SINCE 1912

SUVRETTA STUBE

SUVRETTA HOUSE

MENU

SUVRETTA HOUSE · VIA CHASELLAS 1 · ST. MORITZ

A KISMET MENU · SUVRETTA HOUSE

MENU

OYSTERS & CAVIAR SELECTION

Gillardeau Bretagne, France	12
Daily oyster	12
Riserva Royal Beluga, Iran 125g	668
Beluga, Italien 50g /125g	237 / 478
Royal Osietra, Belgien 50g /125g	198 / 348
Osietra Premium Gold, Polen 50g /125g	148 / 288
Osietra Premium Gold, Polen 1 kg	2498
Sibirischer Kaviar, Polen 50g /125g	138 / 228

Served with cheddar on pumpernickel, lemon and vinaigrette of onions and pepper. Caviar with classic garnishing

«STARTERS»

Smoked Coruna salmon with variation of beetroot and horseradish	38
Vitello Tonnato	34
Beef tartar «Suvretta Club» with toast — with winter truffle, shaved at the table (daily price)	54 / 69
Scampi sashimi with baby lettuce, grapefruit and yuzu kosho	44
Jambon persillé «Suvretta House» with herb salad and toasted bread	41

VEGETARIAN VEGAN

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Bread & Sweet Pastries: From the Suvretta House bakery. Tarte Flambée: Switzerland. Pinsa: Italy.
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«SALADS»

◎	Endive salad with fennel, mandarins, dates and pecan nuts	28
◎	Kale with spelt, parsley, persimmon, and salted lemon	28
⊙	Asparagus salad with quinoa, feta, strawberries and balsamic vinaigrette Complete your choice: — with pan-fried Cajun-blackened seabass 46 — with pan-fried BBQ chicken breast 42 — with pan-fried prawns 42	28

«SOUPS»

	Grisons barley soup — with «Wienerli» 26	21
	French onion soup	22
⊙	White asparagus cream soup	22
	Won Tong duck soup	28

«SUVRETTA HOUSE WELLNESS & VITAL CLASSICS»

⊙	Orange- Oven Pumpkin salad with burrata, almond and pomegranate vinaigrette	28
◎	Freekeh with Pumpkin vegetables, mixed mushrooms, turmeric-vinaigrette and pomegranate	28
	Glazed Atlantic Sea bass with seasonal oven vegetables and pomelo vinaigrette	56

«WARM STARTERS»

⊙	Pizzoccheri «Suvretta House»	23 / 35
⊙	Home-made taglierini with tomato ragoût, Taggiasca olives, burrata and basil	25 / 35
	Pappardelle with braised cheeks of beef	28 / 38

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«WARM STARTERS» · CONTINUED

	Gnocchi with rock lobster, asparagus and wild garlic beurre blanc	31 / 41
⊙	Tempeh from soya, crispy cauliflower, pumpkin and shiitake	38 / 58

«TARTES FLAMBÉES»

	Tarte flambée «Classic» with crème fraîche, bacon and onion	28
⊙	Tarte flambée «Méditerranean» with crème fraîche, grilled vegetables, mozzarella and onions	28
⊙	Tarte flambée «Primavera» with crème fraîche, Fontina cheese, asparagus and wild garlic	28
	Tarte flambée «Salmon» with crème fraîche, smoked salmon, avocado and red onions	28
⊙	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.	61
⊙	Cheese fondue «Suvretta House» — with winter truffle, shaved at the table (daily price)	41

«WINTER TRUFFLE SPECIALITIES»

⊙	Risotto Carnaroli Gran Riserva	25 / 35
⊙	Home-made tagliarini	25 / 35
	Carpaccio of Black Angus beef — with winter truffle, shaved at the table (daily price)	41

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«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 pomme dauphine, wok vegetables and ponzu sauce	56

«HEAD CHEF MARTINAS'S SUGGESTIONS»

Venison tagliata with carrot vegetables, potato-chestnut purée and cranberry jus	56
Grilled Pata Negra «Secreto» on bean cassoulet and Gremolata	56

«SEASONAL ASPARAGUS OFFER»

⊡ Green Asparagus with scrambled egg or poached egg, brown butter, parmesan and winter truffle	56
⊡ Asparagus white, green or mixed with potatoes and sauce at your choice 250g / 500g. (Sauce Hollandaise, vinaigrette or brown butter)	34 / 44

Supplement

with Scottish smoked salmon	33
with Grisons air-dried meat	28
with Grisons cured ham	23
with cooked «Suvretta House» ham	17
with winter truffle, shaved at the table	daily price

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«HOT STONE»

US Rib Eye 300g	84
US Entrecôte 200g	74
Black Angus Rindsfilet 200g	76

«FROM THE GRILL»

BEEF BLACK ANGUS

US Entrecôte 200g	74
US Rib Eye 300g	84
Fillet 200g	76
Fillet Ladies cut 130g	48
«Suvretta House» skewer 200g	76
Tomahawk (for 2 person)	198
«Cut of the day»	daily price

VEAL

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

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LAMB

Lamb chops from Val Poschiavo 300g	64

FISH

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

POULTRY

«Stubenküken à l'américaine»	56

Each grilled dish includes a side and a sauce; additional sides are available at the prices listed above.

«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	18
Sweet potato fries	12

side dishes are gluten-free

«SAUCES»

Herb butter | Café de Paris | Lemon butter | Sauce Béarnaise

Red wine jus | Green pepper sauce | Chimichurri

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«CHEESE»

Swiss cheese selection of 4 varieties with chutney 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 «Blaui 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

PARMINO (SWISS PARMESAN)
Parmino is an award-winning Swiss semi-fat hard cheese, made from raw milk of cows fed without silage. Using high-quality, natural ingredients, it is crafted by hand to create a product of the highest quality and unique character. Min. 40% fat in dry matter, made by Käserei Flüeler, Alpnach Dorf

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

QUADRETTO
Spreadable raw milk cheese made from cow's milk with a mild aroma. Despite this, the cheese has a nice strong, earthy, and slightly tangy flavor. 22.5% fat, cow's milk cheese, soft cheese, Städtlichäsi Lichtensteig, Switzerland

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

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«DESSERTS»

Apple tarte with crème fraîche and malaga-raisin ice cream	24
Opera «Suvretta House» with mixed berries coulis and white coffee ice cream	24
Almond financier with rhubarb and strawberries	24
Pavlova with raspberry and cream cheese	24

«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	6.5

«DESSERT WINES»

Ruster Ausbruch «Auf den Flügeln der Morgenröte», Heidi Schröck, Rust, Austria 1 dl	25

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«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	39
Champagne Laurent Perrier, Héritage 1 dl	28
Champagne Laurent Perrier Rosé 1 dl	33

For more digestifs, please ask for our bar menu.

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