



# CHASELLAS

## «LOCAL TREATS»



CHF

«Chasellas Plättli» (Air-dried meat   local cheese)	34.50
«Grisons Plättli» (Grisons air-dried beef)	34.–
«Salsiz Plättli» (pork   beef)	26.–
«Swiss cheese Plättli» (local cheese) 🌿	28.–
«Chasellas cheese toast» 🌿	23.–
Fried egg 🌿	27.–

## «HEALTHY SANCKS»



Salad of the day 🌿	Daily price
Mixed salad (french / balsamic / Italian) 🌿	17.–
Colorful autumn salad 🌿	
blueberry   falafel   hazelnut   engadine mountain yoghurt	27.50
Spinach salad   pomegranate   avocado   quinoa   cottage cheese 🌿	24.50
Vegan Poke Bowl «Chasellas» 🌿	
rice   tofu   red cabbage   carrot   cucumber   radish	
edamame   avocado   tahini sauce	24.–
Gravad lax   honey-dill-mustard sauce	25.–   34.–
Swiss tartar of beef «Chasellas»	42.–   54.–





## «OUT OF THE SOUP POT»



Fruity soup of carrots   quinoa 🌿	16.–
Consommé   flädle   vegetables	19.–


## «PASTA & RISOTTO»



	Daily price
Pasta of the day	
Pasta tomato sauce 	21.–
Pasta bolognese sauce	25.–
Homemade ravioli   pear   gorgonzola   walnut 	38.–
Sliced beef entrecôte	54.–
Creamy risotto «Gran Riserva»	
White wine   parmesan   olive oil 	24.50
Sliced beef entrecôte	40.50
Black tiger prawns	42.50
Creamy risotto «Gran Riserva»	
Saffron   lime   datterini tomatoes   rocket salad 	26.50
Sliced beef entrecôte	42.50
Black tiger prawns	44.50

## «MAIN COURSES»



	Daily price
Dish of the day	
Fried chicken «Viennese style» potato salad   cranberries (gluten-free available)	45.–
Veal paillard   grisons fries   salad	46.–
Escalope «Viennese style» potato salad   cranberries (gluten-free available)	46.–
Sliced veal «Zurich style»   mushroom   rösti	48.–
«Hacktätschli» potato-cucumber salad	32.–
Black Angus entrecôte 200g fried potatoes   salad	52.–
Thai curry vegetables   perfumed rice 	34.–
Pan-fried Swiss chicken	46.–
«Wienerli» Heuberger butchery (pair)	14.–
«Weisswurst» Heuberger butchery (pair)	15.–
Veal sausage   Heuberger butchery	15.–

Engadin sausage   Heuberger butchery	16.–
Rösti «Nature» 🌿	16.–
Rösti   fried egg   bacon   cheese	28.–
Rösti   champignon   leek   cheese 🌿	26.–
Rösti   gravad lax   lemon cream	34.–

## «SIDE DISHES»

With rösti 🌿	9.–
With fries from the Grisons 🌿	9.–
With potato salad 🌿	9.–
With potato puree 🌿	9.–
With fried potatoes 🌿	9.–
With vegetables 🌿	9.–
With sauerkraut 🌿	9.–
With salad 🌿	9.–
With pleasure we serve your meal on two separate plates	12.–

🌿 = 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.