



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.*



Ustaria

SCHLOSSHOTEL CHASTÈ

CHASTÈ'S AUTUMN MENU MENU CHASTÈ D'AUTOMNE

Game mousse and marinated venison
Celery - apple - walnut - rosemary
Mousse de gibier et cerf mariné maison
Céleri - pomme - noix - romarin



Beetroot and shallot soup
Baked fig - gorgonzola - farmer's bacon - tarragon
Soupe de betteraves et échalotes
Figue cuite au four - gorgonzola - lard du paysan - estragon



Organic egg from Strada
Truffle mousse - porcini mushrooms - spinach - parmesan from Tschlin
Œuf bio de Strada
Mousse de truffes - cèpes - épinards - parmesan de Tschliin



Fillet venison "Asian style"
Melon - honey-ginger gravy - sushi praline - vegetables
Filet de cerf au saveurs asiatiques
Melon - sauce au miel et gingembre - praline de sushi - légumes



The Chastè hedgehog
Vermicelle - plum - gianduja - cinnamon
Le hérisson Chastè
Vermicelle – prunes - gianduja - cannelle

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

Salad of celery and chanterelles from Tarasp Venison bresaola - baby lettuce - parmesan from Tschlin - pumpkin seeds <i>Salade de céleri et chanterelles de Tarasp</i> <i>Bresaola de cerf - laitue baby - parmesan de Tschlin - pépins de courge</i>	20
Smoked trout mousse Beetroot - apple - horseradish - dill <i>Mousse de truite fumée</i> <i>Betteraves – pommes - raifort - aneth</i>	25
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

MAIN COURSES / PLATS PRINCIPALS

 Jugged deer Rodolfo with butter spätzli, red cabbage and hunter's garnish <i>Civet de cerf Rodolfo avec spätzli, 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>	46
 Grilled roe deer fillet with boletus mushrooms and truffle gravy Dumpling soufflée, red cabbage and hunter's garnish <i>Filet de chevreuil grillé aux cèpes et jus à la truffe</i> <i>Soufflé de quenelle, choux rouge et garniture de la chasse</i>	69
Grilled veal ribeye steak with Pommery mustard sauce and coppa Potato gratin - vegetable garnish <i>Ribeye de veau grillé avec sauce à la moutarde Pommery et coppa</i> <i>Gratin Dauphinois - garniture de légumes</i>	59
Sautéed turbot fillet with bouillabaisse foam and chorizo Venere rice with red peppers - vegetable garnish <i>Filet de turbot sauté à la sauce mousseuse de bouillabaisse et chorizo</i> <i>Riz Venere aux poivrons - garniture de légumes</i>	65
 Vegetarian goat's cheese capuns with mushroom ragout and fried onions, Parmesan foam - vegetables <i>Capuns végétariens au fromage de chèvre</i> <i>Ragoût de champignons et oignons frits, mousse de parmesan et légumes</i>	35

DESSERTS

Honey crème brûlée with black current, rosemary ice cream and poppy seed <i>Tiramisu « deluxe - Mascarpone - café - cacao - cerises</i>	17
Frozen soufflé 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>	from 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

Bread and baked goods

Our evening breads are from the Benderer bakery in Sent and from Romer's CH.
Our breakfast breads are from our local bakery Cantieni in Ftan,
Croissants from Fredy's, bread rolls from Hiestand CH, mini doughnuts from Coup de Pate FR

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



Boutiquehotel
seit 2022

Ustaria



GastroGraubünden
seit 1972

Bocca Fina



All prices are in Swiss francs including 8.1% VAT.

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