



Hot beverages

Coffee cream or espresso _____	5.50
Double espresso _____	7.50
Milk coffee _____	5.50
Cappuccino _____	6.50
Ovomaltine _____	7.50
Chocolate _____	7.50
Ovo mélange _____	8.50
Chocolate mélange _____	8.50
Ronnefeldt tea <i>Camomile, Darjeeling,</i>	
<i>Green Tea, Peppermint, Rose Hip,</i>	
Rooibos Vanilla, Verbena, Sweet Ginger _____	5.50
Different punch <i>without alcohol</i> _____	5.50
Mulled wine _____ 30cl _____	9.50
Jagertee _____	10.50
Ski water <i>hot or cold</i> _____	6.–
Ski water <i>with Kirsch</i> _____	9.50

Special Coffee

Coffee Trutz <i>with pear brandy and cream</i> _____	12.–
Coffee Fertig <i>with fruit brandy</i> _____	11.50
Coffee Luz <i>with grappa</i> _____	11.50
Coffee Amaretto _____	11.50
Schümli Pflümli <i>with plum brandy</i> _____	11.50
Irish Coffee <i>with Irish Whiskey</i> _____	15.–

Mineral water

Valser <i>sparkling & still PET</i> _____ 50cl _____	6.50
Valser <i>sparkling & still</i> _____ 75cl _____	10.–
Soft Drinks <i>PET</i> _____ 50cl _____	6.50
Bitter Lemon _____ 20cl _____	5.–
Tonic Water _____ 20cl _____	5.–
Sanbittèr <i>without alcohol</i> _____ 10cl _____	8.–
Apple wine, Möhl <i>without alcohol</i> 50cl _____	10.–
Apple wine, Möhl <i>with alcohol</i> 50cl _____	12.–
Swizly Cider <i>with alcohol</i> _____ 33cl _____	7.–
Michel red grape juice _____ 20cl _____	6.–
Michel orange juice _____ 20cl _____	6.–
Michel tomato juice _____ 20cl _____	6.–
Red Bull _____ 25cl _____	9.–

Beer

Calanda Lager _____ 58cl _____	9.–
Calanda Glatsch _____ 40cl _____	8.50
Calanda Edelbräu _____ 30cl _____	8.50
Calanda Radler 'Panache' _____ 30cl _____	8.50
Erdinger Weissbier _____ 50cl _____	9.50
Palü Bier Amber _____ 32cl _____	9.–
Bellavista Hefe-Weizenbier _____ 33cl _____	10.–
Bernina Bier _____ 32cl _____	9.–
Heineken _____ 33cl _____	8.–
Clausthaler <i>without alcohol</i> _____ 33cl _____	8.–
Erdinger Weissbier <i>without alcohol</i> 50cl _____	10.–

Aperitif & Bitter

	4cl
Aperol _____ 11% _____	9.50
Appenzeller _____ 30% _____	9.50
Averna _____ 32% _____	9.50
Braulio _____ 21% _____	9.50
Campari _____ 23% _____	9.50
Cynar _____ 16% _____	9.50
Fernet Branca _____ 40% _____	9.50
Pernod _____ 40% _____	9.50
Ramazotti _____ 30% _____	9.50

Digestif & Grappa

	2cl
Mirabelle Morand _____ 43% _____	8.–
Williamine Morand _____ 43% _____	8.–
Abricotine Morand _____ 43% _____	8.–
Himbeergeist Schladerer _____ 42% _____	8.–
Kirsch Willisauer _____ 37.5% _____	8.–
Kirsch Dettling Réserve _____ 41% _____	8.–
Pflümliwasser Willisauer _____ 37.5% _____	8.–
Birnenbrand Willisauer _____ 43% _____	8.–
Grappa Triacca _____ 42% _____	8.–
Whisky Ballantine's _____ 43% _____	8.–
Rum Coruba _____ 40% _____	8.–
Calvados Morin _____ 40% _____	8.–
Cognac Rémy Martin VSOP _____ 40% _____	8.–
Ron Zacapa 23 years _____ 40% _____	8.–

For further selections
please ask for our wine list.





Exclusive Use

Das Restaurant kann für private Veranstaltungen am Abend für 40 bis 140 Personen reserviert werden.

The restaurant can be reserved for private events in the evening for 40 to 140 people.

Il ristorante Trutz può essere prenotato in esclusiva per eventi privati da 40 a 140 persone.

Le restaurant peut être réservé pour des événements privés le soir pour 40 à 140 personnes.

get in touch with us:

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