

·CHESA·
MARCHETTA
EST 1947
SILS·MARIA

EVENTS & PRIVATE DINING



▪ OUR STORY ▪

“LOVE IS THE ULTIMATE LUXURY.”



“In the early ‘90s Iwan brought me to a humble, family-run restaurant in an old farmhouse in the beautiful hamlet of Sils Maria,” Manuela recalls. “It was our first date and everything about it was wonderful. Chesa Marchetta and Sils became as special to me and our growing family as it had been to Iwan since he was a child.”

This is our most personal project yet,” explains Iwan. “It’s all about love. The warm feeling of being in the right place with the right person in the right life. When the chance came to preserve the legacy of the Godly family who ran it for half a century, and all the artists who came here, we didn’t hesitate. We had to keep the story going.”

After four years of careful, loving restoration and reimagination with our dear friend Luis Laplace and his team, it is with great joy that we can now invite you to experience this magical place in the mountains.”

Manuela & Iwan Wirth



EST 1947

“ The most beautiful place on Earth
– where light becomes spirit.”

Giovanni Segantini



A scenic 20 minute drive up the Engadin Valley from St Moritz, Sils Maria is a peaceful, picturesque hamlet nestled between two lakes at the base of the famously beautiful Val Fex.

For centuries the modest village was a farming and fishing community, yet by the mid 1800s artists, musicians, writers and philosophers started to discover its rare magic. Friedrich Nietzsche, Alberto Giacometti, Marc Chagall, Richard Strauss, David Bowie, Gerhard Richter and Jean-Michel Basquiat have all, in their time, fallen under the spell of Sils' peaceful beauty and crystalline light.

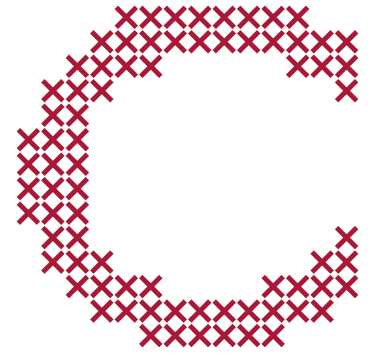
In a sgraffito-adorned 16th century farmhouse set slightly back from the main square, the Godly family offered a warm welcome, delicious meals and a soft bed for over 50 years. Chesa Marchetta became a gift passed down through families and between friends like a well thumbbed novel, until the Godly sisters hung up their aprons for the last time.

Today Chesa Marchetta is reborn as an exquisite 50 seat restaurant, playful cocktail lounge and 13 bedroom hotel where original features and traditional craftsmanship sit happily alongside contemporary art and design. The warmth, the welcome and the story of Chesa Marchetta live on.

“The Engadin is the widest, highest valley in the Swiss Alps. The light is extraordinary. The solitude is powerful and romantic. This is the recipe great artists look for all their lives.”

Iwan







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“You can feel when something is not natural to the space. We did everything we possibly could to preserve the soul of the rooms.”

Luis



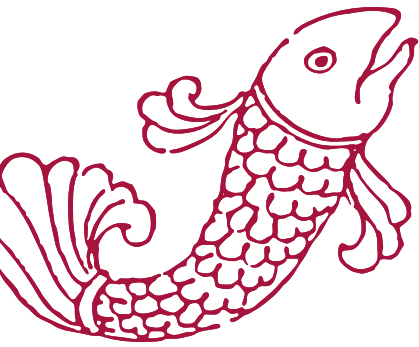
“It’s always a sign of a good project – when you create something for others you wish you could keep for yourself.”

Manuela





▪ FOOD ▪



The kitchen is headed by Davide Degiovanni who balances tradition and creativity to maintain the spirit of Sils. Previously of 5 Hertford Street and Gordon Ramsay's Union Street Cafe, Davide prioritises ingredient-led dishes that gives the craft of local farmers, butchers, dairy makers, and artisans a central place on the menus.

“The old cattle barns are now the restaurant,” Iwan explains. “It might seem like a strange idea at first, but then the food arrives... the deer, the goat, the potatoes, the milk, the cheese — it all comes from within an hour's hike of here. These walls are part of the land and the history.

We're preserving traditions and taking responsibility for what has been handed down to us.”

Iwan



“Gnocchi was the first thing I cooked with my grandma. I remember the sound on the chopping board.”

