



# 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.*



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OFFIZIELLE PARTNER 2025

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### MENU CHASTÈ

Tarasper Caesar salad  
Alpine cheese - juniper ham - Brussels sprouts - organic egg  
*Salade César Tarasp*  
*Fromage d'alpage - jambon de genièvre - choux de Bruxelles - œuf bio*



Beef fillet tartare  
Onion variation - truffle - potato mousseline - chives  
*Tartare de filet de bœuf*  
*Variation d'oignon - truffe - mousseline de pomme de terre - ciboulette*



Horseradish cream soup  
Marinated salmon - fennel - mustard honey hollandaise - dill  
*Soupe à la crème de raifort*  
*Saumon mariné - fenouil - hollandaise au miel et moutarde - aneth*



Grilled Engadine veal steak  
Fregola Sarda - porcini mushroom - rosemary jus - vegetable garnish  
*Steak de veau de l'Engadine grillé*  
*Fregola Sarda - cèpes - jus au romarin - garniture de légumes*



Variation of pear  
White chocolate - Jerusalem artichoke - macadamia - rosemary  
*Variation de la poire*  
*Chocolat blanc - topinambour - macadamia - romarin*

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
Onion soup gratinated with baguette and cheese <i>Soupe d'oignons gratinée au baguette et fromage</i>	15
Chastè classic, Bouillabaisse 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

Grilled turbot fillet with sauce of saffron and mussels Parmigiana - potato gnocchi - vegetable garnish <i>Filet de turbot grillé à la sauce de moules et safran</i> <i>Parmigiana - gnocchi de pommes de terre - garniture de légumes</i>	65
Grilled beef fillet "Rossini" Truffle jus - duck liver - potato pancake - winter vegetables <i>Filet de bœuf grillé aux cèpes</i> <i>Jus de romarin - crêpes Parmentier - 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 mushroom meatballs with fried onions Fregola sarda - parmesan sauce - winter vegetables <i>Galettes végétariennes aux champignons et oignons rôties</i> <i>Fregola Sarda - sauce au parmesan - légumes d'hiver</i>	36
Chastè classic - grilled beef Chateaubriand, served in 2 courses Sauce Béarnaise - potato au gratin - vegetables <i>Classique du Chastè - Chateaubriand de bœuf grillé, servi on 2 services</i> <i>Sauce Béarnaise - gratin de pommes de terre - jardinière de légumes</i>	dès/ from 2 Pers. p.p. 74

## DESSERTS

Variation of pear, white chocolate - Jerusalem artichoke - macadamia - rosemary <i>Variation de la poire, chocolat blanc - topinambour - macadamia - romarin</i>	18
Surprise de tiramisu au café, amaretto, mascarpone et cerises confites Surprise of tiramisu with coffee, amaretto, mascarpone and marinated cherries	18
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.