

SAUSKA GOES STAZERSEE

Exclusive wine & dine event



For almost two decades, Sauska has been one of the leading estates in the two renowned Hungarian wine regions of Tokaj and Villany. The winery in Tokaj is mainly dedicated to unusually pure, clear white wines and is known for its modern and innovative wine creations.



The gourmet chef of the Sauska winery interprets Hungarian cuisine in combination with unique sweet wines against the breathtaking backdrop of the Lej da Staz.

Join us for this exclusive event and taste a variety of sweet wines that you might never have tasted before.

Reserve your table today:

Restaurant Lej da Staz, Vietta da Staz 3, 7500 St. Moritz
booking@lejdistaz.ch or +41 81 833 60 50

RESTAURANT
LEJ DA STAZ
ST. MORITZ CELERINA

SAUSKA

WINE & DINE

Saturday, 13th January 2024

Sunday, 14th January 2024

Welcome aperitif at 6:00pm

5-course menu at 6:30pm

Salt-cured salmon trout
smoked potato sauce, dill, keta caviar
Sauska Furmint 2022

Duck liver terrine
apple compote, walnut cream, salted caramel, brioche
Sauska 5 puttonyos Aszú 2019

Blood sausage stuffed quail
polenta, purple cabbage, blueberries, Jerusalem
artichokes
Sauska Cabernet Franc 2019

Aged venison tenderloin
sweet potato, blackberry, red wine beetroot
Sauska Cuvée 7 2019

Cottage cheese dumplings
borjád sour cream, apricot, pecan
Sauska 6 puttonyos Aszú 2017 &
Sauska Aszú Essencia 2003

CHF 125.- per person