



Ustaria

SCHLOSSHOTEL CHASTÈ

Allegria 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

Bocca Fina menu *for the little gourmets*

Coquille Saint-Jacques « Mojito »
Concombre - citron vert - melon - menthe
Scallops 'Mojito'
Cucumber - lime - honeydew melon - mint



Baudroie « Bouillabaisse »
Nduja - piment - ail - basilic
Monkfish 'Bouillabaisse'
Nduja - chilli - garlic - basil



Sandre « Alpin »
Viande des Grisons - haricots cocos - graines de courge - livèche
Pike-perch 'Alpin'
Dried Griston meat - coconut beans - pumpkin seeds - lovage



Poulet « Vin Jaune »
Chanterelles - fregola sarde - parmesan - estragon
Chicken "Vin Jaune"
Chanterelles - fregola Sarda - parmesan - tarragon



Filet de bœuf « Wellington »
Truffe d'été - foie gras - pâte feuilletée - épinards
Beef fillet "Wellington"
Summer truffles - foie gras - puff pastry - spinach



Gâteau de cerises « Forêt-Noire »
Cerises - Chocolat - Amandes
Cherries "Black Forest style"
Cherries - chocolate - almonds

Enjoy our bocca fina menu / Dégusté notre booca fina menu	
with 4 dishes / avec 4 plat	95
with 5 dishes / avec 5 plats	120
with 6 dishes / avec 6 plat (order before 19.00 o'clock)	135

STARTERS / HORS-D'ŒUVRE

Burrata aux nectarines et à l'huile d'olive, roquette, pistaches et basilic <i>Burrata with nectarine and olive oil, rocket, pistachios and basil</i>	19
Coquille Saint-Jacques « Mojito », concombre, citron vert, melon et menthe <i>Scallops 'Mojito', cucumber, lime, honeydew melon and mint</i>	29
Carpaccio de bœuf bouilli, salsa verde, chanterelles, oignons et graines de courge <i>Carpaccio of boiled beef, salsa verde, chanterelles, fried onions and pumpkin seeds</i>	22
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



Artichaut farci et gratiné Sauce au Boursin, risotto au citron, pistaches et épinards marinés <i>Stuffed and gratinated artichoke</i> <i>Boursin sauce, lemon risotto, pistachios and marinated spinach</i>	39
Filet de turbot confit aux crevettes Crème de tomates, malfatti et légumes d'été <i>Confit turbot fillet with prawns</i> <i>Tomato cream, malfatti and summer vegetables</i>	62
Côte de veau grillée aux chanterelles et au romarin Pommes de terre croustillantes à la mayonnaise à la truffe, oignons grillés et légumes <i>Grilled veal ribeye steak with chanterelles and rosemary</i> <i>Crispy potatoes with truffle mayonnaise, fried onions and vegetables</i>	59
Classique du Chastè - Chateaubriand de bœuf grillé, servi on 2 services Sauce Béarnaise - gratin de pommes de terre - jardinière de légumes <i>Chastè classic - grilled beef Chateaubriand, served in 2 courses</i> <i>Sauce Béarnaise - potato au gratin - vegetables</i>	dès/ from 2 Pers. p.p. 74

DESSERTS

Gâteau de cerises «Forêt-Noire » au chocolat et amandes <i>Cherris "Black Forest style" with chocolate and almonds</i>	18
Tiramisu aux fraises au mascarpone et chocolat blanc <i>Strawberry tiramisu with mascarpone and white chocolate</i>	16
Soufflé glacé Chastè - Grand-Marnier - petits fruits <i>Frozen souffle Chastè - Grand-Marnier - fruits</i>	16
Sorbet de fleurs de sureau - Bündner Röteli ou Campari - petits fruits <i>Elderflower sorbet - Bündner Röteli or Campari - fruits</i>	14
Le choix de fromages et son pain de fruits maison <i>Selection of cheese with homemade fruit bread</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.

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