



Ustaria

SCHLOSSHOTEL CHASTÈ

Allegro 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

Salad with figs and venison bresaola
Raspberry balsamic - beetroot - ricotta - hazelnuts - rosemary
Salade de figues et bresaola de cerf
Balsamique à la framboise - betterave - ricotta - noisettes - romarin



Marinated Alpine salmon from Lostallo
Curry - carrots - mango - sesame seeds
Saumon de Lostallo mariné
Curry - carottes - mangue - sésame



Soup of chanterelles from Tarasp
Mountain cheese dumplings - fried onions - corn salad - chives
Soupe aux chanterelles de Tarasper
Boulettes de fromage de montagne - oignons frites - rampon - ciboulette



Venison fillet with dried pear and bacon
Truffle churros - celery - bimi broccoli - savoy cabbage
Filet de cerf aux poires séchées et lard
Churros à la truffe - céleri - brocoli bimi - chou frisé



Engadine honey & plums
Almonds - amaretti - pumpkin seed ice cream
Miel d'Engadine et prunes
Amandes - amaretti - glace aux graines de courge

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 figs and venison bresaola with raspberry balsamic vinegar Beetroot, ricotta, hazelnuts and rosemary <i>Salade de figes et bresaola de cerf à la vinaigrette de framboise</i> <i>Betteraves, ricotta, noisettes et romarin</i>	20
Autumnal vitello and mushrooms with figs, onions and Parmesan <i>Veau aux saveur d'automne et champignons</i> <i>avec figes, oignons et parmesan</i>	26
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

 Jugged deer Rodolfo style with butter spätzli, red cabbage and hunter's garnish <i>Civet de cerf Rodolfo avec spätzli, chou rouge, garniture de la chasse</i>	42
 Grilled deer escalope with juniper cream sauce Butter spätzli, red cabbage and hunter's garnish <i>Escalopes de cerf grillées avec crème au genièvre et garniture chasseur</i> <i>Spätzli au fromage blanc, chou rouge et garniture automnale au gibier</i>	46
 Grilled saddle of venison with truffle jus and creamy porcini mushrooms Potato noodles and autumnal hunter's garnish and vegetables <i>Filet de chevreuil grillé avec jus à la truffe et cèpes à la crème</i> <i>Nouilles Parmentier, légumes et garniture de la chasse</i>	69
Grilled and gratinated beef fillet in a herb crust Shallot jus, truffle churros and vegetable garnish <i>Filet de bœuf grillé et gratiné en croûte d'herbes</i> <i>Jus à l'échalote, churros à la truffe et garniture de légumes</i>	65
Fried pike-perch fillet with apples and horseradish sauce Potato noodles with melted onions and autumn vegetables <i>Filet de sandre sauté aux pommes et sauce au raifort</i> <i>Nouilles Parmentier aux oignons fondants et légumes d'automne</i>	49
 Vegetarian hunt - Curd cheese spätzli with mushroom cream sauce, game garnish and autumn vegetables <i>Assiette de la chasse végétarienne - Spätzli au fromage blanc</i> <i>avec sauce aux champignons, garniture de gibier et légumes d'automne</i>	35

DESSERTS

Warm chocolate tart with liquid centre, Salted caramel ice cream, banana, peanuts <i>Gâteau au chocolat mi-quid - Tiramisu - cerises - café - amaretto</i>	16
Frozen souffle 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



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.