

Welcome
At the Restaurant Chasellas

We wish you a most enjoyable evening

Viva & Bon 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.

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«CHASELLAS CLASICS»

«STARTERS»

CHF

Variation of cauliflower 🌿 blueberry hazelnut hummus parsnip	29.50.–
Swiss beef tartar «Chasellas» engadine stone capers sweet potato homemade brioche	42.– 54.–
Marinated crayfish avocado chili coriander	38.–

«SOUPS»

Double-strength beef broth raviolini	23.–
Cream soup of herbs croutons	18.–

«INTERMEDIATE COURSES»

Spaghetti butter citrus parmesan 🌿 with obsiblu shrimp with 30gr «Golden Osietra» Caviar	21.– 31.– 39.– 49.– 78.– 88.–
Risotto «Gran Riserva» butter citrus parmesan 🌿 with Obsiblu prawns	21.– 31.– 39.– 49.–
Homemade ravioli cashew wild mushrooms truffle 🌿 beef entrecôte stripes	34.– 40.– 52.– 58.–

«MAIN COURSES»

Black Angus Entrecôte 200 gr roasted potatoes jus salad	58.–
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 cabbage spaetzle wild mushrooms cherry	58.–

«STARTERS»

CHF

Colorful summer salad
peach | miso | hazelnut | carrot | radish | mountain yogurt 🌿
with obsiblu shrimp

26.50
44.50

Venison tartare Chasellas
porcini mayonnaise | cucumber | kale | parmesan

41.- | 53.-

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

39.-
58.-

Summer vegetables 🌿
herb | sprouts | chanterelles | berries

31.50

«SOUPS»

Cream soup of pumpkin 🌿
soja | peanut | flower sprouts

21.-

Pea soup
sourcream | basil | crayfish

24.-

«FISH»

Sea bass in a salt crust
olive oil | lemon

preparation 40 min.
for 2 persons

144.-

Black halibut
barley | asparagus | pea | citrus

56.-

Whole sole
potato | spinach | lemon | capers

62.-

Cod
parsnip | pear | black pudding | mustard seed

54.-

«MAIN COURSES»

Venison
celery | chanterelles | blackberry | shallot

59.-

Pasture-raised veal
chickpea | rocket | tomato | parmesan

64.-

Thurgau apple-fed pork
pea | radish | black garlic | capers

52.-

Green vegetable curry 🌿
broccoli | shiitake mushroom | carrot | sugar pea | sweet potato

36.-

Sweet potato 🌿
wild mushrooms | bimi | rice | seaweed

38.-

«DESSERTS»

Melon mountain yoghurt port wine	18.-
Felchlin chocolate passion fruit sesame	18.-
Meringue «Chasellas» vanilla ice cream double cream	18.–
Swiss iced coffee stirred with or without cherry schnapps	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

vanilla | chocolate | yogurt

6.-
per scoop

L'Artisan Sorbet

lemon | plum | green apple | mango | pear
strawberry | raspberry | passion fruit

6.-
per scoop

«AFTER DINNER»**CHF**

vol

Sherry & Portwein

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.