



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
Loris Meot



Andrea Gaia
Andrea Gaia

Starters or main courses, cold

Mixed leaf salad with fresh herbs, croutons, sunflower seeds and pine nuts.		10
Burrata, puntarelle, Cantabrico anchovies, bacon.	21	28
Crispy octopus, white beans cream, fried herbs.	23	30
Hand-cut piemont Fassone beef tartar, beetroots, stracciatella di burrata.	26	33

To enjoy as a starter or main course

Homemade minestrone.	15	19
Creamy pumpkin soup, pumpkin seeds with wasabi.	15	19
Ravioli del plin, winter mushrooms, veal jus, Schüttelbrot.	28	35
Risotto Motta, sausage, saffron, artichokes.		32
Pumpkin Gnocchi, Taleggio fondue, chestnuts.	26	33
Spaghettono "Verrigni", Argentinian shrimps, lemon. "Verrigni" is one of the best pasta brands in Italy. "Trafilata", 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.	28	35
Potato and celery gnocchi, beef checks ragu.	26	33
Goulash soup from Alto Adige, potatoes, bell peppers.	29	36

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 blood orange filets. <ul style="list-style-type: none">enjoy it with a glass of dessert wine		18 23
"Tangerine tart", meringue, fior di latte ice cream, crispy panettone.		15
Vanilla Panna Cotta, mango and passion fruits coulis, dried fruits.		12
Homemade Saxon apricot sorbet, per scoop <ul style="list-style-type: none">enjoy with: 1 flûte Franciacorta		4 17
Homemade American grape sorbet, per scoop <ul style="list-style-type: none">enjoy with: 1 glas grappa Amorosa, Jacopo Poli, 40% vol.		4 16
Wild blueberry sorbet.		4

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

#BastaGstaad