



Chutnee

IM SCHLOSS RAGAZ



Menu

From Alpine cuisine to masala – everything on one menu.





Bastian Baker - Exklusives Privatkonzert im Schloss Ragaz

📅 Freitag, 21.11.2025 17:00 Uhr

Erleben Sie einen ganz besonderen Abend mit dem Schweizer Singer-Songwriter **Bastian Baker** in intimmem Rahmen. Nur **80 Gäste** haben die Gelegenheit, an diesem **einzigartigen Solo-Konzert** in der Schlosshalle teilzunehmen.

Package-Inhalt:

- Exklusives Solo-Konzert mit Bastian Baker (privater Rahmen)
- Apéro vor dem Konzert
- Abendessen im Chutnee im Schloss
- Übernachtung im Schloss Ragaz
- Frühstück am nächsten Morgen

Preis pro Person: ab CHF 337.–

Hinweise:

- Bitte beachten Sie, dass sich die angegebenen Preise auf das gesamte Zimmer beziehen und nicht auf einzelne Personen.
- Extranacht: Profitieren Sie von einer Extranacht zum Preis von CHF 95 pro Person.



Autumn specialities

STARTERS

Lamb's lettuce with egg and bacon c CHF 14.00

Homemade pumpkin soup VE, G CHF 11.00

with roasted pumpkin seeds and pumpkin seed oil

MAIN COURSE

Pumpkin tagliatelle with walnuts VE, A, C, G CHF 24.00

Pumpkin tagliatelle with walnuts A, C, D, G CHF 35.00

with fried pike-perch fillet

Venison strips with porcini mushroom sauce A, B, C, G, L, O CHF 46.00

Quark spaetzle, red cabbage and chestnuts

Vegetarian autumn plate A, B, C, G, L, O CHF 32.00

Quark spaetzle with porcini mushroom sauce, red cabbage and chestnuts

INDIAN FLAVOURS

Venison «Kerala» LF, GF  CHF 34.00

Venison ragout South Indian style with fresh pepper, ginger, fresh curry leaves

Choice of side dishes

Paratha, Indian flat bread VE, A, C, G per piece CHF 4.00

Basmati rice VG, LS, GF portion CHF 4.50

SWEETS

Coupe Nesselrode VE, C, E, F, G

Vermicelles, meringues, vanilla ice cream and whipped cream CHF 15.00

Portion of vermicelli, meringues and whipped cream VE, C, E, F, G CHF 13.00



Delicious starters

Green salads VE	CHF	9.00
Mixed salads VE	CHF	11.00
Ginger lemongrass soup VE, A, C, G	CHF	11.00
Mulligatawny soup VE, O   Indian rice and lentil soup	CHF	11.00
Papadums with sweet mango chutney VG, LF, A Crispy dish made from chickpea and lentil flour	CHF	6.00
Samosa (1 piece) with sweet'n'sour tamarind sauce VG, LF, A Baked pastry filled with potatoes, green peas, cashew nuts, peas, cashew nuts, raisins and Indian spices	CHF	10.00
Chicken Samosa (1 piece) with sweet'n'sour tamarind sauce VG, LF, A Baked pastry filled with chicken and Indian spices	CHF	12.00
Mini Samosa (2 piece) with sweet'n'sour tamarind sauce VE, LF, A Baked vegetarian pastry filled with Indian spices	CHF	12.00
Homemade vegetarian spring rolls (2 pieces) VE, A, B, D, F, M with sweet chili sauce	CHF	13.00
Channa chat chickpea salad VG with tomato, onion, lemon, coriander and Indian spices	CHF	13.00
Vegi pakora (5 pieces) with sweet'n'sour tamarind sauce VE, A Vegetable balls with potato, leaf spinach, cauliflower, onions, baked in chickpea batter	CHF	15.00
King prawns Indian style (3 pieces) VE, B, M, O   with sweet mango chutney	CHF	21.00

For little princesses and pirates

French fries VG, LF, A (May contain traces of gluten)	CHF	7.00
4 chicken nuggets with French fries A, C	CHF	14.00
Creamy pork schnitzel with French fries A, C, G	CHF	17.00
Mango Chicken Ragout of chicken with mild-fruity curry sauce GF, G served with basmati rice	CHF	22.00
Portion of mixed vegetables VE, LF, GF	CHF	8.50



Classic dishes

Homemade meatloaf with red wine jus with mashed potatoes and vegetables A, C, M, G	CHF 29.00
Pork Cordon Bleu with prosciutto ham and mountain cheese vegetables and French fries A, C, G, L	CHF 36.00
Grilled veal steak with porcini mushroom sauce vegetables and French fries G, L	CHF 48.00

