



# 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 WINTER MENU MENU D'HIVER CHASTÈ

Winter salad with Grison graved salmon  
Orange and honey dressing - fennel - cream cheese - pistachios  
*Salade d'hiver au saumon mariné des Grisons*  
*Vinaigrette à l'orange et miel - fenouil - crème fraîche - pistaches*



Smoked duckling breast and duck liver mousse  
Beetroot - figs - raspberry vinegar - hazelnuts  
*Magret de canard fumé et mousse de foie de canard*  
*Betterave - figues - vinaigre de framboise - noisettes*



Pike-perch fillet wrapped in bacon  
Creamy sauerkraut - white port wine sauce - mustard caviar - chive oil  
*Filet de sandre en manteau de lard*  
*Choucroute à la crème - sauce au porto blanc - caviar de moutarde - huile de ciboulette*



Gratinated beef fillet with shallot jus  
Truffled potatoes dumplings - fried onions - vegetables  
*Filet de bœuf gratiné au jus d'échalote*  
*Beignets Parmentier à la truffe - oignons frits - légumes*



Chocolate cake  
Coffee - mascarpone - Amaretto - almonds  
*Petits gâteaux Suchard*  
*Café - mascarpone - Amaretto - amandes*

Enjoy our Ustaria menu Chastè / Dégusté notre Ustaria menu Chastè  
with 5 dishes / avec 5 plats 120  
with 4 dishes / avec 4 plat from / à partir de 95

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

|                                                                                                                                                                                        |    |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Smoked trout tartare<br>Cucumber - apple - horseradish - dill<br><i>Tartare de la truite fumée</i><br><i>Concombre - pomme - raifort - aneth</i>                                       | 26 |
| Soup of chanterelle from Tarasp<br>Parmesan foam - bacon panko - chives<br><i>Soupe de chanterelles de Tarasp</i><br><i>Mousse de parmesan - panko de lard - ciboulette</i>            | 15 |
| RMP Bouillabaisse Chastè<br>Soup of fresh- and saltwater fishes - garlic bread - Rouille sauce<br><i>Soupe de poissons de nos lacs et de la mer - baguette à l'ail - sauce Rouille</i> | 31 |

## FISH / POISSON and MEAT / VIANDE

|                                                                                                                                                                                                                                                                                 |                              |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------|
| Sautéed pike-perch fillet on creamy sauerkraut<br>White port wine sauce - potato noodles - mustard caviar - winter vegetables<br><i>Filet de sandre sauté sur choucroute à la crème</i><br><i>Sauce au porto blanc - nouilles Parmentier - caviar de moutarde - légumes</i>     | 53                           |
| Braised beef head cheek<br>Plain in pigna - fried onions - winter vegetables<br><i>Joue de tête de bœuf braisé</i><br><i>Plain in Pigna - oignons frits - légumes d'hiver</i>                                                                                                   | 45                           |
| Grilled veal ribeye steak with rosemary butter<br>Mushroom ragout - bread casserole - winter vegetables<br><i>Ribeye de veau grillé au beurre de romarin</i><br><i>Ragoût de champignons - farci de pain - légumes d'hiver</i>                                                  | 59                           |
| Organic onzen egg from Strada with roasted butter hollandaise<br>Grison barley - Schüttelbrot - spinach - winter vegetables<br><i>Œuf d'onze de Strada bio à la sauce hollandaise de beurre noisette</i><br><i>Orge des Grisons - Schüttelbrot - épinards - légumes d'hiver</i> | 37                           |
| RMP Grilled Chateaubriand<br>Sauce Béarnaise - potato au gratin - vegetables<br><i>RMP Chateaubriand de bœuf grillé</i><br><i>Sauce Béarnaise - gratin de pommes de terre - jardinière de légumes</i>                                                                           | dès/ from 2 Pers.<br>p.P. 69 |

## Desserts

|                                                                                                                                                |    |
|------------------------------------------------------------------------------------------------------------------------------------------------|----|
| Engadine pancake - marinated lingonberries - cinnamon ice cream<br><i>Kaiserschmarrn de l'Engadine - airelles marinées - glace de cannelle</i> | 16 |
| Baked apple tiramisu - speculoos - honey - almonds<br><i>Tiramisu aux pommes au four - spéculoos - miel - amandes</i>                          | 16 |
| Frozen souffle Chastè - Grand-Marnier - fruits<br><i>Soufflé glacé Chastè - Grand-Marnier - petits fruits</i>                                  | 15 |
| Elderflower sorbet - Bündner Röteli or Campari - fruits<br><i>Sorbet de fleurs de sureau - Bündner Röteli ou Campari - petits fruits</i>       | 14 |

## 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 8.1% VAT.

Tous les prix sont en francs suisses, TVA de 8.1% incluse.