



«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.–
with Fried egg 🌿	29.–

«HEALTHY SNACKS»

Mixed salad (french / balsamic / Italian) 🌿	17.–
Colorful summer salad 🌿 peach falafel hazelnut engadine mountain yoghurt	27.50
Spinach salad 🌿 pomegranate avocado quinoa cottage cheese (lactosefree)	26.50
Vegan Poke Bowl «Chasellas» 🌿 rice tofu red cabbage carrot cucumber radish blueberry edamame avocado tahini sauce	26.–
Gravad lax honey-dill-mustard sauce	25.– 34.–
Marinated Crayfish avocado chili coriander	38.–
Swiss tartar of beef «Chasellas» Engadine stone cheese capers sweet potato brioche	42.– 54.–

«OUT OF THE SOUP POT»

CHF

Consommé
flädle | vegetables

19.–

Pea soup
sourcream | basil | crayfish

26.–

«PASTA & RISOTTO»

Pasta
tomato sauce or bolognese sauce

21.– | 25.–

Spaghetti
butter | citrus | parmesan 

21.– | 31.–

Sliced beef entrecôte

39.– | 49.–

Black Tiger prawns

37.– | 47.–

30g «Golden Osietra» Caviar

78.– | 88.–

Homemade ravioli

Cashew nuts | wild mushrooms | truffle 

34.– | 40.–

Sliced beef entrecôte

52.– | 58.–

Creamy risotto «Gran Riserva»

White wine | citrus | parmesan 

21.– | 31.–

Sliced beef entrecôte

39.– | 49.–

Black tiger prawns

37.– | 47.–

Creamy risotto «Gran Riserva»

Saffron | lime | datterini tomato | rocket salad 

23.– | 33.–

Sliced beef entrecôte

41.– | 51.–

Black tiger prawns

39.– | 49.–

«MAIN COURSES»

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.–

«Homemade Hacktätschli» potato-cucumber salad

34.–

CHF

Black Angus entrecôte 200g	
roasted 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.–

«DESSERTS»

«CHEF MARCO RECOMMENDS»

CHF

Melon | yoghurt | portwine 18.–

Felchlin chocolate | passion fruit | sesame 18.–

«THE CHASELLAS CLASSICS»

Homemade cake 8.–

Homemade pear strudel
vanilla ice cream | whipped cream 18.–

Meringue «Chasellas»
vanilla ice cream | double cream 18.–

Swiss iced coffee stirred
with | without cherry schnapps 18.–

Coupe Denmark | vanilla ice cream
chocolate sauce | whipped cream 18.–

L'Artisan Glacier ice cream & sorbet 6.–

(vanilla | chocolate | strawberry | yogurt | lemon | plum | green apple | mango |
pear | raspberry | passion fruit)

Whipped cream, portion 2.–

🌿 = 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.