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SUVRETTA HOUSE

ST. MORITZ

OYSTERS & CAVIAR SELECTION

Gillardeau Bretagne, France

CHF 12.–

Served with Cheddar on pumpernickel, lemon and vinaigrette of onions and pepper

Royal Beluga, Iran

50g / 125g

CHF 298.– / CHF 568.–

Siberian Caviar, Italy

50g / 125g

CHF 138.– / CHF 228.–

Osietra Premium Gold, China

50g / 125g

CHF 148.– / CHF 288.–

Royal Osietra, Belgium

50g / 125g

CHF 198.– / CHF 348.–

with classic garnishing



«STARTERS» **CHF**

Variation of tomato-strawberry with burrata, herb salad and Za'atar 🌿🌾	28.-
Watermelon carpaccio with feta, crispy capers and sumach 🌿🌾	26.-
Crudo of Swiss Rainbow Trout with cucumber, yuzu kosho and nectarine 🌾	31.-
Vitello Tonnato 🌿🍷	32.-
Beef tartar «Suvretta Club» with toast	44.- / 59.-
with summer truffle, shaved at the table	daily price
Pressed pork knuckle terrine «Suvretta House» with herb salad and toasted bread	38.-

«SALADS»

Baby lettuce with pear, miso, croutons, chives, seeds and wild mushrooms 🌿	26.-
Freekeh salad with artichokes, red onions, nectarines, confit tomatoes, mint and coriander 🌿	26.-

Complete your choice:

with pan-fried Cajun-Blackened seabass	44.-
with pan-fried BBQ chicken breast	38.-
with pan-fried prawns	42.-

«SOUPS»

Grisons barley soup	21.-
French onion soup	21.-
Vichyssoise with chives and char caviar	21.-

«WARM STARTERS»

Pizzoccheri «Suvretta House» 🌿	23.- / 33.-
Home-made taglierini with tomato ragoût, Taggiasca olives, burrata and basil 🌿	23.- / 33.-
Glazed ricotta gnocchi with N'duja on zucchini cream and rock lobster	31.- / 41.-
Variation of roasted carrots with sunflower seeds, Greek tahini yogurt and pomegranate 🌿	25.- / 35.-

«SUMMER SPECIALITIES WITH CEPS OR CHANTERELLES»

Risotto Carnaroli Gran Riserva 🌿🌾	29.- / 39.-
Home-made tagliatelle 🌿	29.- / 39.-
Carpaccio of Black Angus beef 🌿🌾	41.-
with summer truffle, shaved at the table	daily price
Portion of pan-fried mushrooms 🌿🌾	17.- / 27.-

«TRADITIONAL»

Fondue Chinoise with traditional garnishing for two _____ p.p. _____	59.-
Cheese fondue «Suvretta House» _____	38.-
with summer 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 🍴 _____	25.-
Tarte flambée «Summer» with crème fraîche, avocado, pomelo, mint and feta 🍴 _____	25.-
Tarte flambée «Salmon» with crème fraîche, smoked salmon, capers, red onion and avocado _____	26.-
Tarte flambée «Suvretta House» with crème fraîche and black summer truffle 🍴 _____	58.-

🌾 gluten-free available as a Pinsa

«MAIN COURSES»

Escalope «Viennese style» (gluten-free available) _____	54.-
Sliced veal «Zurich style» _____	54.-
Calves liver with potato purée, apple, shallots and sage 🌾 _____	54.-
«Suvretta House Lostallo Salmon Poke Bowl» with jasmine rice, avocado, cucumber, edamame, mango, seaweed, sesame and ginger 🍴 _____	46.-

«CHEF MARTINAS'S SUGGESTIONS»

Glazed Atlantic sea bass fillet with artichoke vegetables and Grenobloise sauce _____	54.-
«Vietnamese Bánh mì Sandwich» with duck _____	46.-
Roasted summer buck with carrot vegetables, pistachios, and thyme jus _____	56.-

«HOT STONE»

CHF

Entrecôte _____ 200g _____	74.-
Black Angus beef fillet _____ 200g _____	74.-
Rib Eye _____ 300g _____	78.-

