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SUVRETTA HOUSE



ST. MORITZ

«STARTERS»	CHF
Variation of tomatos with "Stracciatella di burrata" and persimmon  	28.-
Venison carpaccio with zinkarlin cheese, herb salad and cranberry sauce 	32.-
Tuna tataki with asian salad and ponzu vinaigrette  	31.-
Vitello Tonnato  	32.-
Beef tartar «Suvretta Club» with toast	44.- / 59.-
with winter truffle, shaved at the table	daily price





«SALADS»

Quinoa salad with beetroot, chickpeas, glazed endives, cashew nuts, spinach and tomato vinaigrette 	26.-
«Engadine Caesar Salad» with lamb's lettuce, mushrooms, barley, egg, Engadine cheese and grisons meat	26.-
Fennel salad 	
with dill, chervil, artichokes, orange fillets, rocket salad, baby lettuce and citrus vinaigrette	26.-
Complete your choice:	
with pan-fried Cajun-Blackened seabass	46.-
with pan-fried BBQ chicken breast	38.-
with pan-fried prawns	42.-





«SOUPS»

Grisons barley soup	21.-
with «Wienerli»	26.-
French onion soup	21.-
Ramen with chicken 	28.-
Soup of lentils soup with mint, yoghurt und lemon 	21.-
Won Tong duck soup	28.-

«WARM STARTERS»

Pizzoccheri «Suvretta House» 	23.- / 33.-
Home-made taglierini with tomato ragout, Taggiasca olives, burrata and basil 	23.- / 33.-
Ticino polenta gnocchi with wild veal-cheek-ragout	26.- / 36.-
Pumpkin tart with hummus, amaretti and oregano vinaigrette 	31.-
Cod praliné with peperoni cream and winter vegetables 	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 «Ticinese» with crème fraîche, luganighetta, mushrooms and Gottardo cheese _____	25.-
Tarte flambée «Salmon» with crème fraîche, smoked salmon, avocado and red onion _____	26.-
Tarte flambée «Suvretta House» with crème fraîche and winter truffle 🌿 _____	59.-

🌿 gluten-free available as a Pinsa

«CLASSIC'S»

Escalope «Viennese style» (gluten-free available) _____	54.-
Sliced veal «Zurich style» 🌿 _____	54.-
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 🌿 _____	46.-

«CHEF KEVIN'S SUGGESTIONS»

Pike perch from Lagio Maggiore with pistachio crust, carrots and mascarpone sauce _____	52.-
Venison tagliata with Jerusalem artichoke, cranberries, kale and grappa jus _____	56.-
Beef brasato «al Merlot Ticinese» with polenta _____	52.-

«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		54.-
Schmid's sausage from St. Gallen	110g / 220g	22.- / 29.-
Peduzzi veal chops		83.-

LAMB

Poschiavo lamb chops		62.-
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FISH

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

POULTRY

«Stubenküken à l'américaine»		56.-
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«SIDE DISHES AND VEGETARIAN ALTERNATIVES»

Seasonal vegetables		9.-
Grilled vegetables 		9.-
Buttered rice		9.-
Warm potato salad		9.-
Rösti		9.- / 18.-
French fries		9.-
Country cuts gratinated with parmesan and truffle		16.-
Sweet potato fries		9.-

 side dishes are gluten-free

For each grill dish, one side dish and one sauce 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 _____ 16.– / 23.–

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.

BLAUI GIBÄ

The word «Blauı 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, 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.

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**

Chestnut Mont Blanc with clementine-mandarine compote and chocolate-milk-ganache 	19.-
Caramelized puff pastry, apple tarte tatin with mascarpone-vanilla cream, and caramel sauce	19.-
Buttermilk cake with red currants poached pears and winter-fruit-compote 	19.-
Black forest «Suvretta House» with Griotte and cherry blossom 	19.-

«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 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 Laurent Perrier, Brut	1 dl	25.-
Champagne Laurent Perrier Rosé	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

Up to 31.12.23, VAT 7.7%

Starting 01.01.24, VAT 8.1%

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