

## *While the cheese is melting*

### **Engadin Cold Cut Platter** A.C.G.M.O.

Cold cuts from the valley served with toasted country bread

41

### **Mimosa Salad** A.C.G.M.O.

Lamb's lettuce, egg, bacon  
Maggia bread croûtons

28

### **Garden Crudités** G.O.

Seasonal crudités  
Served with dips

23



## FONDUE SELECTION

*Indulge in local charm: our fondue is handcrafted by local cheese artisans from the village of Pontresina.*

### **Moitié-Moitié** A.G.O. 48 pp

The classic recipe with half Gruyère  
And half Vacherin Fribourgeois



### **Champagne Fondue** A.G.O. 58 pp

A Swiss cheese enriched with  
Champagne, adding a subtly bold  
And pungent flavor



### **Black Truffle Fondue** A.G.O. 72 pp

Exquisite and tasty, it includes  
5g of black truffle  
Additional truffle 14 per gram

### **Plant-Based**

### **Cheese Fondue** A.H.O. 58 pp

Amazingly similar to the  
Original recipe

*All fondues are meant for a minimum of two people and are served with diced bread, pickled vegetables and upon request also boiled potatoes*



*Please inform our team of any allergies or dietary requirements. All prices are quoted in Swiss Francs and include 8.1% VAT.*

*Winter 2025-2026*

## SWEET TEMPTATIONS

### Chesa Veglia Sorbet Fruit

E.G.H.O.

Mixed fruit filled with sorbet  
28

### Sliced Fruit Platter

A light and natural dessert  
25

### Il Classico Sgroppino <sup>O</sup>.

A refreshing St. Moritz classic  
Consisting of lemon sorbet and  
vodka  
21

## Oops, I lost my bread!

Swiss tradition has it, that when  
your bread takes a daring dive and  
you lose it, it's time to embrace  
a challenge. *You choose!*

### Solo Shot Challenge 11

Down a shot of Etter Kirsch  
yourself (2.5cl)

### Treat everyone with a bottle of Etter Kirsch (50cl) 220

### Neighborly Smooch *Free!*

Share a friendly kiss with your neighbor.

## CLASSIC FONDUE PAIRINGS

*Elevate your fondue experience with our selection of Champagne, white wines,  
and fruit brandies, ideally suited for their aromas. We suggest these over red wine  
and beer for a more harmonious pairing.*

	1cl	75cl
<b>Ruinart Blanc de Blancs</b>	40	260
<i>Maison Ruinart, Champagne, France</i>		
<b>Sauvignon Blanc</b>	17	120
<i>Jean Pierre Pellegrin, Geneva, Switzerland</i>		
<b>Aigle Les Murailles</b>	19	90
<i>Henri Badoux, Vaud, Switzerland</i>		
<b>Petite Arvine</b>	22	140
<i>Château Lichten, Rouvinez, Valais, Switzerland</i>		
<b>Etter Kirsch, Pflümli or Williamine (2.5cl)</b>	11	



MEAT ORIGIN: BEEF: CH

BREAD AND FINE PASTRY ORIGIN: GLUTEN FREE BREAD: DE, BLINIS: FR, GLUTEN FREE TOAST: SE

ALL OTHER BREADS AND FINE BAKERY PRODUCTS: CH

ALLERGENS: A Grain with gluten | B Shellfish | C Eggs from chicken | D Fish | E Peanuts | F Soja beans | G Milk from mammal | H Nuts  
L Celery | M Mustard | N Sesame seeds | O Sulphur dioxide and sulphites | P Lupin | R Mollusca

*At Badrut's Palace Hotel, we are dedicated to sourcing the freshest and most sustainable ingredients.*

*Whenever possible, our menus feature locally sourced fish and seafood, meat, vegetables, herbs, tea, coffee, and water.*