

Welcome
at the Restaurant Chasellas

We wish you a most enjoyable evening

Viva & Bun Appetit

Katja Rattay & 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.

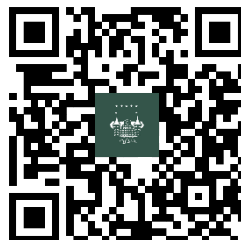
The price varies depending on the offer and selection

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
Image Brochure



HOTEL SUVRETTA HOUSE
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7500 ST. MORITZ
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INFO@SUVRETTAHOUSE.CH

«STARTERS»

CHF

Winter salad 🍃

Orange | Miso | Walnuts | Grapefruit | Mountain yoghurt
with scallops

26.50
42.50

Madai «Japanese gilthead»

Citrus fruits | Szechuan pepper | Nasturtium
with 10g «Golden Osietra» caviar

38.-
56.-

Swiss beef tartar «Chasellas»

Engadin stone | Homemade brioche
with winter truffle

42.- | 53.-
daily price

Homemade Foie gras terrine

Wild berries | Port wine

49.- | 61.-

Cauliflower variation 🍃

Pear | Hazelnut | Hummus | Pomegranate

28.50

Creamy Burrata 🍃

Avocado | Balsamico | Tomato | Pepper

29.50

«SOUPS»

Cream soup of lamb's lettuce

Amaranth | Egg | Radish

21.-

Cream soup of Jerusalem artichoke | Perigord truffle

25.-

Double beef consommé | Raviolini

23.-

«INTERMEDIATE COURSES»

Red ravioli

Beetroot | Clementine | Wild brussels sprouts | Nut

38.- | 49.-

Scallop

Pumpkin | Chicken | Beech mushroom | Winter truffle

48.-

Tagliolini

Butter | Parmesan
with winter truffle

24.- | 36.-
daily price

Risotto «Gran Riserva»

Butter | Parmesan
with winter truffle

24.- | 36.-
daily price

«FISH AND CRUSTACEANS»**CHF**

Sea bass in salt crust Olive oil Lemon	for 2 people	144.-
Saint-Pierre Carrot Edamame Pak choi Dashi		56.-
Roasted sturgeon Potatoes Cucumber Pommery mustard with 10g «Golden Osietra» caviar		58.- 74.-

«MAIN COURSES»

Escalope «Viennese style» Potato salad Cranberries (gluten-free available)		46.-
Fried chicken «Viennese style» Potato salad Cranberries (gluten-free available)		44.-
Sliced veal «Zurich style» with buttered Rösti		48.-
Saddle of venison Sweet potato Red cabbage Navette Game croustillants		58.-
Lamb Chickpea Bean Eggplant Yoghurt		56.-
Swiss Black Angus beef Carrot Beef marrow Onion Field champignon		64.-
Green vegetable curry 🌿 Broccoli Shiitake mushrooms Carrot Sugar pea Thai asparagus		38.-
Poached egg 🌿 Cauliflower Romanesco Hollandaise sauce Onion crumble with winter truffle		38.- daily price

«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.-
Pineapple Chocolate Coconut Saffron	17.-
Peanuts Caramel Maldon sea salt Chocolate	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 & Portwein			
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.-
Grand Marnier	40	2cl	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.-
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	24.-
Gin Monkey 47	40	4cl	24.-
Breil Pur Gin	45	4cl	20.-
Tanqueray Gin	40	4cl	14.-
Bombay Sapphire Dry Gin	40	4cl	14.-
Beefeater 24	40	4cl	17.-
Whisky			
Royal Salute 21y	40	4cl	36.-
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
Saint-Pierre: FR | wild caught FAO 81
Gilthead:

= may have been produced with hormones, antibiotics and/or other antimicrobial enhancers
In case of allergies please contact the service

Up to 31.12.23, VAT 7.7% / starting 01.01.24, VAT 8.1%