



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.



OFFIZIELLE PARTNER 2026

Ustaria

SCHLOSSHOTEL CHASTÈ

MENU for the little gourmets

Thon
Edamame - Radis - Yuzu - Feuille de citron vert
Tuna
Edamame - radish - yuzu - lime leaf



Soupe de volaille
Truffe - Champignon - Foie gras de canard - Estragon
Chicken soup
Truffle - mushroom - duck liver - tarragon



Coquille Saint-Jacques
Carotte - Garam Masala - Lentilles de montagne - Coriandre
Scallops
Carrot - garam masala - mountain lentils - coriander



Cabillaud
Choucroute - Mâche - Pancetta - Ciboulette
Cod
Sauerkraut - lamb's lettuce - pancetta - chives



Filet de bœuf grillé
Céleri - choux de Bruxelles sauvages - cacahuètes - soja
Grilled beef fillet
Celery - wild Brussels sprouts - peanuts - soy



Chocolat blanc
Orange - noix de cajou - sésame - gingembre
White chocolate
Orange - cashews - sesame - ginger

Enjoy our Ustaria menu Chastè / Dégusté notre Ustaria menu Chastè	
with 4 dishes / avec 4 plat	95
with 5 dishes / avec 5 plats	120
with 4 dishes / avec 6 plat (order before 19.00 o'clock)	145

STARTERS / HORS-D'ŒUVRE

Salade de saumon fumé et salsifis Kaki, vinaigrette à l'érable, crème aigre et pumpernickel <i>Smoked salmon and black salsify salad</i> <i>Persimmon, maple vinaigrette, sour cream, and pumpernickel</i>	20
Carpaccio de viande bouillie tiède au raifort, betterave, pomme et graines de courge <i>Tiepid boiled beef carpaccio</i> <i>with horseradish, beetroot, apple, and pumpkin seeds</i>	24
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

 Carottes braisées au garam masala, mangue, lentilles de montagne et coriandre <i>Braised carrots</i> <i>with garam masala, mango, mountain lentils, and coriander</i>	39
Filet de sandre rôti avec pomme et sauce à la choucroute Gnocchi de pommes de terre avec oignons fondants et légumes <i>Fried pike-perch fillet with apple and sauerkraut sauce</i> <i>Potato gnocchi with melted onions and vegetables</i>	52
Joues de veau braisées avec lardons et oignons Mousse de pommes de terre aux cèpes et légumes <i>Braised veal cheeks with bacon and onions</i> <i>Potato foam with porcini mushrooms and vegetables</i>	63
Steak de veau grillé et gratiné en croûte d'herbes Jus d'échalotes, churros à la truffe et légumes <i>Grilled and gratinated veal steak in a herb crust</i> <i>Shallot jus, truffle churros and vegetables</i>	65
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

Tarte au chocolat chaude au cœur fondant Glace au caramel salé, banane et cacahuètes <i>Warm chocolate tart with liquid center</i> <i>Salted caramel ice cream, banana and peanuts</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.