



# Ustaria

## SCHLOSSHOTEL CHASTÈ

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*Allegra* and welcome to the „Ustaria Schlosshotel Chastè“.

Ustaria is Romansh and means restaurant or tavern. As its name suggests, our Ustaria menu is created by using regional and seasonal specialties and products.

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.

*We would be very happy to serve you with our gourmet menu from the **Bocca Fina** menu, which has been awarded with 16 Gault Millau points.*



Hennessy

GLENMORANGIE  
SINGLE MALT SCOTCH WHISKY

Dom Pérignon

ABSOLUT ELYX



ORLANE  
PARIS

JB  
1735  
BLANCPAIN  
MANUFACTURE DE HAUTE HORLOGERIE



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### CHASTÈ'S AUTUMN MENU MENU D'AUTOMNE CHASTÈ

Cesar salad Engadine style  
Parmesan - dear bresaola - champignons - cellery - pear  
*Salade Cesar à l'engadinoise*  
*Parmesan - bresaola de cerf - bolets - célery - poire*



Deliciousness of the Engadin hunt  
Red cabbage - beetroot - lingonberries - figs - rose pepper  
*Délice de la chasse Engadinoise*  
*Chou rouge - betterave - airelles - figues - poivre rose*



Sweet corn soup  
Curry shrimps - sweet potato - peanuts - fried onions  
*Soup de maïs*  
*Crevettes au curry - patates douce - cacahuètes - oignons frits*



Dear sirloin fillet with pumpkin seeds  
Truffle - chestnuts - dried plums - bacon - autumn vegetables  
*Filet de carré de cerf aux pépins de courge*  
*Truffe - marrons - pruneaux - lard - légume d'automne*



Variation of Boskoop apple  
Vanilla - hazelnuts - caramel - raisins - cinnamon  
*Variation du pomme Boskoop*  
*Vanille - amandes - noisette - raisin - cannelle*

Enjoy our Ustaria menu Chastè / Dégusté notre Ustaria menu Chastè  
with 5 dishes / avec 5 plats  
with 4 dishes / avec 4 plat

120  
from / à partire de 95

## STARTERS / HORS-D'ŒUVRE and SOUPS / SOUPES

Cesar salad Engadine style Parmesan - dear bresaola - champignons - cellery - pear <i>Salade Cesar à l'engadinoise</i> <i>Parmesan - bresaola de cerf - bolets - céleri - poire</i>	20
Beef carpaccio Melon sweet and sour, mozzarella, basil and rocket salad <i>Carpaccio de bœuf</i> <i>Melon aigre-doux, mozzarella, basilic et roquette</i>	29
RMP Bouillabaisse Chastè Soup of fresh- and saltwater fishes - garlic bread - Rouille sauce <i>Soupe de poissons de nos lacs et de la mer - baguette à l'ail - sauce Rouille</i>	31

## FISH / POISSON and MEET / VIANDE

 Jugged deer Rodolfo butter spätzli, red cabbage and hunter's garnish <i>Civet de cerf Rodolfo</i> <i>spätzli au beurre, chou rouge, garniture de la chasse</i>	39
 Grilled deer escalope with juniper cream sauce Butter spätzli, red cabbage and hunter's garnish <i>Escalope de cerf grillée à sa sauce au genévrier</i> <i>Spätzli au beurre, chou rouge, garniture de la chasse</i>	45
 Grilled roe deer fillet with sunflower seeds Truffle, chestnuts, dried plums, bacon and autumn vegetables <i>Filet de chevreuil grillé avec graines de tournesol</i> <i>Truffe, marroni, pruneaux, lard et légumes d'automne</i>	69
Grilled veal ribeye steak with rosemary Champignons, potato gratin and autumn vegetables <i>Ribeye de veau grillée au romarin</i> <i>Cèpes, gratin dauphinois et légumes d'automne</i>	57
Sautéed pike-perch fillet with rosemary sauce Pear risotto with pumpkin and bacon and autumn vegetables <i>Filet de sandre sauté à la sauce de romarin</i> <i>Risotto à la poire, courge, lard et légumes d'automne</i>	49

## Desserts

Gâteau au chocolat semi-liquide, Baies, glace aux fèves tonka, vermicelles et meringue <i>Semi-liquid chocolate cake, Berries, ice cream of tonka beans, vermicelles and meringue</i>	18
Frozen souffle Chastè - Grand-Marnier - fruits <i>Soufflé glacé Chastè - Grand-Marnier - petits fruits</i>	16
Elderflower sorbet - Bündner Röteli or Campari - fruits <i>Sorbet de fleurs de sureau - Bündner Röteli ou Campari - petits fruits</i>	14
Selection of cheese with homemade fruit bread <i>Le choix de fromages et son pain de fruits maison</i>	ab 15

## PROOF OF ORIGIN / APPELLATION D'ORIGINE

### Our meat

is from the local butcher Ludwig Hatecke in Scuol

Calf, lamb and pork from Switzerland (Engadine/Grison)

Beef from Switzerland (Engadin) or Ireland (Herford)

Game, if possible, from the local hunt, otherwise from the Alpine region and Austria/EU

### Fish and poultry

preferably from Comestibles Rageth Landquart

Duck and goose liver from France or Hungary

Duck from Appenzell (CH)

Pike wild from CH and NL

Alpine salmon from Lostalo (Grison)

Salmon trout from Brüggli (Schwyz)

Scallop hand-dipped from Canada

Scampi wild from South Africa

Giant prawns from aquaculture Vietnam

Mackerel FAO71 West Mid-Pacific

Turbot farmed NL, halibut from Norway

Pikeperch from Switzerland and Estland

### Our vegetables and fruits

are from our suppliers L. Giuriani in Castasegna and Rossi Venzi in Scuol

## ALLERGIES AND INTOLERANCE

About ingredients in our dishes, which can trigger allergies or intolerances, our cadre staff would be pleased to inform you on request

Concernant des ingrédients dans nos plats qui peuvent déclencher des allergies ou des intolérances, s'il vous plaît informer notre personnel cadre sur demande.

## AWARDS - DISTINCTIONS / MEMBERSHIPS - ADHESION

Schlosshotel



Ustaria



Bocca Fina



All prices are in Swiss francs including 7.7% VAT.

Tous les prix sont en francs suisses, TVA de 7,7% incluse.