

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 2023



HOTEL SUVRETTA HOUSE  
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## «STARTERS»

CHF

Autumn salad 🍃

Beetroot | quinoa | nuts | Engadine mountain yoghurt  
with scallops

26.50  
40.50

Balfego Tuna

Sour cream | wasabi | seaweed | cucumber  
with 10g «Golden Osietra» caviar

45.-  
61.-

Swiss veal tartar «Chasellas»

Quail egg | Engadin stone

45.- | 54.-

Cauliflower variation 🍃

Hummus | pomegranate | blueberries | hazelnut

29.50

Baked eggplant 🍃

Peas | burrata | balsamic | radicchio | citrus

32.50

## «SOUPS»

Fruity coconut foam soup

Lemongrass | lime

21.-

Double beef consommé

Raviolini

23.-

Cream soup of garden peas

Radish | cress

with scallops

19.-  
26.-

## «INTERMEDIATE COURSES»

Wild boar ravioli

Maitake mushrooms | pak choi | plum

39.- | 51.-

Risotto «Gran Riserva»

Saffron | lime | tomato | scallops

42.- | 67.-

## «FISH AND CRUSTACEANS»

CHF

Sea bass in a salt crust Olive oil   lemon	for 2 people	144.-
Pan-fried sturgeon Potato   cucumber   pommery mustard with 10g «Golden Osietra» caviar		58.- 74.-
Roasted monkfish Chorizo risotto   young 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.-
Saddle of venison Hispi cabbage quiche   Romanesco Morel mushrooms   pomegranate		58.-
Lacquered duck breast Sweet potato   Bimi-broccoli   chanterelles   avocado		56.-
Meadow calf Purple potato   peas   radish   pepper		64.-
Green vegetable curry 🌿 Broccoli   shiitake mushrooms   snow pea		38.-
Glazed turnip 🌿 Wild broccoli   radish   maitake mushrooms   grapefruit		38.-

<b>«DESSERTS»</b>	<b>CHF</b>
Meringue «Chasellas»   vanilla ice cream   double cream	18.-
Swiss iced coffee stirred   with or without Kirsch	18.-
Pineapple   chocolate   coconut   saffron	17.-
Peach   lavender   almond   honey	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.-
 <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	12.-
<b>Liqueur</b>			
Limoncello	23	4cl	12.-
Bailey's Irish Cream	18	4cl	12.-
Sambuca	40	4cl	12.-
Amaretto Disaronno	40	4cl	12.-
Cointreau	40	4cl	12.-
Grand Marnier	40	2cl	12.-
<b>Grappa</b>			
Grappa Triacca	42	2cl	10.-
Nonino Picolit	50	2cl	15.-
Berta Tre Soli Tre	45	2cl	15.-
Eligo dell'Ornellaia	42	2cl	12.-
<b>Cognac &amp; Armagnac</b>			
Cognac Rémy Martin VSOP	40	2cl	12.-
Cognac Rémy Martin XO	40	2cl	20.-
Armagnac Sempé VSOP	40	2cl	12.-
<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	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.-
<b>Whisky</b>			
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

Chicken: CH | FR

Game: CH | DE | AT

Salmon: CH | farming

Sea bass: GR | ESP | farming | wild caught FAO 720

Sturgeon:IT | farming

Tuna: ESP | farming

Black tiger prawns: VT

Scallops: north west Atlantic | FAO 21 | otter trawls

# = 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.