“This gnocchi represents Chesa Marchetta for me. The milk and cream are from Val Fex, the red potatoes are grown here in Sils. You need the right potatoes at the right moment, the starch and sugar change through the year, so the recipe has to adapt. It is my favorite food, and the first thing I cooked as a kid with my grandma. I still have the metal tools she used. I remember how she rolled them and cut them, the sound on the chopping board.”

Davide DeGiovanni, Head Chef



“For all of us, great memories begin with a meal.”

Luis



“Even the kitchen is full of art. It may be one of the few working kitchens in the world with paintings on the walls. And from the window you can see Nietzsche’s house across the way, which somehow feels exactly right.”

Iwan





UNTITLED (STONE WALL) (1971)
BY PHILIP GUSTON

▪ ART ▪

SPIDER II (1995)
BY LOUISE BOURGEOIS



FARMER IN THE STABLE /
FARMER SCHMID (1921)
BY ERNST LUDWIG K IRCHNER

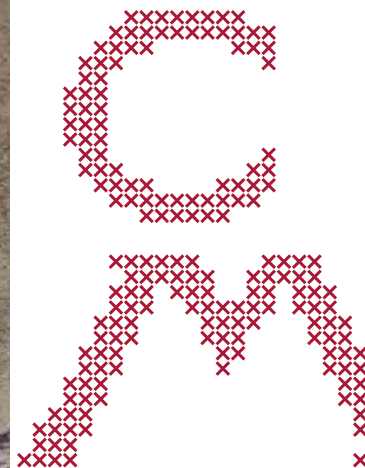


LANDSCAPE (2020)
BY NICOLAS PARTY

“We’re at 1,800 meters above sea level. Altitude has an enormous impact on the creativity of the Engadin. Giacometti, Pellegrini, Segantini and many others created great art here. Nietzsche was inspired to write poems and music in this valley. He called Sils ‘the most charming village on Earth.’”

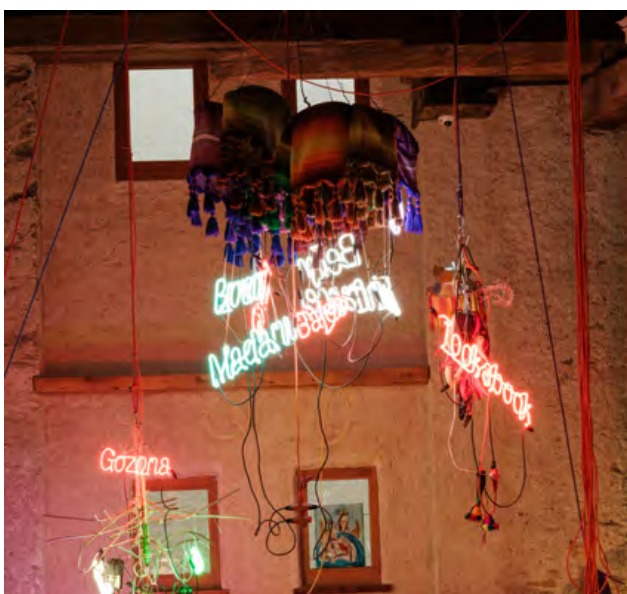
Manuela

A TRIO OF OVERPAINTED PHOTOGRAPHS OF THE UPPER ENGADIN
BY GERHARD RICHTER (C1992)