«FROM THE GRILL»

BEEF BLACK ANGUS

Swiss Black Angus Secret Cut	200g	65.-
Entrecôte	200g	74.-
Rib Eye	300g	78.-
Fillet	200g	74.-
Fillet Ladies cut	130g	48.-
«Suvretta» skewer	200g	74.-
«Cut of the day»		daily price

VEAL

Paillard		54.-
Schmid's sausage from St. Gallen	110g / 220g	22.- / 29.-
Peduzzi's chop	300g	85.-

LAMB

Lamb chops from Val Poschiavo	300g	62.-
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FISH


«Catch of the day»		daily price
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POULTRY

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

Seasonal vegetables 🌿		9.-
Grilled vegetables 🌿		9.-
Potato salad		9.-
Rösti 🌿		10.- / 15.-
French fries 🌿		9.-
Country cuts with parmesan and truffle 🌿		15.-
Sweet potato fries 🌿		9.-

 side dishes are gluten-free

For each grill dish, one side dish is included, any additional ones 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.– / 24.–

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 in dry matter, 100% organic sheep's milk, Prättigau, Grisons, Switzerland.

BLAUI GIBÄ

The word «Blau 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 in dry matter, 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 in dry matter, pasteurised full-fat soft cheese, Käserei Ueli Moser, Dotzigen, Switzerland

GRANIT

Granit is a 24-month old, spicy cheese from the Bergell. The cheese has been rubbed with olive oil and matured in a natural cellar. The cheese is very hard and has to be broken like Parmesan.

45% fat in dry matter, cow raw milk, Bergell, Switzerland

ISOLA'S FRESH GOAT CHEESE

The fresh and mild goat cheese from Isola (Sils-Maria) is carefully and lovingly produced by the Cadurisch family. Since the fresh goat's milk is boiled and acid separates the cheese from the whey, the cheese is made without animal rennet. The cheese is very mild and has a fresh taste.

45% fat in dry matter, pasteurised goat's milk, Upper Engadine, Sils-Maria, Grisons, Switzerland

RED GLACIER



The red glacier is a creamy soft cheese with a red crust. The cheese has a tangy flavour which is achieved by constantly being tended and sheared in the cellar.

45% fat in dry matter, thermised* cow's milk, Family Hofstetter, Ruswil, Luzern, Switzerland

SAVOGNINER HEUMILCH REZENT

Is a mountain cheese, aged for at least 6 months and made from mountain hay milk.

48% fat in dry matter, thermised cow's milk, semi-hard cheese, lactose-free, Savognin, Switzerland

«DESSERTS»	CHF
Pistachio merveilleux with cherries 	19.–
Nougatine ice cream 	19.–
Chocolate cookies «Coulant» with vanilla ice cream	19.–
«Tres Leches» cake with berries	19.–

«OUR CLASSICS»

Swiss ice coffee stirred with / without Kirsch	19.–
Ice coffee «Viennese style»	19.–
«Sgroppino»	19.–
Coupe Danemark	19.–
Coupe Romanoff	19.–
Coupe Melba	19.–
Coupe Forestière	19.–
Banana Split	19.–
Selection of home-made sorbets and ice cream _____ scoop	6.50

«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.

* 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 pasteurisation.

alpine hideaway
for generations to come



Beef: CH, US#, IRL, ARG#, JP, ESP, AUS#, UY
Veal: CH, FR
Lamb: CH, FR, AUS#, IRL
Poultry: CH, FR, HUN
Pork: CH, ESP
Game: CH, AUT, NZL
Duck: FR
Seafood: IT, JPN, ZAF
Fish: FR, NL, PHL, GRC
Bread & Sweet Pastries: From the Suvretta House bakery

🌿 = vegetarian dish
🌱 = vegan dish
🌾 = gluten-free dish
🥛 = lactose-free dish

All prices in CHF, including 8.1% VAT.

In case of allergies, please contact your waiter.

= might have been produced with antibiotics and/or other antimicrobial preservatives