



Chutnee

IM SCHLOSS RAGAZ



Menu

From Alpine cuisine to masala – everything on one menu.





*Spending time together
is the greatest gift.*

New: on advance order
and **minimum 8 person or more**

Raclette-fun in the castle tunnel

Served starter (soup of the day or mixed salad)
followed by **raclette cheese - all you can eat**
(from local dairy) VE, G



per person
CHF 39.00

Available with pre-reservation

Tasty **cheese fondue for two** in the castle tunnel

Served starter (soup of the day or mixed salad)
followed by a "fireforce" cheese fondue from the local dairy in Bad Ragaz
with a small glass of **Marc** by winery Thomas Marugg from Fläsch
or classic "Kirsch" VE, A, G



per person
CHF 39.00

Available with pre-reservation
from Monday to Thursday
from 18 hrs
for 2 people or more with the same selection

Indian Thali

All on 1 plate – all you can eat

One starter, Indian main courses, basmati rice,
natural yoghurt, flat bread and a menu dessert.

Your selection:

Thali with 4 vegetarian dishes **or**

Thali with 1 meat and 1 fish dish + 2 vegetarian dishes **or**

Thali mit 2 meat dishes + 2 vegetarian dishes



per person CHF 55.00



Delicious starters

Green salads VE	CHF	9.00
Mixed salads VE	CHF	11.00
Lamb's lettuce with egg and bacon c	CHF	14.00
Ginger lemongrass soup VE, A, C, G	CHF	10.00
beetroot and horseradish cream soup 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	9.00
Chicken Samosa (1 piece) with sweet'n'sour tamarind sauce VG, LF, A Baked pastry filled with chicken and Indian spices	CHF	11.00
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	12.00
Channa chat chickpea salad VG with tomato, onion, lemon, coriander and Indian spices	CHF	11.00
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	12.00
King prawns Indian style (3 pieces) VE, B, M, O   with sweet mango chutney	CHF	21.00

For little princesses and pirates (children's portion)

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

Vegetarian potatoe “Rösti”	CHF	24.00
with tomatoes and raclette cheese overbaked G, VE		
Tagliatelle with broccoli on a beetroot-horseradish sauce A, G	CHF	24.00
Grilled perch-pike filet	CHF	38.00
with tagliatelle with broccoli on a beetroot-horseradish sauce A, G		
Homemade meatloaf with red wine jus	CHF	29.00
with mashed potatoes and vegetables A, C, M, G		
Pork Cordon Bleu	CHF	36.00
with prosciutto ham and mountain cheese vegetables and French fries A, C, G, L		
Veal stripes in a creamy mushroom sauce	CHF	46.00
Potatoe rösti and winter vegetables G		
Grilled fillet of beef (180 g) with Chimichurri-Sauce	CHF	48.00
French fries and winter vegetables G		

tarte flambée

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



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* VG, LF, GF, M CHF 26.00

Veg Sambar CHF 27.00

South Indian dish with lentils, potatoes and tomatoes VG, GF, A, M

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





Basmatireis VG, LS, GF	portion	CHF	4.50
2 small paratha flat breads VE, A, C, G		CHF	6.00
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
Grilled tender pieces of chicken, marinated with yogurt and Indian spices		
Chicken Methi Malai Tikka GF, G, H, O		
Chicken pieces marinated with grated cashew nut, fenugreek and cream	CHF	32.00
Lamb entrecôte Tikka LF, GF, M, O  	CHF	40.00
Indian marinated lamb entrecôte pieces		
Jinga Tandoori GF, B, O	CHF	39.00
Grilled, Indian marinated king prawns		
Mixed Tandoor GF, B, G, H, M, O 	CHF	46.00

Do you want a taste of everything? Then this is your choice.

Friday and Saturday evening: 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 58.00

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

Perfect for a date, an anniversary
or just to say "thank you":

Candle-Light ambience

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



surcharge CHF 49.00



Sweet finale

Indian Desserts

Shrikhand VE, GF, G

Yoghurt dessert with lemon, cardamom and saffron CHF 9.50

Gulab Jamun VE, A, G CHF 12.00

Baked milk balls in sugar syrup,
served with a scoop of vanilla ice cream

Cakes

Chocolate or cappuccino cake VE, A, C, E per piece CHF 6.00

«Cake combination» VE, A, C, E, G CHF 10.00

Warm chocolate cake or cappuccino cake
served with vanilla ice cream and whipped cream

Always tempting

Kaiserschmarrn VE, A, C, E, G, O CHF 14.00

sweet cut-up pancake, served with stewed plum O, P

Apple strudel VE, A, C, E, G, O CHF 15.00

with warm vanilla sauce

Sweet Tarte flambée VE, A, G

with fresh apple slices, caramel sauce and cinnamon CHF 19.00

Fresh fruit salad VE, LF, GF CHF 11.00

Bircher muesli VE, A, G, H CHF 8.00

Ice Cream and sorbets

Our ice cream flavours VE, GF, C, G

Vanilla, strawberry, chocolate and café per scoop CHF 4.00

Portion of whipped cream VE, GF, G CHF 1.00

Portion of chocolate sauce VE, G, E, F CHF 1.00

Sorbet VG, LF, GF,

Lemon or mango per scoop CHF 4.00

with sparkling wine or vodka CHF 11.00

Childrens dessert: treasure box CHF 5.00

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 would be delighted to advise you personally
on the organization of your birthday party, christmas dinner,
club event, company celebration, wedding or babtism.



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Chutnee
IM SCHLOSS RAGAZ

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DIE GENUSS GMBH

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