

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.

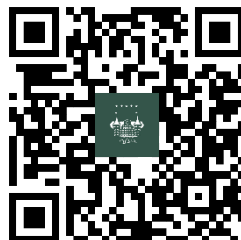
4-course | 5-course | 7-course
CHF 145.- | CHF 175.- | CHF 235.-

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
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«CHASELLAS CLASICS»

«STARTERS»

CHF

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

Variation of cauliflower 🌿
plum | hazelnut | hummus | sweet potato 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

Homemade ravioli
pear | gorgonzola | walnut 32.- | 38.-

«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

Colorful autumn salad 🍴

mirabelle | miso | pecan nut | beetroot | mountain yogurt
with scallops

26.50
44.50

Ceviche of lostallo salmon

celery | citrus fruits | melon | nasturtium
with 10g «Golden Osietra» caviar

39.-
57.-

Creamy Burrata 🍴

avocado | balsamico | tomato | pepper

31.50

«SOUPS»

Cream soup of spinach 🍴

amaranth | salmon crostini

21.-

Carrot-curry soup 🍴

quinoa | coriander | calamansi

18.-

«FISH»

Yellowfin tuna

carrot | edamame | maitake | dashi

56.-

Pike perch from Lago Maggiore

sauerkraut | potato | apple | jus

54.-

«MAIN COURSES»

CHF

Deer parsley root semolina dumplings lemon maitake mushroom	59.-
Veal chop 300g sage tinezio bell pepper goat cheese onion	68.-
Beef filet mashed potatoes spinach chanterelles	68.-
Green vegetable curry 🌿 broccoli shiitake mushroom carrot sugar pea thai asparagus	34.-
Beetroot ravioli ricotta hazelnut lamb's lettuce plum	38.-

«DESSERTS»

Lemon basil yogurt honey	18.-
Chocolate blackberry 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	6.- per scoop
vanilla chocolate strawberry yogurt	
L'Artisan Sorbet	6.- per scoop
lemon plum green apple mango pear raspberry passion fruit	

«AFTER DINNER»**CHF****Sherry & Portwein**

	vol		
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 | farming

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.