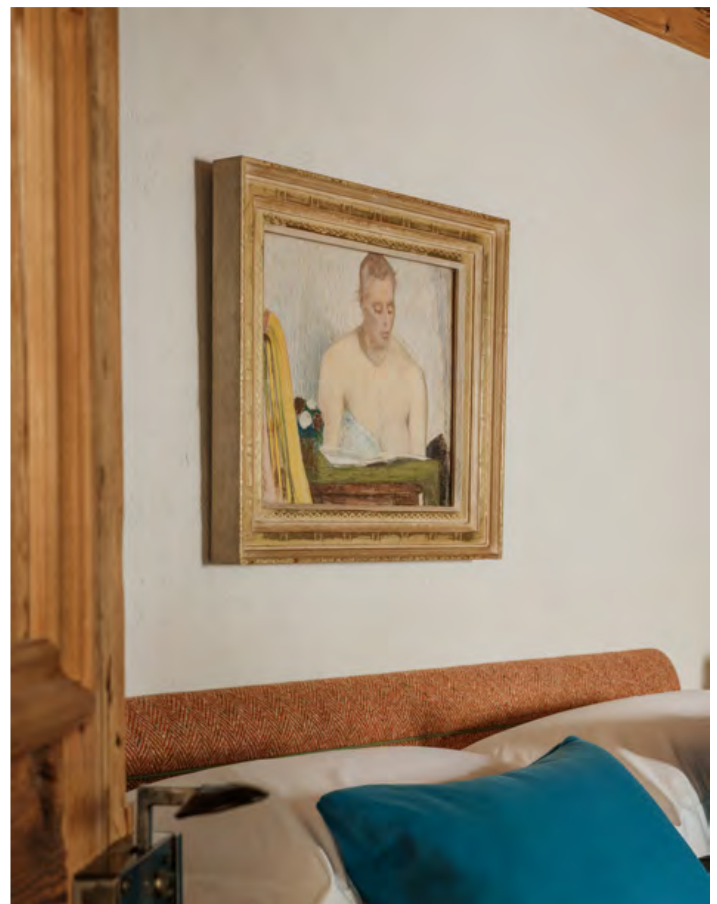


“We tried not to decorate,
but to choose works
that felt right for the
architecture. Art that could
live here happily, forever.”

Iwan



CHANDELIER 3, 18 AND 44 (2019)
BY JASON RHODES



FRAU GRÜTTER AM TISCH MIT
ENTBLÖSSTEM OBERKÖRPER (1906)
BY CUNO AMIET



▪ GROUP DINING ▪
& EVENT SPACES



-CHESA
MARCHETTA

PRIVATE VAULTS

As well as the restaurant and the bar, Chesa Marchetta has two intimate tasting experience rooms where our passionate team will transport your tastebuds to the greenest pastures and wildest woods.



CAPACITIES

DRINK THE MOUNTAIN

Standing 8 / Seated 6

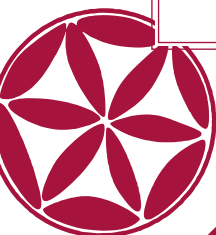
EAT THE MOUNTAIN

Standing 8 / Seated 6

In 'DRINK THE MOUNTAIN' our mixologists combine rare Alpine spirits, herbal tinctures and their own fruit preserves and distillates into delicious bespoke cocktails you won't find anywhere else in the world.

In 'EAT THE MOUNTAIN' our chef curates an ever expanding library of Alpine and regional Swiss and Italian cheeses, charcuterie, pickles and preserves. Fondue Chinoise, an Alpine interpretation of Chinese hotpot is also available to share.

Our sommelier uses their exceptional knowledge to bring our wine collection to life in both spaces, with pairings, tastings and talks.

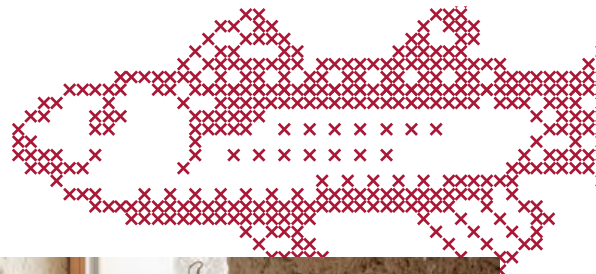


RESTAURANT

“EVERY INGREDIENT
IS FROM ONE OR
TWO HOURS HIKE
FROM OUR DOOR.”

The restaurant makes its home in the old cattle barns,
furnished with traditional Alpine furniture and tapestries.

Working with the best local producers in the Engadin
and neighbouring valleys, we produce uncomplicated,
home-cooked dishes.



CAPACITY

GROUP DINING

Seated 10-30

“The room is in two sections, and we were thinking about opening it up. Then the farmer explained that one side was for local cows and the other for farmers up the valley who paid to keep their cows here through the winter. The guest cows could bring illness, so they kept them separate. It was a quarantine system. Once we understood that history, of course we didn't want to change it.”

BAR & LOUNGE

At the heart of Chesa Marchetta lies our Cocktail Bar & Lounge, set within two restored former barns. Original timber beams and the extraordinary Engadin light pour through wide windows and doors.



