



Ustaria

SCHLOSSHOTEL CHASTÈ

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



ABSOLUT ELYX



Ustaria

SCHLOSSHOTEL CHASTÈ

CHASTÈ'S EARLY SUMMER MENU MENU CHASTÈ DU DÉBUT DE L'ÉTÉ

Smoked salmon from the Grison
Cucumber - apple - sour cream - dill
Saumon fumé des Grisons
Concombre - pomme - crème fraîche - aneth



White onion soup
Chicken nugget - summer truffle - parmesan - chives
Soupe à l'oignon blanc
Nugget de poulet - truffe d'été - parmesan - ciboulette



Fillet of pikeperch
Leek - peas - bacon - tarragon
Filet de sandre
Poireau - petits pois - lard - estragon



Lasagne of beef fillet Chastè
Parmegiana - spinach - pistachio - basil
"Lasagne" de filet de bœuf Chastè
Parmegiana - épinards - pistaches - basilic



Tipsy cherry
Mascarpone - cherry Brandy - chocolate
Cerises légèrement ivre
Mascarpone - eau-de-vie de cerise - chocolat

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 partire de

95

STARTERS / HORS-D'ŒUVRE and SOUPS / SOUPES

Summer salad with elderflower vinaigrette	20
Goat's cream cheese pralines - fennel - nectarines <i>Salade d'été à la vinaigrette de fleurs de sureau</i> <i>Pralines au fromage de chèvre frais - fenouil - nectarines</i>	
Fine slices of veal loin	29
Salsa verde - chanterelles - pickled vegetables - fried onions <i>Fines tranches de la côte couverte de veau</i> <i>Salsa verde - chanterelles - légumes au vinaigre - oignons frits</i>	
RMP Bouillabaisse Chastè	31
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>	

FISH / POISSON and MEET / VIANDE

Fried fillet of pike-perch with pistachio-basil pesto	52
Tomato hollandaise - ricotta gnocchi - summer vegetables <i>Filet de sandre sauté au pesto de basilic et pistaches</i> <i>Sauce Hollandaise à la tomate - gnocchi de ricotta - légumes d'été</i>	
Grilled Engadine veal steak with rosemary	65
Porcini mushrooms - fried onion croquettes - summer vegetables <i>Steak de veau d'Engadine grillé au romarin</i> <i>Cèpes - croquettes d'oignons frits - légumes d'été</i>	
 Baked feta in filo pastry	37
Tarragon sauce - pea risotto - asparagus - spring onions <i>Feta cuite au four en pâte filo</i> <i>Sauce à l'estragon - risotto aux petits pois - asperges - oignons de printemps</i>	
Chastè classic - grilled beef Chateaubriand	dès/ from 2 Pers.
Sauce Béarnaise - potato au gratin - vegetables <i>Classique du Chastè - Chateaubriand de bœuf grillé</i> <i>Sauce Béarnaise - gratin de pommes de terre - jardinière de légumes</i>	p.P. 72

DESSERTS

Summer tiramisu	16
Lavender - apricots - amaretti - almonds <i>Tiramisu d'été</i> <i>Lavande - abricots - amaretti - amandes</i>	
Frozen souffle Chastè - Grand-Marnier - fruits	15
<i>Soufflé glacé Chastè - Grand-Marnier - petits fruits</i>	
Elderflower sorbet - Bündner Röteli or Campari - fruits	14
<i>Sorbet de fleurs de sureau - Bündner Röteli ou Campari - petits fruits</i>	
Selection of cheese with homemade fruit bread	from 15
<i>Le choix de fromages et son pain de fruits maison</i>	

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.