



Martin Dalsass (Talvo by Dalsass, St. Moritz, 18/20 Gault- Millau points, 1 Michelin star), star chef from the South Tyrol and well-known for his Mediterranean cuisine, lends his name to BASTA.

The philosophy of his style of cooking is based first and foremost on the quality of the ingredients, the authentic methods to preserve the original flavours and the use of the purest olive oils.

All dishes served at BASTA have been created by Martin Dalsass. He also trained Andrea Gaia, the head chef at BASTA who is responsible for cooking them.

All dishes come with homemade Grissini and Focaccia with olive oil and baguette from our bakery Dubi.

The olive oil on the tables is the best quality from Viterbo and Perugia.

EAT. DRINK. ENJOY. BASTA



Martin Dalsass



Andrea Gaia

Starters or main courses, cold

Mixed leaf salad with fresh herbs, croutons, sunflower seeds and pine nuts.	10	
Whole-grain bread mille-feuille with rocket, „Crescenza“ and Porcini mushrooms from the Saanenland.	23	
Marinated seared Octopus, Cannellini bean cream, datterini tomatoes.	26	33
Sweetbread, „Ceasar salad“.		21
Hand-cut piemont Fassone beef tartar, pointed cabbage and burrata.	26	33
To enjoy as a starter or main course		
Chestnut cream soup, South Tyrolean bacon.	15	19
Venison Casoncelli, chanterelles and cranberries.	28	35
Risotto Motta, potatoes and mussels.		32
Pumpkin Tortelli, gorgonzola and ginger fondue.	26	33
Linguine „Verrigni“, tomatoes, basil and burrata. „Verrigni“ is one of the best pasta brands in Italy. „Trafalata“, a pasta which has been drawn on bronze and thus gives it an unusual consistence and the ability of binding the sauce in a magnifying way.	21	28
Olive gnocchi, datterini tomatoes, gambas from Argentina.	29	38
Deer entrecote, seasonal vegetables.		42

Basta by Dalsass „Signature Dishes“

Our Hamburger by Dalsass comes in two parts. The meat from local beef, is served with homemade bread, avocado and sautéed onions. Our homemade french fries are freshly fried in olive oil. To accompany we serve homemade ketchup and wasabi mustard.		35
Cavatelli with seafood, olive oil and Datterini tomatoes. For a better culinary delight we recommend to eat this dish with a spoon. The pasta specialty from southern Italy is made of wheat flour.	29	38

Desserts

Our ice coffee BASTA style consists of various layers, among others Mascarpone cream. We recommend eating the ice coffee with a long spoon through all the layers.		15
Olive oil king Martin Dalsass invented it: The olive oil chocolate mousse which is made with Felchlin Arriba 73% chocolate, comes with rosemary orange filets.		15
<ul style="list-style-type: none">enjoy it with a glass of dessert wine		23
Chestnut tiramisu, khaki sauce.		15
Nut tart, sour cream ice.		12
Homemade Saxon apricot sorbet, per scoop		4
<ul style="list-style-type: none">enjoy with: 1 flûte Franciacorta		17
Homemade American grape sorbet, per scoop		4
<ul style="list-style-type: none">enjoy with: 1 glas grappa Amorosa, Jacopo Poli, 40% vol.		16
Wild blueberry sorbet.		4

If you have any intolerance against gluten or lactose, please tell us

#BastaGstaad