

★★★★★



SUVRETTA HOUSE

ST. MORITZ

«STARTERS»

CHF

Variation of tomatoes with «Stracciatella di burrata», herb salad, figs and sumac 🌿🌾	28.–
Lukewarm Maine lobster salad with Hokkaido pumpkin, orange and lambs lettuce	54.– / 69.–
Duo of foie gras «Suvretta House» with apricot and brioche	54.– / 69.–
Ceviche «Suvretta House» 🌿🍷	31.–
Vitello Tonnato 🌿🍷	32.–
Beef tartar «Suvretta Club» with toast	44.– / 59.–
with autumn truffle, shaved at the table	daily price

«SALADS»**«Engadine Caesar Salad»**

with lamb's lettuce, mushrooms, barley, egg and Engadine cheese 🌿	26.–
Quinoa salad with confit red onions, radishes, Taggiasca olives, baru nuts, pomegranate, grilled corn, cherry tomatoes and peach vinaigrette 🌿🌾	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.–
Cream soup of wild mushrooms	21.–

«WARM STARTERS»

Pizzoccheri «Suvretta House» 🌿	23.– / 33.–
Home-made tagliolini with tomato ragoût, Taggiasca olives, burrata and basil 🌿	23.– / 33.–
Trofie with venison ragout and cranberries	28.– / 38.–
Oven squash with Brussels sprout leaves, figs and Morteratsch stone 🌿	31.–
Spaghetti with lemon and caviar	30g 98.–

«AUTUMN SPECIALITIES WITH CEPS OR CHANTERELLES»

Risotto Carnaroli Gran Riserva 🌿🌾	27.– / 39.–
Home-made tagliatelle 🌿	27.– / 39.–
Carpaccio of Black Angus beef 🌿🍷	41.–
with summer 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» _____	38.–
with autumn 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 «Ticinese» with crème fraîche, luganighetta, mushrooms and Gottardo cheese _____	25.–
Tarte flambée «Salmon» with crème fraîche, smoked salmon, capers, red onion and avocado _____	26.–
Tarte flambée «Suvretta House» with crème fraîche and black autumn truffle 🌿 _____	58.–

🌿 gluten-free available as a Pinsa

«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.–
«Suvretta House Tuna Poke Bowl» with jasmine rice, avocado, cucumber, edamame, mango, seaweed, sesame and ginger 🌿 _____	46.–

«CHEF KEVIN'S SUGGESTIONS»

Sea bass fillet with an almond crust on a tomato-basil cream and seasonal vegetables _____	54.–
Roasted saddle of venison with «Gnocchi Ticinese» and thyme jus _____	56.–

«FROM THE GRILL»

BEEF BLACK ANGUS

Swiss Black Angus Chain Steak _____ 200g _____	65.–
US Entrecôte _____ 200g _____	72.–
US Rib Eye _____ 300g _____	72.–
Fillet _____ 200g _____	72.–
Fillet Ladies cut _____ 130g _____	48.–
«Suvretta» skewer _____	72.–
«Cut of the day» _____	daily price

VEAL

Paillard _____	49.–
Schmid's sausage from St. Gallen _____ 110g / 220g _____	22.– / 29.–
Veal chops _____ 300g _____	83.–

LAMB

Lamb chops from Val Pischivao _____	56.–
-------------------------------------	------

«FROM THE GRILL»

FISH

«Catch of the day» _____ daily price

POULTRY

«Stubenküken à l'américaine» _____ 56.-

«HOT STONE»

CHF

US Entrecôte _____ 200g _____ 72.-

Black Angus beef fillet _____ 200g _____ 72.-

US Rib Eye _____ 300g _____ 72.-

«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, any additional ones 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.

BLAUI GIBÄ

The word «Blauï Gibä» means blue goat, which is translated from the Swiss language. This delicious blue cheese is made from 100% goat's milk with a typical acidity and Roquefort notes in the finish.

45 % fat in dry matter, thermised organic goat's milk, Family Hofstetter, Ruswil, Luzern, 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

RED GLACIER

The red glacier is a creamy soft cheese with a red crust. The cheese has a tangy flavour which is achieved by constantly being tended and sheared in the cellar.






45% fat in dry matter, thermised* cow's milk, Family Hofstetter, Ruswil, Luzern, 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**

Caramell mousse with vanilla cream and whipped egg whites 	18.-
Raspberry Charlotte with sponge cake, sorbet and raspberry-yoghurt sauce 	18.-
«Belle Hélène»	
with poached and caramelized pear, chocolate sponge cake and 65% chocolate mousse 	18.-
Caramelised champagne zabaglione with forest fruits 	18.-
Chestnut cake and parfait with blueberry compote and sorbet 	18.-

«OUR CLASSICS»

Swiss ice coffee stirred with / without Kirsch	18.-
Ice coffee «Viennese style»	18.-
«Sgroppino»	18.-
Coupe Danemark	18.-
Coupe Romanoff	18.-
Coupe Melba	18.-
Coupe Forestière	18.-
Banana Split	18.-
Selection of home-made sorbets and ice cream	scoop 6.-

«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.

* 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

