



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

autumn

Terrine de gibier et bresaola
Chou rouge - betteraves - figues - airelles - noisettes
Game terrine & bresaola
Red cabbage - beetroot - figs - cranberries - nuts



Velouté de potiron et de pomme au curry
Magret de canard fumé - poire séchée - cinq épices - oignons grillés
Pumpkin and apple soup with curry
Smoked duck breast - dried pear - five-spice - fried onions



Coquille Saint-Jacques
Maïs - cacahuètes - lard - sésame - livèche
Scallop
Maize - peanuts - bacon - sesame - lovage



Filet de cerf au cassis et aux noisettes
Vermicelles à la truffe - pépites de cèpes - légumes d'automne
Saddle of venison with blackcurrant and hazelnuts
Truffle vermicelli - porcini nuggets - autumn vegetables



Brownie au chocolat
Caramel salé - fruit de la passion - mangue - noix de macadamia
Chocolate brownie
Salted caramel - passion fruit - mango - macadamia

Enjoy our bocca fina menu / Dégusté notre booca fina menu
with 4 dishes / avec 4 plat
with 5 dishes / avec 5 plats

95
120

STARTERS / HORS-D'ŒUVRE

Salade d'automne à la bresaola de cerf et aux fruits rouges Vinaigrette au miel et à la pomme, betteraves rouges, crème fraîche et noix <i>Autumnal salad with venison bresaola and berries Apple and honey balsamic dressing, beetroot, cream cheese and nuts</i>	20
Fines tranches de rôti de veau accompagnées d'une crème aux cèpes et à la truffe Figues, noisettes, oignons perlés et feuilles de rampon <i>Delicate slices of roast veal with porcini mushroom cream and truffle Figs, hazelnuts, pearl onions and chervil leaves</i>	25
Bouillabaisse Chastè aux poissons d'eau douce et de la mer Baguette à l'ail et sauce rouille <i>Chastè bouillabaisse with freshwater and saltwater fish Garlic baguette and rouille sauce</i>	31

MAIN COURSES / PLATS PRINCIPALS

Civet de cerf au poivre « Rodolfo » avec garniture chasseur Spätzli au fromage blanc, chou rouge et garniture automnale au gibier <i>'Rodolfo' venison stew with hunter's garnish Quark spaetzli, red cabbage and an autumnal game garnish</i>	42
Escalopes de cerf grillées à la crème au genièvre et garniture chasseur Spätzli au fromage blanc, chou rouge et accompagnement de gibier d'automne <i>Grilled venison escalopes with juniper cream and hunter's garnish Quark spaetzli, red cabbage and an autumnal game garnish</i>	46
Filet de bœuf grillé et gratiné en croûte d'herbes Jus au chimichurri, beignets parmentier et garniture de légumes <i>Grilled and gratinated beef fillet in a herb crust Chimichurri sauce, potato fritters and a vegetable garnish</i>	65
Filet de sandre sauté avec sauce à la choucroute et pommes Gnocchi parmentier aux oignons frits et légumes d'automne <i>Pan-fried pike-perch fillet with sauerkraut sauce and apples Potato gnocchi with fried onions and autumnal vegetables</i>	49
Capuns végétariens aux cèpes et ses nuggets Sauce au parmesan, truffes, noisettes et légumes d'automne  Vegetarian porcini capuns with his nuggets <i>Parmesan sauce, truffles, hazelnuts and autumn vegetables</i>	35

DESSERTS

Brownie au chocolat au caramel salé, fruit de la passion, mangue et noix de macadamia <i>Chocolate brownie, salted caramel, passion fruit, mango and macadamia</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.

Tous les prix sont en francs suisses, TVA de 8.1% incluse.