



Bocca Fina

SCHLOSSHOTEL CHASTÈ

Allegra and welcome to the „Bocca Fina Schlosshotel Chastè“.

Bocca Fina is Romansh and means gourmet. With this motto you can enjoy the latest creations from the Chastè kitchen. This menu has been awarded with 16 Gault Millau points since 2018 and has been the flagship of the house and the chef's greatest passion ever since.

Experience an unforgettable evening in the cosy Swiss stone pine ambience. Our head chef Andreas Heidenreich and his team are looking forward to pamper you with culinary delights. Our service, under the direction of family member Denny Griep, will advise you on the selection of different dishes and will be happy to give you a corresponding wine recommendation.

Cigar lovers can end the evening in the Grotta Muntanatsch bar with an excellent cigar from the Nüesch humidor.

Your host Gian-A. Pazeller with his parents and the Chastè team wish you an enjoyable evening and are already looking forward to welcome you again.



Hennessy

GLENMORANGIE
SINGLE MALT SCOTCH WHISKY

Dom Pérignon

ABSOLUT ELYX



MENU GOURMET

from / de Andreas Heidenreich

Marinated yellowfin mackerel
Honey melon - coconut - ginger - lemon verbena
Maquereau albacore mariné
Melon - noix de coco - gingembre - verveine citronnée



South African langoustine
Carrot - exotic bisque - passionfruit - kaffir lime
Langoustine d'Afrique du sud
Karotte - bisque exotique - fruit de la passion - feuille de kaffir



Roscoff onion
Parmesan - mushroom - brussels sprout - macadamia
Oignon Rossolis
Parmesan - champignon - chou de Bruxelles - macadamia



Pigeon breast
Truffle - rim - fig - hazelnut
Poitrine de pigeon
Truffe - betteraves - figue - noisette



Fillet of roe deer with quinoa
Butternut squash - pear - vadouvan - cottage cheese - sea buckthorn
Filet de chevreuil au quinoa
Courge butternut - poire - vadouvan - fromage blanc - argousier



Plum&shiso
Milk - yeast - farina bona - poppy seeds
Prune et shiso
Lait - levure - farina bona - graines de pavot

Enjoy our Bocca Fina gourmet menu / Dégusté notre Bocca Fina menu gourmet
with 6 dishes / à 6 plats 190
with 5 dishes without pigeon / à 5 plats sans pigeon 160
with 4 dishes without pigeon&onion / à 4 plats sans pigeon et onion 140