



MENU



STARTERS & SALADS

LAUWARME HÜHNERBRUST - BASILIKUM TONNATO

Tonnato con petto di pollo tiepido al basilico
Pan seared chicken breast with tuna – basil sauce
36.50

OCHSENHERZ TOMATEN - BURRATA - ROHSCHINKEN

Cuore di bue – Burrata - Crudo
Ox heart tomatoes - burrata cheese - air cured ham
31.00

KNUSPRIGER TINTENFISCH – OLIVEN – KARTOFFEL MOUSSE - DATTERINI

Polipo croccante – olive Taggiascche – datterini – mousse di patate
Crispy squid – olives – datterini tomatoes – potatoes mousse
32.00

„LE STEAK TATAR TRADITIONEL“

Vorspeise / starter 33.00 Hauptgang / main 39.00

STEAK TATAR CHECHA – KRÄUTERBUTTER ÜBERBACKEN

Gratinato - burro alle erbe / Gratinated - herbs butter
Vorspeise / starter 35.00 Hauptgang / main 41.00

ARTISCHOCKEN SALAT – PARMESANSPÄNE – PANE CARASAU

Insalata di carciofi - scaglie di Parmigiano – pane carasau
Fresh – raw - artichoke salad - Parmigiano scales – carasau bread
29.50

«CHECHA CAESAR SALAD»

Maispoulardenbrust – Petto di pollo – Chicken breast
36.50
Garnelen – Gamberoni - Prawns
39.50

SOUP KETTLE

SOMMERGEMÜSE MINISTRONE – PESTO - CROÛTONS

Minestrone al pesto e crostini – Vegetables minestrone with pesto
18.50

RINDSKRAFTBRÜHE MIT WALDPILZ AGNOLETTI

Ristretto di manzo con agnoletti di funghi freschi
Beef broth with mushroom agnoletti pasta
19.50

CHRISTINA'S MARTINI KISS

BLUMENKOHL-BROCCOLI-CHILI ESPUMA – POSCHIERTES EI SOMMERTRÜFFEL

Espuma con broccoli, cavolfiori e peperoncino – uovo poché – tartufi
Espuma with broccoli, cauliflower and chillies – poached egg – truffles
24.00

VEKAPU, the vegan basket



Bitte fragen Sie nach den täglich wechselnden Veganen Spezialitäten.
Please request for the daily changing Vegan specialties.

PASTA

SPAGHETTINI - CHERRY TOMATEN – VENUSMUSCHELN

Spaghettini – pomodorini – vongole
Spaghettini - cherry tomatoes - mussels
Vorspeise / starter 33.00 Hauptgang / main 39.00

RIGATONI – WILDSCHWEINRAGOUT - JOHANNISBEEREN

Rigatoni – ragù di cinghiale – ribes rosso
Rigatoni pasta – wild boar ragout – red currant
Vorspeise / starter 33.00 Hauptgang / main 39.00

TAGLIATELLE MIT STEINPILZEN

Tagliatelle con funghi porcini
Tagliatelle with red boletus mushroom
Vorspeise / starter 36.00 Hauptgang / main 44.00

RISOTTO MIT SAFRAN- MARKBEIN - RINDSRAGOUT

Risotto alla Milanese – midollo - ragù
Saffron scented risotto – bone marrow – jugged beef
Vorspeise / starter 38.50 Hauptgang / main 46.50

MAINS

RINDSFILET PAILLARD – ENGADINER KRÄUTER MARINADE - RUCOLA

Battuta di filetto di manzo – erbette della valle - rucolina
Beef tenderloin Battuta – Engadine herbs crust – rocket salad
54.00

CHECHA BIG BOY BURGER 8oz (220 gr)

CheCha salsa & Chips
36.50

CHECHA BIG BOY CHEESEBURGER

mit Gruyère / con Gruyera / with Gruyere cheese
38.50

SAIBLINGSFILET «ACQUA PAZZA»

Filetto di salmerino all'acqua pazza
Golden trout fillet with olives, tomatoes, capers and potatoes
44.00

GRILLIERTES STUBENKÜKEN "DIABOLO" - RÖSTI

Galletto alla diavola con patate Rösti
Spicy grilled baby chicken with Rösti potatoes
46.00

TÄGLICHES ANGEBOT VON FANGFRISCHEN FISCHEN

PESCA DEL GIORNO – CATCH OF THE DAY

BON APPÉTIT WÜNSCHEN RETO MATHIS
UND DAS GANZE CHECHA TEAM!!!



EGGS & BALLS

STANDARD – OHNE DRUMHERUM – AU NATUREL

Vorspeise / starter 158.00 Hauptgang / main 248.00

BUCHWEIZENBLINI – CAVIAR - SAUERRAHM

Blina con farina di grano saraceno – caviale – panna acida
Buckwheat blini – caviar – sour cream
Vorspeise / starter 158.00 Hauptgang / main 248.00

CHECHA SCHNEE – GEPRESSTE KARTOFFELN – CAVIAR – SAUERRAHM

Purre di patate – caviale- panna acida
Potato mash – caviar – sour cream
Vorspeise / starter 158.00 Hauptgang / main 248.00

MC ROMANOV – KARTOFFELPUFFER – RINDSTATAR – CAVIAR – SAUERRAHM

Patate – tatar di manzo – caviale – panna acida
Potato pancake – beef tatar – caviar – sour cream
248.00

RÖSTI MATHIS – RAUHLACHS – CAVIAR – SAUERRAHM

Rösti – salmone affumicato – caviale – panna acida
Rösti potatoes – smoked salmon – caviar – sour cream
248.00

RACLETTE MATHIS – GESCHMOLZENER BRIE – CAVIAR - SAUERRAHM

Brie fuso – caviale – panna acida
Melted Brie cheese – caviar – sour cream
198.00

CAVIARISSIMO – RINDS CARPACCIO – TRÜFFEL - RAUHLACHS – CAVIAR - SAUERRAHM

Carpaccio di manzo – tartufi - salmone affumicato – caviale – panna acida
Beef carpaccio – truffles - smoked salmon – caviar – sour cream
358.00

OSSETRA CAVIAR "selected by Reto Mathis"

including all trimmings 1kg
4'200.00

HAUSGEMACHTE TAGLIERINI - GÄNSELEBER-RAHMSAUCE - TRÜFFEL

Taglierini fatti in casa – salsa al fegato d'oca – tartufi
Homemade taglierini – goose liver cream sauce – truffles
Vorspeise / starter 38.00 Hauptgang / main 58.00

RINDFLEISCH CARPACCIO oder «ROBESPIERRE» (gedünstet) – TRÜFFEL - GRANA

Carpaccio di manzo o Robespierre (servito tiepido) – tartufi - grana
Beef Carpaccio or Robespierre (slightly seared) – truffles – grana cheese
Vorspeise / starter 38.00 Hauptgang / main 58.00

RACLETTE CHECHA – GESCHMOLZENER BRIE - TRÜFFEL

Brie fuso – tartufi / Melted Brie cheese – truffles
38.00

KRISPY KRÖST „RETO'S WORLD FAMOUS TRUFFLES PIZZA“

Krispy Kröst – tartufi / truffles
49.00