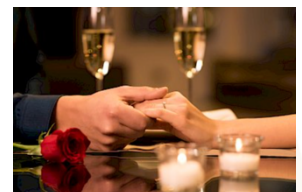
tarte flambée

Classic tarte flambée A, G, O topped with crème fraîche, bacon, onions and cheese	CHF 18.00
Indian tarte flambée A, G  with crème fraîche, chicken curry, fresh chili, onions and gratinated with cheese	CHF 18.00
Tarte flambée „half-half“ A, G, O  ½ Classic and ½ Indian	CHF 19.00
Vegetarian tarte flambée VE, A, G with crème fraîche, vegetables, onions and gratinated with cheese	CHF 19.00
Sweet Tarte flambée VE, A, G with fresh apple slices, caramel sauce and cinnamon	CHF 19.00

*Perfect for a date, an anniversary, or simply to say
"thank you, darling":*

Candle-Light-ambiance

Treat yourself and your companion to a special evening with us,
with lovely decorations, atmospheric candlelight
and a 3.75dl bottle of exquisite sparkling wine included.



surcharge CHF 49.00



Indian specialties

Note on sharing experience

All Indian main courses are served in **small bowls** so that you can sample each other's dishes. **Order** your preferred **side dishes** (see following page).

Our delicious naan breads from the tandoor oven are available on Fridays and Saturdays.

Vegetable curry a **vegetarian's delight** VE, LF, GF, M CHF 26.00

Navrattan Korma VE, G CHF 28.00

Vegetable and fruit dish with cashew nuts, cream and coconut milk

Palak Paneer VE, A, G, O CHF 27.00

Tender cheese with creamy spinach curry sauce

Paneer Lavabdar VE, A, G, O CHF 27.00

Tender cheese on a curry sauce with honey and cream

Tikka Ravioli A, C, G, M, O   CHF 29.00

Our ravioli filled with chicken tikka tandoori and cream cheese with a creamy and racy masala sauce

Chicken Curry LF, GF, M  Classic chicken curry CHF 28.00

Mango Chicken GF, G CHF 30.00

Chicken ragout with mild, fruity curry sauce

Butter Chicken GF, G CHF 30.00

Tender pieces of chicken in a creamy cashew nut curry sauce

Chicken Tikka Masala GF, G, M   CHF 31.00

Tender pieces of chicken spicy marinated on a racy tomato curry with capsicum and onions

Beef Cocos LF, GF Beef ragout in a mild coconut milk curry sauce CHF 31.00

Beef Pepper Fry LF, GF   CHF 33.00

Spicy beef ragout with fresh curry leaves, pepper, Indian spices

Lamm Curry LF, GF Indian-style lamb ragout CHF 33.00

Lamm Palak A, G Tender pieces of lamb in a spinach and curry sauce CHF 34.00

Fisch Malabar (fish fillet according to daily specials) LF, GF, D in coconut milk curry sauce

CHF 32.00

Prawn Masala LF, GF, B   CHF 42.00

King prawns seasoned with chili, tomatoes and onions



Choice of side dishes

Paratha flat bread	VE, A, C, G	per piece	CHF	4.00
Basmatireis	VG, LS, GF	portion	CHF	4.50
Daal Yellow lentil dish	VG, LS, GF	portion	CHF	9.00

Available on Friday and Saturday evening:

Tandoor specialties

from the original Indian clay oven

Served on a hot sizzler plate
on a vegetable bed of cabbage, carrots and courgettes
served with refreshing mint yoghurt chutney

Chicken Tikka Tandoori	GF, G, M, O		CHF	32.00
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Grilled tender pieces of chicken, marinated with yogurt and Indian spices

Chicken Methi Malai Tikka	GF, G, H, O
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Chicken pieces marinated with grated cashew nut, fenugreek and cream	CHF	32.00
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Lamb entrecôte Tikka	LF, GF, M, O	 	CHF	40.00
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Indian marinated lamb entrecôte pieces

Jinga Tandoori	GF, B, O	CHF	39.00
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Grilled, Indian marinated king prawns

Mixed Tandoor	GF, B, G, H, M, O		CHF	46.00
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Do you want a taste of everything? Then this is your choice.

Naan breads

from the original Indian clay oven

Plain Naan bread	with butter	VE, A, C, G	CHF	5.00
Garlic Naan	with garlic	VE, A, C, G	CHF	6.00
Cheese Naan	with cheese	VE, A, C, G	CHF	7.00
Masala Naan	 with onions and chili	VE, A, C, G	CHF	7.00



Every Wednesday from 11.30 a.m. to 01.15 p.m.

