

ESSEN, TRINKEN, GENIESSEN.

BASTA
by DALSSASS



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

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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 Octopus seared, white polenta au gratin.	26	33
Arctic char tartar with avocado.	26	33
Hand-cut piemont Fassone beef tartar, homemade Russian salad.	26	33
To enjoy as a starter or main course:		
Leek and ginger cream soup with bread croutons.	15	19
Venison Casoncelli, chanterelles and cranberries.	28	35
Risotto Motta, scampi, carabinieri prawns, citrus fruits.	40	
Plinravioli , bacon and “schüttelbrot”.	29	38
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, with codfish and Parmesan cheese splitters.	29	38
Patanegra, mashed potatoes, season vegetables.		38

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

Martin Dalsass invented it:
Cassis semifreddo, figs in red port wine 15

Saffron **crème brûlée** with fresh plums. 12

Shortbread pastry cake with fresh fruits. 15

Homemade Saxon apricot sorbet, per scoop 4
• enjoy with: 1 flûte Franciacorta 17

Homemade American grape sorbet, per scoop 4
• 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