



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.

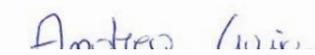
All dishes come with homemade Grissini and Focaccia with olive oil and baguette from our bakery Dubi.

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

EAT. DRINK. ENJOY. BASTA



Martin Dalsass
Loris Meot



Andrea Gaia

Starters or main courses, cold

Mixed leaf salad with fresh herbs, croutons, sunflower seeds and pine nuts.		10
Zucchini flowers filled with Buffalo Ricotta, fried eggplants Parmigiana.	21	28
Mackerel Crudit� and Ceviche.	26	33
Vitello Tonnato, house recipe.	26	33
Hand-cut piemont Fassone beef tatar, homemade Russian salad.	26	33
To enjoy as a starter or main course:		
Luke warm peas cream soup with peppermint and bread crostini.	15	19
Ravioli del Plin filled with veal shank, served in veal jus and chanterelles.	28	35
Risotto Motta, tomatoes, burrata and 'Nduja from Calabria.		32
Cappellacci with burrata, green asparagus and morels.	29	38
Bucatini“Verrigni” with pesto alle Genovese, beans, potatoes and bottarga “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.	29	33
Homemade stinging nettles gnocchi, rabbit bolognese.	26	33
Outdoor cockerel “alla Diavola”, seasonal vegetables and Ratte potatoes.		36

Basta by Dalsass „Signature Dishes“

Our Hamburger by Dalsass come in two parts. The meat from local beef, is served with homemade bread, avocado and saut�ed 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 is made with Felchlin Arriba 73% chocolate, served with raspberries and fleur de sel		18
• enjoy it with a glass of dessert wine		26
Cheese cake with forest berries.		15
Pasticciotto from Salento, pastry cream, sour cherry and sour ice cream.		12
Homemade Saxon apricot sorbet, per scoop		4
• enjoy with: 1 fl�te Franciacorta		17
Homemade strawberry sorbet, per scoop		4
• enjoy with: 1 glas grappa Amorosa, Jacopo Poli, 40% vol.		16
Homemade black cherry sorbet, per scoop		4
If you have any intolerance against gluten or lactose, please tell us		#BastaGstaad