Adorning the walls are exceptional artworks, both modern and historical; every piece has a connection to the area. Works on view in the lounge bar include *Untitled* by healer and artist Emma Kunz and *Landscape* by Nicolas Party, while the space is illuminated by Jason Rhoades's *Chandelier 3*, *Chandelier 18*, and *Chandelier 44*.

Our wine list showcases a thoughtful selection of wines, alongside our cocktail list, which celebrates local ingredients and artistic expression.

CAPACITY

BAR

Standing (exclusive) 70

Seated (dining, not exclusive) 14

EST 1947

EXCLUSIVE HIRE

For larger celebrations, Chesa Marchetta is available for exclusive hire, offering complete privacy and a seamless experience throughout the residence.

Guests can enjoy the comfort of 13 individually designed bedrooms, dine in our restaurant, and make full use of the lounge and bar spaces.



CAPACITY

EXCLUSIVE HIRE

Standing 100 / Seated 50



▪ MENUS ▪

·CHESA· MARCHETTA

CANAPÉS

Price per piece

- Lard & chestnut honey focaccia – 4
- Goat's cheese & pollen bruschettine – 3
- Beef tartare – 4
- Arancini – 3
- Russian salad – 4
- Smoked trout croquette – 4
- Fried polenta, Alpine herb mayonnaise – 3

BOWL FOOD

Price per piece

- Green salad with tomino cheese & barley – 8
- Beetroot, berry & caramelised walnut salad – 8
- Hay-infused risotto – 9
- Homemade fusilli, courgette flowers, aged goat's ricotta – 9
- Grilled trout – 12
- Valposchiavo lamb sausage – 12

BOARD

Per person – 9

Three bites of local cheese, two slices of brisaola,
two slices of speck, pickles, focaccia

Meat: CH, IT (Engadina, Val Bregaglia, Valposchiavo, Chiavenna)
Cheese: CH, IT (Engadina, Val Bregaglia, Valposchiavo) | Vegetables: CH, IT.
For any allergies please speak to our team.



·CHESA· MARCHETTA

APERITIVO

Focaccia – 5

Goat's cheese & pollen bruschettine – 9

Lard & chestnut honey focaccia – 10

Valposchiavo lamb salamino – 11

Pork & veal meatballs – 12

Slinzega – 12

Fries, dried mushroom & Alpine herb salt – 11

PLATTERS

Brisaola, speck, salame, focaccia – 26

Formaggella, Calögin, caprino, chutney, crackers – 24

Mixed – 28

Meat: CH, IT (Engadina, Val Bregaglia, Valposchiavo, Chiavenna)

Cheese: CH, IT (Engadina, Val Bregaglia, Valposchiavo) | Vegetables: CH, IT.

For any allergies please speak to our team.



·CHESA· MARCHETTA

FONDUE CHINOISE

Our take on the Fondue Chinoise, served to share

CHF 135 per person

APERITIVO

Pumpkin bruschetta

Potato, leek & trout croquette

STARTERS

Selection of charcuterie & pickled mushrooms

FONDUE

Meat consommé

Roasted bone marrow

Game agnolotti

Veal, beef, venison, deer

Savoy cabbage

Potatoes

Jerusalem artichoke

Cauliflower

Onions

SAUCES

Parsley & tarragon

Spicy red pepper

Jerusalem artichoke & horseradish

Quince & mustard

SWEET

Val Fex milk gelato

Chestnut & chocolate 'budino'

Meat: CH, IT (Engadina, Val Bregaglia, Valposchiavo, Chiavenna)

Cheese: CH, IT (Engadina, Val Bregaglia, Valposchiavo) | Vegetables: CH, IT.

For any allergies please speak to our team.



·CHESA· MARCHETTA

LUNCH MENU

CHF 80 per person

ANTIPASTI

Green leaves, formaggella, celery & barley salad
Smoked trout croquette, watercress

MAIN COURSE

Gnocchi, courgette flowers, aged goat's ricotta
Valposchiavo lamb sausage

SIDE

Sandy potatoes

SWEET

Strawberries, lemon, cream, meringue

Meat: CH, IT (Engadina, Val Bregaglia, Valposchiavo, Chiavenna)
Cheese: CH, IT (Engadina, Val Bregaglia, Valposchiavo) | Vegetables: CH, IT.
For any allergies please speak to our team.



