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SUVRETTA HOUSE

ST. MORITZ

OYSTERS & CAVIAR SELECTION

Gillardeau Bretagne, France
Daily oyster

CHF 12.–
CHF 12.–









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

Riserva Royal Beluga, Iran	125g	CHF 668.–
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 beetroot with burrata, tangerine, sumac and pecan nuts   _____ 28.–
- Deer tataki with kimchi cabbage, shiitake and sugar snap peas   _____ 31.–
- Vitello Tonnato   _____ 32.–
- Beef tartar «Suvretta Club» with toast _____ 54.– / 69.–
with winter truffle, shaved at the table _____ daily price
- Scampi sashimi with avocado, pomelo, and espelette pepper   _____ 44.–
- Jambon persillé «Suvretta House» with herb salad and toasted bread _____ 38.–


«SALADS»

- Endive salad with pumpkin, kumquats and gorgonzola   _____ 26.–
- Kale salad with spelt, pomegranate, sunflower seeds, cumin, parsley and mint  _____ 26.–
- Sweet potato bowl with hearts of palm, lime, coriander, red onions and avocado  _____ 26.–




Complete your choice:

- with pan-fried Cajun-blackened seabass _____ 46.–
- with pan-fried BBQ chicken breast _____ 38.–
- with pan-fried prawns _____ 42.–



«SOUPS»


- Grisons barley soup _____ 21.–
with «Wienerli» _____ 26.–
- French onion soup _____ 21.–
- Lentil stew  _____ 21.–
- Won Tong duck soup _____ 28.–

«WARM STARTERS»

- Daily pasta _____ daily price
- Pizzoccheri «Suvretta House»  _____ 23.– / 33.–
- Home-made taglierini with tomato ragoût, Taggiasca olives, burrata and basil  _____ 23.– / 33.–
- Variation of Jerusalem artichoke with butternut squash, cashew nuts and hazelnut  _____ 25.– / 35.–
- Pan-fried foie gras on brioche, plums and dashi-pear-chutney _____ 38.– / 58.–

«TARTES FLAMBÉES»**CHF**





- Tarte flambée «Classic» with crème fraîche, bacon and onion _____ 25.–
- Tarte flambée «Méditerranéenne» with crème fraîche, grilled vegetables, mozzarella and onions  _____ 25.–
- Tarte flambée «Special» with crème fraîche, octopus, potato, and Taggiasca olives _____ 26.–
- Tarte flambée «Salmon» with crème fraîche, smoked salmon, avocado and red onions _____ 26.–
- Tarte flambée «Suvretta House» with crème fraîche and winter truffle  _____ 68.–

 gluten-free available as a Pinsa


«TRADITIONAL»

Fondue Chinoise with traditional garnishing for two _____ p.p. _____	59.–
Cheese fondue «Suvretta House» _____	38.–
with winter truffle, shaved at the table _____ daily price	

«WINTER TRUFFLE SPECIALITIES»

Risotto Carnaroli Gran Riserva   _____	25.– / 35.–
Home-made tagliatelle  _____	25.– / 35.–
Carpaccio of Black Angus beef  _____	41.–
with winter truffle, shaved at the table _____ daily price	

«SUVRETTA CLASSICS»

Escalope «Viennese style» (gluten-free available) _____	54.–
Sliced veal «Zurich style» _____	54.–
Calves liver from Bergell with potato purée, apple, shallots and sage  _____	54.–
Grilled tuna steak on potato-wasabi purée, sprouts, and ponzu sauce _____	52.–

«HEAD CHEF MARTINAS'S SUGGESTIONS»

Glazed Atlantic sea bass with artichoke, Bimi broccoli and koji beurre blanc _____	54.–
Venison tagliata with parsnip, cranberries, red cabbage, maluns and chestnuts _____	56.–
Braised veal cheeks with Taragna polenta and carrot vegetables _____	56.–

«HOT STONE»

CHF

US Rib Eye _____ 300g _____	84.–
US Entrecôte _____ 200g _____	74.–
Black Angus Rindsfilet _____ 200g _____	74.–

«FROM THE GRILL»

BEEF BLACK ANGUS

US Entrecôte _____	200g _____	74.-
US Rib Eye _____	300g _____	84.-
Fillet _____	200g _____	76.-
Fillet Ladies cut _____	130g _____	48.-
«Suvretta» skewer _____	200g _____	74.-
«Cut of the day» _____		Tagespreis

VEAL

Paillard _____		54.-
Schmid's veal sausage from St. Gallen _____	110g / 220g _____	22.- / 29.-

LAMB

Lamb chops from Val Poschiavo _____	300g _____	62.-
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FISH


«Catch of the day» _____		daily price
Sole meuniere or grilled _____		74.-

POULTRY

«Stubenküken à l'américaine» _____		56.-
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«SIDE DISHES AND VEGETARIAN ALTERNATIVES»

Seasonal vegetables 🍴 _____		9.-
Grilled vegetables 🍴 _____		9.-
Warm potato salad with cucumber slices 🍴 _____		9.-
Rösti 🍴 _____		9.- / 18.-
Country cuts with parmesan and truffle 🍴 _____		16.-
Sweet potato fries 🍴 _____		9.-

 side dishes are gluten-free

Each grilled dish includes a side and a sauce; additional sides are available at the prices listed 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, 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, 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, pasteurised full-fat soft cheese, Käserei Ueli Moser, Dotzigen, Switzerland

MÜNSTERTALER GRAND CRU

The Münstertaler Grand Cru is a 24-month-old cream mountain cheese. It is characterised by its creamy and spicy taste. Since no cream is extracted from the mountain milk, the cheese reaches a high fat level and is therefore also very creamy.

Min. 55% fat, thermised hay milk from Müstair

VACHERIN MONT D'OR

This winter seasonal cheese comes from the Jura. Its fir wood belt gives it a light tannin note.

tannin note. It has been made by hand for over 100 years and has a mild to very spicy taste.

50% fat, thermised cow's milk, Jura, Switzerland

CAMBRENA

Originating from the Engadine, Cambrena (name of a glacier from the Bernina massif) is a creamy soft cheese edged with white mould and made from Engadine mountain milk.

50% fat, thermised mountain cow's milk from the Pontresina alpine dairy.

SAVOGNINER HEUMILCH REZENT

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

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

«DESSERTS»	CHF
Ivoire mille-feuille _____	22.-
Caramel «Tres Leche» Blanc Manger _____	22.-
«Vacherin» with chestnuts, blackcurrants and fior di latte ☼ _____	22.-
Baba café frappé _____	22.-

«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 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.

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

○ = healthy dish
🌿 = 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