



# CHASELLAS

## «LOCAL TREATS»



CHF

«Chasellas Plättli» (Air-dried meat   local cheese)	35.50
«Grisons Plättli» (Grisons air-dried beef)	35.–
«Salsiz Plättli» (pork   beef)	27.–
«Swiss cheese Plättli» (local cheese) 🌿	29.–
«Chasellas cheese toast» 🌿	25.–
Fried egg 🌿	29.–

## «HEALTHY SANCKS»



Salad of the day 🌿	Daily price
Mixed salad (french / balsamic / Italian) 🌿	17.–
Lamb's lettuce (French / Balsamic / Italian) egg, bacon and croutons	27.50
Colorful winter salad 🌿 blueberry   falafel   hazelnut   engadine mountain yogurt	27.50
Spinach salad   pomegranate   avocado   quinoa   cottage cheese 🌿	26.–
Vegan Poke Bowl «Chasellas» 🌿 rice   tofu   red cabbage   carrot   cucumber   radish edamame   avocado   tahini sauce	26.–
Gravad lax   honey-dill-mustard sauce	25.–   34.–
Swiss tartar of beef «Chasellas»	42.–   54.–

## «OUT OF THE SOUP POT»



Soup of the day	Daily price
Consommé flädle   vegetables	19.–
Grisons barley soup Wienerli or Engadine sausage	19.– 24.–
Celery cream soup white wine   winter truffle 🌿	31.–



## «PASTA & RISOTTO»



Pasta of the day	Daily price
Pasta tomato sauce 🌿	21.–
Pasta bolognese sauce	25.–
Tagliolini 🌿 butter   parmesan winter truffle	24.50 Daily price
Homemade ravioli 🌿 Cashew nuts   wild mushrooms   truffle Winter truffle	42.– Daily price
Sliced beef entrecôte	58.–
Creamy risotto «Gran Riserva» White wine   parmesan   olive oil 🌿 Sliced beef entrecôte	24.50 40.50
Black tiger prawns Winter truffle	42.50 Daily price
Creamy risotto «Gran Riserva» Saffron   lime   datterini tomato   rocket salad 🌿 Sliced beef entrecôte	26.50 42.50
Black tiger prawns	44.50

## «MAIN COURSES»



Dish of the day	Daily price
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.–
«Hausgemachte Hacktätschli» potato-cucumber salad	34.–
Black Angus entrecôte 200g fried potatoes   jus   salad	58.–
Green curry vegetables   perfumed rice 	36.–
Pan-fried Swiss chicken	48.–
Black tiger prawns	52.–
Whole sole Preparation 15min. potato   spinach   lemon   capers	62.–
«Wienerli» Heuberger butchery (pair)	14.–
«Weisswurst» Heuberger butchery (pair)	15.–
Veal sausage   Heuberger butchery	15.–
Engadin sausage   Heuberger butchery	16.–
Rösti «Nature» 	17.–
Rösti   fried egg   bacon   cheese	29.–
Rösti   champignon   leek   cheese 	26.–
Rösti   gravad lax   lemon cream	36.–

## «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

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.