·CHESA· MARCHETTA

MENU A

CHF 105 per person

ANTIPASTI

Cured rainbow trout, yoghurt, radish, cucumber
Veal “tonnato”

MAIN COURSE

Hay & goat’s cheese risotto
Chamomile lamb leg, goat’s curd, pickled baby artichokes

SIDE

Sandy potatoes
Green leaves, radish & onion salad

SWEET

Chocolate budino

Meat: CH, IT (Engadina, Val Bregaglia, Valposchiavo, Chiavenna)
Cheese: CH, IT (Engadina, Val Bregaglia, Valposchiavo) | Vegetables: CH, IT.
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·CHESA· MARCHETTA

MENU B

CHF 135 per person

ANTIPASTI

Gratinated goat's cheese courgette flowers

Smoked trout croquette, watercress

Beef tartare

MAIN COURSE

Gnocchi, courgette flowers, aged goat's ricotta

Charcoal salmerino, borlotti salad

Flat iron steak

SIDE

Sandy potatoes

Green leaves, radish & onion salad

SWEET

Hay panna cotta, sunflower seeds

Peaches, cocoa, Swiss merlot granita

Meat: CH, IT (Engadina, Val Bregaglia, Valposchiavo, Chiavenna)

Cheese: CH, IT (Engadina, Val Bregaglia, Valposchiavo) | Vegetables: CH, IT.

For any allergies please speak to our team.



CHESA MARCHETTA — KEY DETAILS

Chesa Marchetta is open from December to March and June to November. Should your event fall outside of these dates, please get in touch directly.

PENSIUN

We have 13 guest rooms – 7 Standard, 3 Superior, 2 Deluxe, 1 Family Suite – all en suite with generous double beds. Family Suite has adjoining twin bed childrens room, living area, TV and walk-in wardrobe. Baby cots, hypoallergenic pillows and laundry service are available on request.

Free parking, valet service and transfers are available by arrangement.

RESTAURANT

Our 50 seat restaurant is open daily for dinner from 6:30pm to 9:30pm. Breakfast is served in the restaurant for hotel guests from 7.30am to 10.30am.

BAR

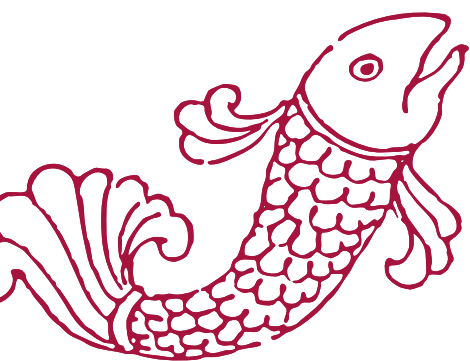
Our bar is open daily from 12pm till late.
Light snacks and small plates are available from 12pm to 3pm.

EXPERIENCES

Guided walks, excursions, tastings, private dining and art talks are available upon request.

CONTACT

events@chesamarchetta.ch



CAPACITIES

DRINK THE MOUNTAIN

Standing 8 / Seated 6

EAT THE MOUNTAIN

Standing 8 / Seated 6

BAR

Standing (exclusive) 70

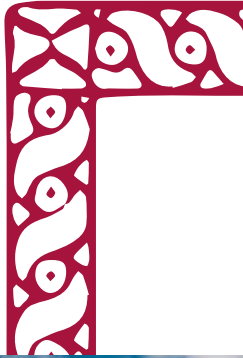
Seated (dining, not exclusive) 14

RESTAURANT

Groups 10 - 30

EXCLUSIVE HIRE

Standing 100 / Seated 50



ART FARM

FIVE ARMS

BRAEMAR

·CHESA·
MARCHETTA

SILS MARIA

MOUNT ST.

MAYFAIR

THE AUDLEY

MAYFAIR

DA COSTA

BRUTON

CANTINA

MENORCA

FISH SHOP

BALLATER

FISH SHOP

WASHINGTON DC

Manuela

NEW YORK

Manuela

LOS ANGELES

FARM SHOP

BRUTON

FARM SHOP

MAYFAIR

ROTH BAR

BRUTON



SOHO

CHESA MARCHETTA

Via da Marias 88
7514 Sils / Segl Maria

Tel +41 (0)81 838 40 40
events@chesamarchetta.ch

chesamarchetta.ch
[@chesamarchetta](#)