA

Originating from the Engadine, Cambrena (name of a glacier from the Bernina massif) is a creamy soft cheese edged with white mould and made from Engadine mountain milk.

50% fat, thermised mountain cow's milk from the Pontresina alpine dairy.



SAVOGNINER HEUMILCH REZENT

Is a mountain cheese, aged for at least 6 months and made from mountain hay milk.

48% fat, thermised cow's milk, semi-hard cheese, lactose-free, Savognin, Switzerland

* 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 pasteurization.

«DESSERTS»**CHF**

Profiteroles «Suvretta House» _____	18.–
Iced Grand Marnier Soufflé with candied kumquat  _____	18.–
Chocolate cake  _____	18.–
Tiramisu «à la minute» _____	18.–
Choice from the dessert trolley _____	18.–

«OUR CLASSICS»

Swiss ice coffee stirred with / without Kirsch _____	18.–
Ice coffee «Viennese style» _____	18.–
«Scroppino» _____	18.–
Coupe Denmark _____	18.–
Coupe Romanoff _____	18.–
Coupe Melba _____	18.–
Coupe Forestière _____	18.–
Coupe Vermicelles «Suvretta House» _____	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 _____	25.–
Champagne Bollinger Rosé, Brut _____ 1 dl _____	30.–

For more digestifs, please ask for our bar menu.

alpine hideaway
for generations to come



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

Duck: FRChasellas2\$

Seafood: IT, JPN, ZAF

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.

* = Chef Isaac's personal recommendation

= might have been produced with antibiotics and/or other antimicrobial preservatives