CHASELLAS

SUVRETTA HOUSE

LUNCH AND DINNER

Welcome at the Restaurant Chasellas. We wish you a most enjoyable evening. Viva & Bun Appetit. Pedro Quendera & Marco Kind with the Chasellas team

SUVRETTA HOUSE · CORVIGLIA · ST. MORITZ

A KISMET MENU · SUVRETTA HOUSE

LUNCH

«LOCAL TREATS»

«Chasellas Plättli» 36.5
(Air-dried meat | local cheese)

«Grisons Plättli» 35
(Grisons air-dried beef)

[•] «Swiss cheese Plättli» 28
(local cheese)

[•] «Chasellas cheese toast» 27
— with fried egg 32

«HEALTHY SNACKS»

[•] Mixed salad 17
(French / balsamic / Italian)

[•] Colourful summer salad 26.5
plum | falafel | walnut | Engadin Mountain yoghurt

[•] Spinach salad 26.5
pomegranate | avocado | quinoa | cottage cheese

[◎] Vegan Poke Bowl «Chasellas» 28
rice | tofu | red cabbage | carrot | cucumber | radish blueberry | edamame | avocado | tahini sauce

Gravad lax 26 | 35
honey-dill-mustard sauce

Marinated Crayfish 39
avocado | chili | coriander

Swiss tartar of beef «Chasellas» 44 | 58
Engadin stone cheese | capers | espelette pepper homemade brioche

[•] VEGETARIAN [◎] VEGAN

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Bread & sweet pastries: From the Suvretta House bakery.
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LUNCH

«OUT OF THE SOUP POT»

Consommé — 21
flädle | vegetables

Fruity carrot soup — 19
mango | burrata | pine nuts

«PASTA & RISOTTO»

Pasta — 23 | 26
tomato sauce or bolognese sauce

⊡ Tagliatelle with butter | parmesan — 21 | 26
- — Sliced beef 39 | 44
- — Black Tiger prawns 37 | 42
- — Porcini mushrooms | chanterelles daily price

⊙ Homemade ravioli — 31 | 38
Cashew nuts | wild mushrooms | truffle

⊡ Creamy risotto «Gran Riserva» — 21 | 26
- — Sliced beef 39 | 44
- — Black tiger prawns 37 | 42
- — Porcini mushrooms | chanterelles daily price

⊡ Creamy saffron risotto «Gran Riserva» — 21 | 26
- — Sliced beef 39 | 44
- — Black tiger prawns 37 | 42

«MAIN COURSES»

Fried chicken «Viennese style» — 49
potato salad | cranberries (gluten-free available)

Veal paillard | grisons fries | salad — 51

Escalope «Viennese style» | potato salad | cranberries (gluten-free available) — 51

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«MAIN COURSES» · CONTINUED

Sliced veal «Zurich style» | mushroom | rösti 51

«Homemade Hacktätschli» potato-cucumber salad 41

Green curry (gluten-free available) 36
vegetables | perfumed rice
— Swiss chicken 50
— black tiger prawns 52

Whole sole (lactose-free available) 66
Preparation 15min. potato | spinach | lemon | capers

Lostallo salmon fillet 200g 48
(1 side dish of your choice) olive oil | lemon

Beef fillet 200g 72
(1 side dish of your choice) café de paris | jus

«Wienerli» Heuberger butchery (pair) 15

«Weisswurst» Heuberger butchery (pair) 16

Veal sausage | Heuberger butchery 16

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

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«SIDE DISHES» · CONTINUED

⊡ 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

We are happy to serve your dish on two separate plates 12

«DESSERTS»

Strawberry | chocolate | pecan nut	18
Nougat | coffee | pistachio	18
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

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«DESSERTS» · CONTINUED

L'Artisan Glacier ice cream & sorbet 6
(vanilla | chocolate | strawberry | yogurt | lemon | plum | green apple | mango | pear | raspberry | passion fruit)

Whipped cream, portion 2

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DINNER

HEAD CHEF MARCO KIND RECOMMENDS

Tasting Menu — Prices varies depending on the offer and selection
Enjoy a variation. From 4 up to 7 small dishes from the menu or let the Chasellas kitchen team surprise you and enjoy its masterpieces.

