



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.*



OFFIZIELLE PARTNER 2025

Ustaria

SCHLOSSHOTEL CHASTÈ

CHASTÈ'S WINTER MENU MENU CHASTÈ D'HIVER

Salad of black salsify and raw bacon
Blue cheese - pear - walnuts
Salade de salsifis et lard cru
Fromage bleu - poire - noix



Graved salmon in nori coat
Fennel - mustard - honey - dill
Saumon gravé en manteau de nori
Fenouil - moutarde - miel - aneth



Pumpkin soup with apple and coconut
Confit prawns - Thai curry - cashews
Soupe de courge aux pommes et coco
Crevettes confites - curry thaï - noix de cajou



Thin slices of grilled beef fillet
Truffle hollandaise - braised onion - potato cakes - vegetables
Fines tranches de filet de bœuf grillées
Hollandaise à la truffe - oignon braisé - galettes de pommes de terre - légumes



Peanut & dulce de leche
Milk chocolate - banana - vanilla
Cacahuètes & Dulce de Leche
Chocolat au lait - Banane - Vanille

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

Carpaccio of boiled beef with vegetable vinaigrette Horseradish - pumpkin seeds - parsley <i>Carpaccio de bœuf bouilli à la vinaigrette de légumes</i> <i>Raifort - graines de courge - persil</i>	26
Gratinated onion soup Baked with baguette and cheese <i>Soupe d'oignons gratinée</i> <i>au baguette et fromage</i>	15
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

Sautéed pike-perch fillet on creamy sauerkraut Mustard and dill sauce - Potato galettes - winter vegetables <i>Filet de sandre sauté sur choucroute à la crème</i> <i>Sauce à la moutarde et à l'aneth - galettes Parmentier - Légumes d'hiver</i>	55
Grilled beef fillet " Rossini " Truffle jus - duck liver - potato noodles - winter vegetables <i>Filet de bœuf grillé aux cèpes</i> <i>Jus de romarin - soufflé de polenta - légumes d'hiver</i>	68
Braised veal cheeks with red wine sauce Porcini mushrooms - potato foam - winter vegetables <i>Joue de tête de veau braisée, sauce au vin rouge</i> <i>Cèpes - mousse de pommes de terre - légumes d'hiver</i>	59
Vegetarian mushrooms burger with roasted onion hollandaise  Parmesan risotto - winter vegetables <i>Galettes végétariennes de champignons avec hollandaise aux oignons frits</i> <i>Risotto au parmesan - légumes d'hiver</i>	36
Chastè classic - grilled beef Chateaubriand 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>	dès/ from 2 Pers. p.p. 72

DESSERTS

Peanut & dulce de leche, Milk chocolate - banana - vanilla <i>Cacahuètes & Dulce de Leche, chocolat au lait - Banane - Vanille</i>	18
Warm apple crumble from the oven with hazelnuts - rum - raisins - vanilla <i>Crumble chaud aux pommes au four, noisettes - rhum - raisins secs - vanille</i>	16
Frozen souffle Chastè - Grand-Marnier - fruits <i>Soufflé glacé Chastè - Grand-Marnier - petits fruits</i>	15
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



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.