

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.

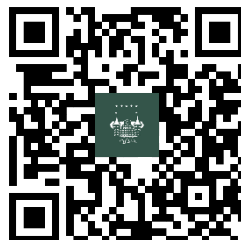
4-course | 5-course | 7-course
CHF 145.- | CHF 175.- | CHF 235.-

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 SUVRETТА HOUSE
VIA CHASELLAS 1
7500 ST. MORITZ
+41 (0)81 836 36 36
INFO@SUVRETТАHOUSE.CH

«CHASELLAS CLASICS»

«STARTERS»

CHF

Swiss beef tartar «Chasellas»
Engadine stone | capers | sweet potatoes | homemade brioche 42.- | 53.-

Variation of cauliflower 🌿
cherry | hazelnut | hummus | green asparagus 29.50

Marinated crayfish
avocado | chili | coriander 36.-

«SOUPS»

Double-strength beef broth | raviolini 23.-

Cream soup of herbs | croutons 18.-

«INTERMEDIATE COURSES»

Tagliatelle
butter | parmesan
chanterelles 24.- | 36.-
daily price

Risotto «Gran Riserva»
butter | parmesan
chanterelles 24.- | 36.-
daily price

«MAIN COURSES»

Sea bass in a salt crust
olive oil | lemon for 2 persons 144.-

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»
champignon | rösti 48.-

Saddle of venison
red cabbage | spaetzle | chanterelles 58.-

«DESSERTS»

Meringue «Chasellas» | vanilla ice cream | double cream 18.-

Swiss iced coffee stirred | with or without Kirsch 18.-

«STARTERS»**CHF**

Summer salad 🍴

mirabelle | miso | pecan nut | pomegranate | mountain yogurt
with scallops26.50
44.50

Ceviche of lostallo salmon

celery | citrus fruits | melon | nasturtium
with 10g «Golden Osietra» caviar39.-
57.-

Creamy Burrata 🍴

avocado | balsamico | tomato | pepper

31.50

«SOUPS»

Cream soup of spinach

amaranth | salmon crostini

21.-

Avocado cold bowl

bell pepper | corn | coriander

18.-

«INTERMEDIATE COURSES»

Homemade ravioli

pear | gorgonzola | walnut

38.- | 49.-

Scallop meets black feather chicken

avocado | tomato | maitake | citrus

42.-

«FISH»

Yellowfin tuna

carrot | edamame | maitake | dashi

54.-

Saint Pierre

peas | nori seaweed | apple | beans
with 10g «Golden Oscietra» caviar59.-
77.-

«MAIN COURSES»**CHF**



Deer parsley root semolina dumplings lemon chanterelles	59.-
Lamb chickpea bean eggplant yogurt	56.-
Black Angus Flat Iron Steak potato maitake green asparagus	64.-
Beef filet mashed potatoes spinach duck liver summer truffle	72.- daily price
Green vegetable curry 🌿 broccoli shiitake mushroom carrot sugar pea thai asparagus	34.-
Poached egg 🍳 cauliflower romanesco hollandaise sauce onion crumble summer truffle	36.- daily price

«DESSERTS»

Lemon basil yogurt	18.-
Elderflower soup matcha sparkling wine yuzu	18.-
Lemon sorbet champagne or Vodka	18.-
Plum sorbet Vieille Prune	18.-
Green Apple sorbet Calvados	18.-
Raspberry sorbet raspberry schnaps	18.-
Pear sorbet Williamine	18.-
L'Artisan Ice cream vanilla chocolate strawberry yogurt	6.- per scoop
L'Artisan Sorbet lemon plum green apple mango pear raspberry passion fruit	6.- per scoop

«AFTER DINNER»**CHF**

	vol		
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			
Johnnie Walker Red Label	40 %	4cl	14.-
Johnnie Walker Black Label	40 %	4cl	17.-
Tullamore Dew	40 %	4cl	15.-
Macallan 12 yo	40 %	4cl	22.-

 = vegetarian dish
 = vegan dish

Beef: CH | US# | ARG# | JP | ESP
Veal: CH | DE
Lamb: : CH | IRL
Chicken: CH | FR
Game: CH | DE | AT
Salmon: CH | farming
Sea bass: GR | ESP | farming | wild caught FAO 720
Sturgeon:IT | faming
Tuna: ESP | farming, PHL FAO-71
Black tiger prawns: VT
Scallops: north west Atlantic | FAO 21 | otter trawls
Saint-Pierre: FR | wild caught FAO 81
Gilthead: JP | farming 293
Bread & sweet pastries: From the Suvretta House bakery

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

All prices in CHF, including 8.1% VAT.