«CHASELLAS CLASICS» · «STARTERS»

Variation of cauliflower — 29.5
plum | hazelnut | chickpea | pomegranate | Jerusalem artichoke

Swiss beef tartar «Chasellas» (gluten-free available) — 44 | 58
'Engadiner Stein' | capers | egg | homemade brioche

Marinated crayfish — 39
avocado | chili | coriander

«SOUPS»

Double-strength beef broth | raviolini — 23

Cream soup of herbs | croutons — 18

«INTERMEDIATE COURSES»

Tagliatelle — 21 | 26
butter | parmesan
- — Beef stripes 39 | 44
- — Black Tiger Prawn 37 | 42
- — Porcini mushrooms | chanterelles daily price

Risotto «Gran Riserva» — 21 | 26
butter | parmesan
- — Beef stripes 39 | 44
- — Black Tiger Prawn 37 | 42
- — Porcini mushrooms | chanterelles daily price

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DINNER

«MAIN COURSES»

Escalope «Viennese style» (gluten-free available) 51
potato salad | cranberries (gluten-free available)

Fried chicken «Viennese style» (gluten-free available) 49
potato salad | cranberries (gluten-free available)

Sliced veal «Zurich style» 51
champignon | rösti

Saddle of vension 62
parsnip | bean | chantarelle | lardo

«STARTERS»

Lamb's lettuce salad 26.50
grape | walnut | fennel | honey
— with Goat cheese 36.50
— with panfried octopus 44.50

Tuna Tataki 39
artichoke | anchovies | asparagus | edamame | coriander

Burratina 38
mango | tomato | rocket salad | pine nuts

«INTERMEDIATE COURSES»

Homemade ravioli 31 | 38
cashew | wild mushrooms | truffel
— summer truffle daily price

Turbot 48
celeriac | apple | miso | hazelnut

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DINNER

«FISH»

Sea bass in a salt crust 144
olive oil | lemon. preparation 40 min. for 2 persons

Whole sole (lactose-free available) 66
potato | spinach | lemon | capers. preparation 15 min.

Lostallo Salmon fillet (200g) 48
(1 side dish of your choice) olive oil | lemon

«MAIN COURSES»

Ribel Corn-fed Guinea fowl (lactose-free available) 59
cauliflower | chanterelles| summer truffle

Pata Negra Secreto «De Cebo» 52
pointed cabbage | onion | bell pepper

200g Beef fillet (lactose-free available) 72
(1 side dish of your choice) café de paris | jus

Green vegetable curry (lactose-free available) 36
broccoli | shiitake mushroom | carrot | sugar pea | sweet potato

«DESSERTS»

Nougat | Coffee | Pistachio 18

Strawberry | chocolate | pecan nut 18

Meringue «Chasellas» 18
vanilla ice cream | double cream

Homemade Pearstrudel 18
vanilla ice cream | whipped cream

Swiss iced coffee stirred 18
with or without Kirsch

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«DESSERTS» · CONTINUED

Vermicelle «Chasellas» 18
vanilla ice cream | whipped cream | with or without Kirsch

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 | yogurt

L'Artisan Sorbet 6 per scoop
lemon | plum | green apple | mango | pear raspberry | passion fruit | strawberry

«AFTER DINNER»

Sherry Tio Pepe 18
17 %, 4cl

Porto Ruby Niepoort 14
20 %, 4cl

Liqueur

Limoncello 14
23 %, 4cl

Bailey's Irish Cream 14
18 %, 4cl

Sambuca 14
40 %, 4cl

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«AFTER DINNER» · CONTINUED

Amaretto Disaronno 14
40 %, 4cl

Grand Marnier 16
40 %, 2cl

Grappa

Grappa Triacca 14
42 %, 2cl

Berta Tre Soli Tre 20
45 %, 2cl

Eligo dell'Ornellaia 26
42 %, 4cl

Cognac & Armagnac

Cognac Rémy Martin VSOP 19
40 %, 2cl

Cognac Rémy Martin XO 33
40 %, 2cl

Brandy

Calvados Vieux Morin 15
40 %, 4cl

Himbeergeist Schladerer 15
42 %, 2cl

Williamine du Valais Morand 15
43 %, 2cl

Apricotine du Valais Morand 15
43 %, 2cl

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«AFTER DINNER» · CONTINUED

Vieille Prune Fassbind 16
41 %, 2cl

Kirsch Réserve Dettling 19
41 %, 2cl

Kirsch Willisauer 14
40 %, 4cl

Mirabelle Morand 14
40 %, 4cl

Kernobst Willisauer 14
40 %, 4cl

Birnenbrand Willisauer 14
40 %, 4cl

Pflümli Willisauer 14
40 %, 4cl

Gin

Suvretta Lady's / Gentleman's Gin 26
45 %, 4cl

Gin Monkey 47 26
40 %, 4cl

Breil Pur Gin 24
45 %, 4cl

Tanqueray Gin 18
40 %, 4cl

Bombay Sapphire Dry Gin 18
40 %, 4cl

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«AFTER DINNER» · CONTINUED

Beefeater 24 — 19
40 %, 4cl

Whisky

Johnnie Walker Red Label — 18
40 %, 4cl

Johnnie Walker Black Label — 20
40 %, 4cl

Tullamore Dew — 19
40 %, 4cl

Macallan 12 yo — 26
40 %, 4cl

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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