



Chutnee

IM SCHLOSS RAGAZ



Menu

From Alpine cuisine to masala – everything on one menu.

CHUTNEE IM SCHLOSS

SCHLOSSTUNNEL · BAD RAGAZ

Cheese Fondue in the Castle Tunnel

PLEASURE · WARMTH · SCHLOSSTUNNEL

RESERVATION REQUIRED

TO BEGIN

Small mixed salad or soup of the day

MILD

HEIDI CHEESE FONDUE

mild cheese fondue

SPICY

FÜÜRWEHR CHEESE FONDUE

with chilli

CHF 39.- per person

Our cheese fondues are served with bread.

On request: a small glass of Thomas Marugg Marc (42% ABV) or Kirsch (37.5% ABV) · CHF 5.-

Side dishes of your choice

MAKE IT YOUR OWN

- | | |
|---|----------------------|
| • Boiled potatoes | per portion CHF 5.- |
| • Pineapple | per portion CHF 5.- |
| • Vegetable pieces | per portion CHF 5.- |
| • Vinegar-pickled vegetables | per portion CHF 5.- |
| • Cured ham | per portion CHF 18.- |
| • Crispy chicken strips in tempura batter | per portion CHF 9.- |
| • Breaded pork strips | per portion CHF 9.- |

CHUTNEE IM SCHLOSS · SCHLOSS RAGAZ

A special fondue evening in the historic Castle Tunnel



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

per table and minimum 2 people

Maharaja Menü from 6 p.m.

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



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

Tagliatelle with pumpkin sauce and walnuts VE, A, C, G CHF 26.00

Tagliatelle with pumpkin sauce and walnuts A, C, D, G CHF 38.00

with fried pike-perch fillet

Roe deer meat 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 FUSION

Ragout of red deer meat «Kerala» LF, GF   CHF 42.00

South Indian style with pepper, ginger, fresh curry leaves, coconut
served with quark spaetzle, red cabbage and chestnut

SWEETS

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

Coupe Nesselrode VE, C, E, F, G

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



Delicious starters

Green salads VE CHF 9.00

Mixed salads VE CHF 11.00

Choose your dressing

French C

Balsamico C

Mango C

Ginger lemongrass soup VE, A, C, G CHF 10.00

Mulligatawny soup VE, O   Indian rice and lentil soup CHF 10.00

Papadums VG, LF, A (may contain traces of gluten) CHF 6.00

with sweet mango chutney

Crispy dish made from chickpea and lentil flour

Samosa (1 piece) with sweet'n'sour tamarind sauce VG, LF, A CHF 11.00

Baked pastry filled with potatoes, green peas, cashew nuts, peas, cashew nuts, raisins and Indian spices

Chicken Samosa (1 piece) with sweet'n'sour tamarind sauce VG, LF, A CHF 12.00

Baked pastry filled with chicken and Indian spices

Mini Samosa (2 piece) with sweet'n'sour tamarind sauce VE, LF, A CHF 12.00

Baked vegetarian pastry filled with Indian spices

Vegetarian mini spring rolls (4 pieces) VE, A, B, D, F, M CHF 12.00

with sweet chili sauce

Vegi pakora (5 pieces) with sweet'n'sour tamarind sauce VE, A CHF 12.00

Vegetable balls with potato, leaf spinach, cauliflower, onions, baked in chickpea batter

Mixed starter plate VE, A, B, C, D, F, M CHF 19.00

2 mini samosa, 2 mini spring rolls, 2 vegi pakora and papadums

Black Tiger Prawns Indian style (3 pieces) VE, B, M, O   CHF 19.00

with sweet mango chutney

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 CHF 19.00

served with basmati rice

Portion of mixed vegetables VE, LF, GF CHF 8.50



Classic dishes

Homemade meatloaf with red wine jus A, C, M, G with mashed potatoes and vegetables	CHF 29.00
Fish Sweet'n'Sour A, D pikeperch crispy, on sweet'n'sour sauce served with basmati rice	CHF 29.00
Chicken Sweet'n'Sour A Chicken pieces baked in tempura batter, on sweet'n'sour sauce served with basmati rice	CHF 29.00
Pork Cordon Bleu A, C, G, L with prosciutto ham and mountain cheese vegetables and French fries	CHF 36.00
Grilled beef entrecôte with redwine-herb sauce G, L vegetables and French fries	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



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 27.00

Veg Sambar VE, GF, M **vegetable dish with lentils** CHF 28.00

Palak Paneer VE, G, O **Tender cheese with creamy spinach curry sauce** CHF 28.00

Paneer Lavabdar VE, 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 **Chicken ragout with mild, fruity curry sauce** CHF 31.00

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

Venison «Kerala» LF, GF   CHF 34.00

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

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

Small Paratha flat bread VE, A, C, G	2 pieces	CHF	7.00
Basmatireis VG, LS, GF	portion	CHF	4.50
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
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	33.00
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.		

Available on 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

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 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

served with vanilla ice cream and whipped cream

Banana Split VE, C, G, E, F	
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Fresh bananas, vanilla ice cream, chocolate sauce and whipped cream	CHF	12.00
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Shrikhand VE, GF, G	
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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	
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with fresh apple slices, caramel sauce and cinnamon	CHF	19.00
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Our ice cream flavours VE, GF, C, G	
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Vanilla, strawberry, chocolate, café and pistachio	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,	
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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

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deliza.
DIE GENUSS GMBH