



# Chutnee

IM SCHLOSS RAGAZ



## Menu

*A culinary journey begins with a single bite.*



## Delicious starters

Green salads VE CHF 8.50

Mixed salads VE CHF 10.50

Summer salad with stripes of cucumber,  
graved-salmon, on a honey mustards sauce with dill D, M CHF 19.80

Gazpacho "Andalouse"  
Cold soup with cucumber, tomato, capsicum, onion and garlic VE CHF 9.80

Ginger lemongrass soup VE, A, C, G CHF 8.80

Mulligatawny soup VE, O   Indian rice and lentil soup CHF 8.80



Papadums with sweet mango chutney VG, LF, A CHF 5.50  
Crispy dish made from chickpea and lentil flour

Samosa (1 piece) with sweet mango chutney VG, LF, A CHF 8.80  
Baked pastry filled with potatoes, green peas, cashew nuts,  
peas, cashew nuts, raisins and Indian spices

Mini Samosa (2 piece) with sweet and sour tamarind sauce VE, LF, A CHF 10.50  
Baked vegetarian pastry filled with Indian spices

Homemade vegetarian spring rolls (2 pieces) VE, A, B, D, F, M CHF 11.50  
with sweet chili sauce

Vegi pakora (5 pieces) with sweet and sour tamarind sauce VE, A CHF 14.50  
Vegetable balls with potato, leaf spinach, cauliflower, onions, baked in chickpea batter

King prawns Indian style (3 pieces) VE, B, M, O   CHF 18.50  
with sweet mango chutney

## For our little princesses and princes

I don't care VG, LF, A CHF 7.00  
French fries (May contain traces of gluten))

I don't know A, C CHF 12.00  
4 chicken nuggets with French fries

Maybe A, C, G CHF 16.50  
Creamy pork schnitzel with French fries



But why VE, LF, GF CHF 8.50  
Portion of mixed vegetables



## Classic and seasonal dishes

|                                                              |                  |     |       |
|--------------------------------------------------------------|------------------|-----|-------|
| Sausage-and-cheese salad                                     | A, C, F, G, L, O | CHF | 14.50 |
| Sausage-and-cheese salad with mixed salads                   | A, C, F, G, L, O | CHF | 18.50 |
| Fitness plate with mixed salads                              | A, D             |     |       |
| Pikeperch crispy, tartare sauce                              |                  | CHF | 26.50 |
| Fitness plate with mixed salads                              | A, G, L          |     |       |
| 2 pork schnitzel, herb butter                                |                  | CHF | 26.50 |
| Fitness plate with green leaf salads                         | LF, A            |     |       |
| grilled chicken stripes and vegetables                       |                  | CHF | 26.50 |
| Veal sausage with onion sauce and potatoe-rösti              | C, F, G, L, M, O | CHF | 22.50 |
| Tagliatelle with chanterelles                                | VE, A, C         | CHF | 24.00 |
| Homemade meatloaf with red wine jus                          |                  | CHF | 28.00 |
| served with butter noodles and spring vegetables             | A, C, M, G       |     |       |
| Pork Cordon Bleu with prosciutto ham and mountain cheese     |                  | CHF | 34.00 |
| Spring vegetables and French fries                           | A, C, G, L       |     |       |
| Grilled pieces of lamb fillet with herb butter               | G, L             | CHF | 42.00 |
| Mediterranean vegetables and potatoe gratin                  |                  |     |       |
| Zürcher Geschnetzeltes (sliced veal with chanterelles sauce) |                  | CHF | 44.00 |
| served with potatoe-Rösti                                    | A, B, C, G, L, O |     |       |

## tarte flambée also suitable to share

|                                                                                   |                                                                                             |     |       |
|-----------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------|-----|-------|
| Classic tarte flambée                                                             | A, G, O                                                                                     |     |       |
| topped with crème fraîche, bacon, onions and cheese                               |                                                                                             | CHF | 17.80 |
| Indian tarte flambée                                                              | A, G     | CHF | 17.80 |
| with crème fraîche, chicken curry, fresh chili, onions and gratinated with cheese |                                                                                             |     |       |
| Tarte flambée „half-half“                                                         | A, G, O  | CHF | 18.80 |
| ½ Classic and ½ Indian – for those who can't choose                               |                                                                                             |     |       |
| Vegetarian tarte flambée                                                          | VE, A, G                                                                                    | CHF | 18.80 |
| with crème fraîche, vegetables, onions and gratinated with cheese                 |                                                                                             |     |       |
| Sweet Tarte flambée                                                               | VE, A, G                                                                                    | CHF | 18.80 |
| 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 VE, LF, GF, M CHF 25.50

