
RESTAURANT
CHASELLAS

*Welcome
at the Restaurant Chasellas.*

We wish you a most enjoyable afternoon.

Viva & Bun Appetit

*Katja Rattay & Marco Kind
with the Chasellas Team*

*Suvretta House
Winter Pearls 23/24*



RESTAURANT CHASELLAS

APÉRITIFS

Aperol Spritz 20.–
Aperol, prosecco and soda

Hugo 20.–
*Elderflower syrup, lime
peppermint, prosecco und soda*

Bellini 22.–
White peach puree and champagne

Mimosa 22.–
Orange juice and champagne

Campari Orange 20.–
Campari with orange juice

Kir 13.–
Crème de cassis with white wine

Kir Royal 22.–
Crème de cassis with champagne

BEER

Palü Beer Amber 33cl 10.50

Calanda Edelbräu 33cl 9.–

Calanda Radler ‚Panaché‘ 33cl 9.–

Calanda 0.0 alcohol free 33cl 8.–

Heineken 33cl 9.–

Erdinger Weissbier 50cl 12.–

Bellavista Hefe-Weizenbier 33cl 10.50

COCKTAILS

Negroni 20.–
Campari, red Wermut, Gin


The 6-o'clocker 20.–
*Vodka, Martini Dry,
Crème de cassis and champagne*

Americano 20.–
Campari, red Wermut, soda

Bloody Mary 20.–
Vodka, tomato juice and lemon

Dry Martini 20.–
Gin, Dry Wermut

Vodkatini 20.–
Vodka, Dry Wermut

Raspberry Smash  20.–
*Suvretta House Lady's Gin,
Raspberries, lime, cane sugar
and soda*

Tequila Sunrise 20.–
Tequila, orange juice and Grenadine



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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 Bitter Lemon, Ginger Ale</i>	20cl	8.–
<i>Fever-Tree Classic Tonic Water</i>	20cl	8.–
<i>Fever-Tree Ginger Beer</i>	20cl	8.–
<i>San Bitter</i>	10cl	8.–
<i>Apple juice</i>	25cl	7.–
<i>Saft vom Fass Möhl 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 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>Chocolate hot or cold</i>	7.50
<i>Chocolate Mélange</i>	8.50
<i>Milk pasteurized</i>	5.–
<i>Orange-, Apple- und Rum punch, without alcohol</i>	6.–
<i>Ronnefeldt Tea Darjeeling, Earl Grey, verbena, fennel, green tea, rosehip, camomile, mountain herbs, mint, 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 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 Chardonnay</i>	10cl	15.–
<i>Weingut Manfred Meier, Zizers</i>	75cl	94.–
<i>Riesling vom Vulkangestein</i>	10cl	13.–
<i>Weingut Schäfer-Fröhlich, Nahe</i>	75cl	78.–
<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, Toskana</i>	75cl	118.–
<i>Malbec „Taymente“</i>	10cl	13.–
<i>Bodegas y Viñedos Huarpe, Mendoza</i>	75cl	73.–



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DIGESTIF

<i>Sherry Tio Pepe</i>	17%	4cl	14.–
<i>Porto Ruby Niepoort</i>	20%	4cl	12.–
<i>Cognac Rémy Martin VSOP</i>	40%	2cl	12.–
<i>Cognac Rémy Martin XO</i>	40%	2cl	20.–
<i>Armagnac Sempé VSOP</i>	40%	2cl	14.–
<i>Grand Marnier</i>	40%	2cl	14.–
<i>Calvados Vieux Morin</i>	40%	2cl	8.–
<i>Himbeergeist Schladerer</i>	42%	2cl	8.–
<i>Williamine du Valais Morand</i>	43%	2cl	8.–
<i>Apricotine du Valais Morand</i>	43%	2cl	8.–
<i>Vieille Prune Fassbind</i>	41%	2cl	8.–
<i>Kirsch Réserve Dettling</i>	41%	2cl	8.–
<i>Kirsch Willisauer</i>	40%	2cl	8.–
<i>Mirabelle Morand</i>	40%	2cl	8.–
<i>Kernobst Willisauer</i>	40%	2cl	8.–
<i>Birnenbrand Willisauer</i>	40%	2cl	8.–
<i>Pflümlli Willisauer</i>	40%	2cl	8.–

BITTER & LIQUER

<i>Aperol</i>	11%	12.–
<i>Appenzeller Avena</i>	30%	12.–
<i>Braulio</i>	40%	12.–
<i>Campari</i>	21%	12.–
<i>Cynar</i>	23%	12.–
<i>Fernet Branca</i>	16%	12.–
<i>Pernod</i>	42%	12.–
<i>Ramazotti</i>	40%	12.–
<i>Limoncello</i>	30%	12.–
<i>Bailey's Irish Cream</i>	23%	12.–
<i>Sambuca</i>	18%	12.–
<i>Amaretto Disaronno</i>	40%	12.–
<i>Cointreau</i>	40%	12.–

GIN

<i>Suvretta Lady's or Gentleman's Gin</i>	45	4cl	20.–
<i>Gin Monkey 47</i>	40	4cl	19.–
<i>Breil Pur Gin</i>	45	4cl	20.–
<i>Tanqueray Gin</i>	40	4cl	14.–
<i>Bombay Sapphire Dry Gin</i>	40	4cl	14.–
<i>Beefeater 24</i>	40	4cl	17.–



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VODKA

<i>Wyborowa</i>	40	4cl	12.–
<i>Absolut</i>	40	4cl	13.–

RUM

<i>Rum Coruba</i>	40	4cl	13.–
<i>Havana Club Añejo 3 años</i>	40	4cl	13.–
<i>Havana Club Añejo 7 años</i>	40	4cl	17.–

We would be delighted to host and arrange your private or business party for up to 40 guests at our restaurant Chasellas

TEQUILA

<i>José Cuervo Tequila</i>	40	4cl	13.–
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We would be delighted to create a special menu for groups of 10 people and more

WHISKY

<i>Ballantine's</i>	40	4cl	14.–
<i>Johnnie Walker Red Label</i>	40	4cl	14.–
<i>Johnnie Walker Black Label</i>	40	4cl	17.–
<i>Whisky J&B</i>	40	4cl	15.–
<i>Tullamore Dew</i>	40	4cl	15.–
<i>Macallan 12 yo</i>	40	4cl	22.–

We are very much looking forward to your inquiry.

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