




Chutnee
IM SCHLOSS RAGAZ


Menu

Tradition and temperament – united on one menu.

NEU

Gits **nur** im
Schlosstunnel!



CHNUSPRIGS FONDUE MOLCHLI ANDERSCH.



So hesch Fondue no nie gha.

Chnusprige Fondue-Gnuss im Schlosstunnel – probier's doch us!



MEAT THE CHEESE **NEU**

Cordon Bleu – aber zum Dippen!

Served starter
(Mixed salad or soup oft he day)

Fireforce-cheese-Fondue

Crispy breaded chicken fillets and
breaded pork cubes
vegetables, pineapple and bread

CHF 49.– per person



VEG MEETS CHEESE **NEU**

**Knusprige Vegi Nuggets
zum Eintauchen!**

Served starter
(Mixed salad or soup oft he day)

Fireforce-cheese-Fondue

Crispy beaded veggie-nuggets
vegetables, pineapple and bread

CHF 49.– per person



Raclette get-together

(8 person and more)

Served starter
(Mixed salad or soup oft he day)

Raclette

with potatoes, pineapple and pickled
gherkins and pearl onions

CHF 44.– per person

Classic Cheese Fondue

(2 person and more)

Served starter
(Mixed salad or soup oft he day)

Fireforce-cheese-Fondue

and a glass of Marc by winery Thomas
Marugg, or classic Kirsch)

CHF 39.- per person



*Spending time together
is the greatest gift.*

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
for consumption in the restaurant

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

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

for consumption in the restaurant

We surprise you with a served starter and a table buffet à discretion
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



Delicious starters

Green salads VE	CHF 9.00
Mixed salads VE	CHF 11.00
Ginger lemongrass soup VE, A, C, G	CHF 10.00
Ginger Chicken Soup A, G  Clear soup with ginger and chicken	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
Vegetarian Mini spring rolls (4 pieces) VE, A, N	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 19.00
Portion of mixed vegetables VE, LF, GF	CHF 8.50



European dishes

Vegetarian potatoe “Rösti” with tomatoes and raclette cheese overbaked G, VE	CHF 24.00
Linguine with fresh asparagus A, C, VE	CHF 24.00
Grilled perch-pike filet with linguine and fresh asparagus A, C, D	CHF 39.00
Homemade meatloaf with red wine jus mashed potatoes and vegetables A, C, M, G	CHF 29.00
“Elephan’s Ear” Bread crumbed pork schnitzel with herb butter French fries and vegetables A, C	CHF 32.00
Veal stripes in a creamy mushroom sauce Potatoe rösti and vegetables G	CHF 46.00
Grilled ribeye steak (180 g) with Chimichurri-Sauce French fries and vegetables G	CHF 44.00

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



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 27.00
Veg Sambar	CHF 27.00
South Indian dish with vegetables and lentils VG, GF, A, M	
Palak Paneer VE, A, G, O	CHF 28.00
Tender cheese with creamy spinach curry sauce	
Paneer Lavabdar VE, A, G, O	CHF 28.00
Tender cheese on a curry sauce with honey and cream	
Tikka Ravioli A, C, G, M, O  	CHF 30.00
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 29.00
Mango Chicken GF, G	CHF 31.00
Chicken ragout with mild, fruity curry sauce	
Butter Chicken GF, G	CHF 31.00
Tender pieces of chicken in a creamy cashew nut curry sauce	
Chicken Tikka Masala GF, G, M  	CHF 33.00
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 33.00
Beef Pepper Fry LF, GF  	CHF 34.00
Spicy beef ragout with fresh curry leaves, pepper, Indian spices	
Lamm Curry LF, GF Indian-style lamb ragout	CHF 34.00
Lamm Palak A, G Tender pieces of lamb in a spinach and curry sauce	CHF 35.00
Fisch Malabar (fish fillet according to daily specials) LF, GF, D	
in coconut milk curry sauce	CHF 34.00
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	11.00

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	33.00
<i>Grilled tender pieces of chicken, marinated with yogurt and Indian spices</i>		
Chicken Methi Malai Tikka GF, G, H, O		
<i>Chicken pieces marinated with grated cashew nut, fenugreek and cream</i>	CHF	33.00
Lamb entrecôte Tikka LF, GF, M, O  	CHF	40.00
<i>Indian marinated lamb entrecôte pieces</i>		
Jinga Tandoori GF, B, O	CHF	39.00
<i>Grilled, Indian marinated king prawns</i>		
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



Indian Buffets at an introductory price



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

Indian lunch buffet

Salad buffet, meat, fish and vegetarian dishes basmati rice, per person CHF 27.00

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

Surprise someone



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 and more

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

Grisons walnut tart VE, A, C, E, G, O CHF 15.00

with vanilla ice cream and whipped cream

Sweet Tarte flambée VE, A, G
with fresh apple slices, caramel sauce and cinnamon CHF 19.00

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

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

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.



Your Event with us

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



The forest behind you, the mountains in view.
Schloss Ragaz und Restaurant Chutnee

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Chutnee
IM SCHLOSS RAGAZ

deliza.
DIE GENUSS GMBH

7310.ch