



Ustaria

SCHLOSSHOTEL CHASTÈ

Allegria 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.*



OFFIZIELLE PARTNER 2025

Ustaria

SCHLOSSHOTEL CHASTÈ

CHASTÈ'S WINTER MENU

MENU CHASTÈ D'HIVER

Winter salad with smoked duckling breast
Parsnip - pear - truffle vinaigrette - parsley
Salade d'hiver au magret de canard fumé
Panais - poire - vinaigrette à la truffe - persil



Marinated salmon
Avocado - wakame - jalapeño - cress
Saumon mariné
Avocat - wakame - jalapeño - cresson



Pumpkin-apple soup
Coconut - shrimps - curry - cashews
Soupe courge et pommes
Noix de coco - crevettes - curry - noix de cajou



Venison fillet in date and bacon
Game cream - yeast - poppy seeds - winter vegetables
Filet de chevreuil aux dattes et lard
Crème de gibier - levure - graines de pavot - légumes d'hiver



Orange variation
Chocolate - almonds - spices
Variante à l'orange
Chocolat - amandes - épices

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

Carpaccio of boiled beef with vegetable vinaigrette 26
Horseradish - pumpkin seeds - parsley
Carpaccio de bœuf bouilli à la vinaigrette de légumes
Raifort - graines de courge - persil

Soup of chanterelles from Tarasper 15
Dumpling pancake - fried onions
Soupe de chanterelles de Tarasp
Knödel-Schmarrn - oignons frits


RMP Bouillabaisse Chastè 31
Soup of fresh- and saltwater fishes - garlic bread - Rouille sauce
Soupe de poissons de nos lacs et de la mer - baguette à l'ail - sauce Rouille

MAIN COURSES / PLATS PRINCIPALS

Fried pike-perch fillet with creamy sauerkraut 53
Schupfnudeln - apple chutney - winter vegetables
Filet de sandre sauté avec choucroute à la crème
Nouilles Parmentier - chutney de pommes - légumes d'hiver

Grilled beef fillet with porcini mushrooms 66
Rosemary jus - polenta soufflé - winter vegetables
Filet de bœuf grillé aux cèpes
Jus de romarin - soufflé de polenta - légumes d'hiver

Braised veal cheeks with bacon and onions 59
Red wine sauce - potato foam - winter vegetables
Joues de veau braisées aux lardons et oignons
Sauce au vin rouge - mousse de pommes de terre - légumes d'hiver

Vegetarian mushroom galettes with herb sauce 36
 Parmesan risotto - winter vegetables
Galettes de champignons avec sauce aux herbes
Risotto au parmesan - légumes d'hiver

Chastè classic - grilled beef Chateaubriand dès/ from 2 Pers.
Sauce Béarnaise - potato au gratin - vegetables p.p. 72
Classique du Chastè - Chateaubriand de bœuf grillé
Sauce Béarnaise - gratin de pommes de terre - jardinière de légumes

DESSERTS

Orange variation with chocolate - almonds - honey - spices 18
Variation d'oranges - chocolat - amandes - miel - épices

'Mousse au chocolat' with pineapple ravioli - passion fruit 16
« Mousse au chocolat » - Ravioles à l'ananas - Fruit de la passion

Frozen soufflé Chastè - Grand-Marnier - fruits 15
Soufflé glacé Chastè - Grand-Marnier - petits fruits

Elderflower sorbet - Bündner Röteli or Campari - fruits 14
Sorbet de fleurs de sureau - Bündner Röteli ou Campari - petits fruits

Selection of cheese with homemade fruit bread from 15
Le choix de fromages et son pain de fruits maison

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



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.