**Veg Sambar** VE, GF, M CHF 26.50

South Indian dish with lentils, potatoes, tomatoes

**Palak Paneer** VE, A, G, O CHF 26.50

Tender cheese with creamy spinach curry sauce

**Paneer Lavabdar** VE, A, G, O CHF 26.50

Tender cheese on a curry sauce with honey and cream

**Tikka Ravioli** A, C, G, M, O   CHF 26.80

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

**Chicken Curry** LF, GF, M  CHF 27.80

Classic chicken curry

**Chicken Lavabdar** GF, G, M, O

Chicken ragout in curry sauce with honey and cream CHF 29.50

**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 30.50

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

**Beef Cocos** LF, GF CHF 30.50

Beef ragout in a mild coconut milk curry sauce

**Beef Pepper Fry** LF, GF   CHF 32.50

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

**Lamm Curry** LF, GF CHF 32.50



Indian-style lamb ragout

**Lamm Palak** A, G CHF 33.80

Tender pieces of lamb in a spinach and curry sauce



**Fisch Malabar** (fish fillet according to daily specials) LF, GF, D  
in coconut milk curry sauce CHF 30.50

**Prawn Masala** LF, GF, B   CHF 37.00  
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 8.50

**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 30.50  
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 30.80

**Lamb entrecôte Tikka** LF, GF, M, O   CHF 40.00  
Indian marinated lamb entrecôte pieces

**Jinga Tandoori** GF, B, O CHF 35.80  
Grilled, Indian marinated king prawns

**Mixed Tandoor** GF, B, G, H, M, O  CHF 45.00  
Do you want a taste of everything? Then this is your choice.

### *Naan breads Available Friday and Saturday evening*

**Plain Naan bread** with butter VE, A, C, G CHF 5.00

**Garlic Naan** with garlic VE, A, C, G CHF 5.80

**Cheese Naan** with cheese VE, A, C, G CHF 6.50

**Masala Naan**  with onions and chili VE, A, C, G CHF 6.50



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   38.00



## Sweet finale

Fresh fruit salad VE, LF, GF CHF 10.50

Bircher muesli VE, A, G, H CHF 7.00

One piece Chocolate or cappuccino cake VE, A, C, E CHF 5.50

«Cake combination» VE, A, C, E, G CHF 9.80

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

Indian dessert «Gulab Jamun» VE, A, G CHF 11.50

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

Kaiserschmarrn VE, A, C, E, G, O CHF 13.50

served with stewed plum O, P

Tarte flambée sweet VE, A, G

with fresh apple slices, caramel sauce and cinnamon CHF 18.80

Coupe Romanoff VE, GF, C, G

fresh strawberries, 2 scoop of vanilla ice cream and whipped cream CHF 12.00

Mini Coupe Romanoff (1 scoop of vanilla ice cream) VE, GF, C, G CHF 8.50

Our ice cream varieties VE, GF, C, G

Vanilla, strawberry, chocolate and café flavors Kugel CHF 3.50

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 CHF 3.50

with sparkling wine or vodka CHF 10.80

Childrens dessert Schatztruhe CHF 4.50

Vanilla and chocolate ice cream

small cake and dessert buffet

daily in the afternoon between 2 p.m and 5 p.m.

Select 2 of your favourite items for

CHF 5.00



## 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<br>Metzgerei Kalberer, Wangs                                                                |
| Fresh fish and fish products         | Rageth, Landquart                                                                                                             |
| Coffee beans                         | Cafina, Zofingen                                                                                                              |
| Other partners                       | Weingut Thomas Marugg, Fläsch<br>Brauerei Locher, Appenzell<br>Appenzeller Alpenbitter AG<br>GOBA Gontenbad<br>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

Schloss-Strasse 1, 7310 Bad Ragaz  
[restaurant@hotelschlossragaz.ch](mailto:restaurant@hotelschlossragaz.ch)  
Phone 081 661 23 45



**deliza.**  
DIE GENUSS GMBH