Indian lunch buffet

Salad buffet, meat, fish and vegetarian dishes,
basmati rice,
papadums, chutney and chili sauce.



for a special price per person CHF 25.50

Every 1st Saturday evening of the month from 6.30 p.m.

Indian dinner buffet

Salad and starter buffet,
meat, tandoor, fish and vegetarian dishes,
basmati rice, papadums, chutney, chili sauce
and served menu dessert

per person CHF 54.00

Available with pre-reservation
Every Friday and Saturday from 6.30 p.m.
per table and minimum 2 people

Maharaja Menü ***Indian surprise table buffet***



We surprise you with a served starter and a table buffet
à discretion for consumption in the restaurant with two meat dishes,
a fish dish, two vegetarian dishes, basmati rice, sauces,
Papadums, natural yoghurt and a served menu dessert

per person CHF 68.00

Available with pre-reservation

Tasty cheese fondue for two in the castle-tunnel

Served starter (soup of the day or mixed salads), followed by our
fireforce-cheese-fondue produced at the local dairy,
accompanied by **a glass of Marc** from the Thomas Marugg winery
in Fläsch or classic Kirsch. VE, A, G

per person CHF 39.00



Sweet finale

Fresh fruit salad VE, LF, GF	CHF	11.00
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Bircher muesli VE, A, G, H	CHF	8.00
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Chocolate or cappuccino cake VE, A, C, E	per piece	CHF	6.00
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«Cake combination» VE, A, C, E, G	CHF	10.00
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Warm chocolate cake or cappuccino cake
served with vanilla ice cream and whipped cream

Shrikhand VE, GF, G

Yoghurt dessert with lemon, cardamom and saffron	CHF	9.50
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Indian dessert «Gulab Jamun» VE, A, G	CHF	12.00
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Baked milk balls in sugar syrup,
served with a scoop of vanilla ice cream

Kaiserschmarrn VE, A, C, E, G, O	CHF	14.00
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sweet cut-up pancake, served with stewed plum O, P

Sweet Tarte flambée VE, A, G

with fresh apple slices, caramel sauce and cinnamon	CHF	19.00
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Our ice cream flavours VE, GF, C, G

Vanilla, strawberry, chocolate and café	per scoop	CHF	4.00
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Portion of whipped cream VE, GF, G	CHF	1.00
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Portion of chocolate sauce VE, G, E, F	CHF	1.00
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Sorbet VG, LF, GF,

Lemon or mango	per scoop	CHF	4.00
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with sparkling wine or vodka	CHF	11.00
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Childrens dessert: treasure box	CHF	5.00
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Vanilla and chocolate ice cream



Our regional and Swiss partners

Fruit, vegetables, salads, ice cream	Ecco-Jäger Früchte+Gemüse, Bad Ragaz
Dairy products	Milchzentrale, Bad Ragaz & Ecco-Jäger, Bad Ragaz
Meat and meat products	Metzgerei Kellenberger, Bad Ragaz Metzgerei Kalberer, Wangs
Fresh fish and fish products	Rageth, Landquart
Coffee beans	Cafina, Zofingen
Other partners	Weingut Thomas Marugg, Fläsch Brauerei Locher, Appenzell Appenzeller Alpenbitter AG GOBA Gontenbad Caratello Wine

Declaration of origin

Pork	Switzerland
Beef	Switzerland, Australia, Paraguay
Chicken	Switzerland
Lamb	New Zealand, Australia, Ireland
Veal	Switzerland
Fish and seafood	Switzerland, Germany, Vietnam, Indonesia

The 14 allergens

A GLUTEN	H NUTS
B CRUSTACEANS	L CELERY
C EGGS	M MUSTARD
D FISH	N SESAME
E PEANUTS	O SULFITES
F SOY	P LUPINS
G MILK	R MOLLUSCS

Special diets

VE: Vegetarian VG: Vegan LF: Lactose Free GF: Gluten Free



Spiciness of the dish

The Indian spices are very intense and aromatic.

The individual feeling for the level of spiciness can vary.

Please inform our staff of any intolerances and allergies. The prices are in CHF, incl. VAT.



*We are very happy
to personally give you guidance and advice
for the organisation
of your Christmas dinner, club event,
company party, wedding or baptism.*

Chutnee

IM SCHLOSS RAGAZ

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DIE GENUSS GMBH