

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 165.- | CHF 195.- | CHF 255.-

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



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«CHASELLAS CLASICS»

«STARTERS»

CHF

Variation of cauliflower 🌿
apple | hazelnut | hummus | parsnip

29.50

Swiss beef tartar «Chasellas»
Engadine stone | capers | sweet potato | homemade brioche

42.- | 54.-

Homemade Foie Gras Terrine

49.- | 61.-

Marinated crayfish
avocado | chili | coriander

38.-

«SOUPS»

Double-strength beef broth | raviolini

23.-

Cream soup of herbs | croutons

18.-

«INTERMEDIATE COURSES»

Tagliolini 🌿
butter | parmesan
winter truffle

24.- | 36.-
daily price

Risotto «Gran Riserva» 🌿
butter | parmesan
winter truffle

24.- | 36.-
daily price

Homemade ravioli 🌿
cashew | wild mushrooms | truffle
Winter truffle

36.- | 42.-
daily price

«MAIN COURSES»

Escalope «Viennese style»
potato salad | cranberries (gluten-free available)

46.-

Fried chicken «Viennese style»
potato salad | cranberries (gluten-free available)

45.-

Sliced veal «Zurich style»
champignon | rösti

48.-

Saddle of venison
red cabbage | spaetzle | wild mushrooms

58.-

«DESSERTS»

Meringue «Chasellas»
vanilla ice cream | double cream

18.-

Swiss iced coffee stirred
with or without Kirsch

18.-

Vermicelle «Chasellas»
vanilla ice cream | whipped cream | with or without Kirsch

18.-

«STARTERS»

CHF

Colorful winter salad 🍴
currant | miso | hazelnut | pumpkin | mountain yogurt
with obsiblue shrimp

26.50
44.50

Venison tartare Chasellas
porcini mayonnaise | cucumber | brussel sprouts

41.- | 53.-

Yellowfin tuna
wakame | citrus fruits | sesame | avocado
with 10g «Golden Osietra» caviar

39.-
57.-

Beetroot 🍴
goat's cheese | walnut | horseradish | honey

31.50

«SOUPS»

Cream soup of pumpkin 🍴
soja | peanut | flower sprouts

21.-

Cream soup of spinach 🍴
egg | creme fraîche
winter truffle

21.-
daily price

«FISH»

Sea bass in a salt crust
olive oil | lemon

preparation 40 min.
for 2 persons

144.-

Black halibut
chestnut | cabbage | winter truffle

72.-

Whole sole
potato | spinach | lemon | capers

62.-

Cod
salsify | kale | beech mushroom

54.-

«MAIN COURSES»

CHF

Venison parsley root semolina dumpling lemon flower sprouts	59.-
Pasture-raised veal pumpkin kale stachy hazelnut winter truffle	65.- daily price
Thurgau apple-fed pork celery brussels sprouts maitake winter truffle	54.- daily price
Green vegetable curry 🌿 broccoli shiitake mushroom carrot sugar pea sweet potato	36.-
Sweet potato 🌿 Wild mushrooms bimi rice seaweed	38.-

«DESSERTS»

Winter apple pecan caramel	18.-
Felchlin chocolate mandarin chili	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**

	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.-
Berta Tre Soli Tre	45 %	2cl	15.-
Eligo dell'Ornellaia	42 %	2cl	12.-
Cognac & Armagnac			
Cognac Rémy Martin VSOP	40 %	2cl	14.-
Cognac Rémy Martin XO	40 %	2cl	20.-
Brandy			
Calvados Vieux Morin	40 %	4cl	16.-
Himbeergeist Schladerer	42 %	4cl	14.-
Williamine du Valais Morand	43 %	4cl	14.-
Apricotine du Valais Morand	43 %	4cl	14.-
Vieille Prune Fassbind	41 %	4cl	16.-
Kirsch Réserve Dettling	41 %	4cl	16.-
Kirsch Willisauer	40 %	4cl	14.-
Mirabelle Morand	40 %	4cl	14.-
Kernobst Willisauer	40 %	4cl	14.-
Birnenbrand Willisauer	40 %	4cl	14.-
Pflümli Willisauer	40 %	4cl	14.-
Gin			
Suvretta Lady's / Gentleman's Gin	45 %	4cl	25.-
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	16.-
Johnnie Walker Black Label	40 %	4cl	18.-
Tullamore Dew	40 %	4cl	16.-
Macallan 12 yo	40 %	4cl	24.-

🌿 = vegetarian dish

🌱 = vegan dish

Beef: CH | US# | ARG# | JP | ESP

Veal: CH | DE

Pork: CH

Poultry: CH | FR

Game: CH | DE | AT | CZE

Salmon: CH, farming

Sea bass: GR | ESP | farming & wild caught FAO 720

Tuna: ESP, farming | PHL FAO-71

Black tiger prawns: VT

Obsiblu shrimp: NCL, farming

Cod: Northeast Atlantic, wild caught FAO 27

Sole: Northeast Atlantic, wild caught FAO 27 | FAO 21

Halibut: Northwest Atlantic, FAO 21 | NOW, farming

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.