



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

MENU CHASTÈ

Tatar of the smoked salmon from Lostallo
Cucumber - sour cream - chives
Tatar du saumon fumé de Lostallo
Concombre - crème fraîche - ciboulette



Spinach soup
Wild herb pesto - meatballs - feta cheese
Soupe d'épinards
Pesto d'herbes sauvages - boulettes de viande - feta



Fillet of perch
Verjus - peas - lardo - tarragon
Filet perchette
Verjus - petit-pois - lardo - estragon



Grilled veal steak
Asparagus - morel cream - parmesan - ricotta gnocchi
Steak de veau grillé
Asperges - crème de morilles - parmesan - gnocchi de ricotta



Grisons strawberries
Mascarpone - pistachio - vanilla
Fraises des Grisons
Mascarpone - Pistache - 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 partire de 95

STARTERS / HORS-D'ŒUVRE

Spring salad Asparagus - lardo - strawberries - pistachios - basil <i>Salade de printemps</i> <i>Asperges - lardo - fraises - pistaches - basilic</i>	20
Tatar of smoked salmon from Lostallo Cucumber - sour cream - chives <i>Tatar du saumon fumé de Lostallo</i> <i>Concombre - crème fraîche – ciboulette</i>	29
Spinach soup - wild herb pesto - meatballs - feta cheese <i>Soupe d'épinards</i> <i>Pesto d'herbes sauvages - boulettes de viande – feta</i>	18
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

Sautéed fillets of Swiss perch Verjus - peas - pearl onions - risotto - tarragon <i>Filets de perchettes Suisses</i> <i>Verjus - petits pois - oignons perlés - risotto - estragon</i>	59
Tagliata of grilled veal steak Asparagus - morel cream - parmesan - ricotta gnocchi <i>Tagliata de steak de veau grillé</i> <i>Asperges - crème de morilles - parmesan - gnocchi de ricotta</i>	65
Vegi Capuns Valposchiavo Herb sauce - peas - kohlrabi - tarragon  <i>Vegi Capuns Valposchiavo</i> <i>Sauce aux herbes - petits pois - chou-rave - estragon</i>	37
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. 72

DESSERTS

Grisons strawberries - mascarpone - pistachio - vanilla <i>Fraises des Grisons - mascarpone - Pistache - 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.