

RENAISSANCE  
BAR



## CHAMPAGNE

BY THE GLASS/BY THE BOTTLE	10CL	75CL
Ruinart "R de Ruinart" Brut Maison Ruinart, Champagne, France	30	180
Ruinart Brut Rosé Maison Ruinart, Champagne, France	40	260
Krug Grande Cuvée Maison Krug, Champagne, France	65	550

## KRUG CHAMPAGNE SELECTION BY THE BOTTLE

Grande Cuvée 37.5cl	220
Rosé	850
Vintage 2006	1400
Collection 1988	2000
Clos du Mesnil 1995	2000
Clos d'Ambonnay 1995	4000
Grande Cuvée 150cl	1200
Grande Cuvée 300cl	2700

## WHITE AND ROSÉ WINES

BY THE GLASS/ BY THE BOTTLE	10CL	75CL
Attention Chenin Méchant 2024 Clos des Treilles, Loire, France	15	90
Etna Bianco 2023 Benanti, Sicily, Italy	16	95
Sancerre AC 2024 Florian Mollet Roc de l'Abbaye, Loire, France	17	100
Fläscher Chardonnay 2023 Marugg, Grisons, Switzerland	20	120
 Mâcon-Péron 2023 Domaine Aimé Blouzard, Burgundy, France	23	140
 Rosé AC Côtes de Provence 2023 Château d'Esclans, Côtes de Provence, France	17	100

## RED WINES

BY THE GLASS/ BY THE BOTTLE	10CL	75CL
Enlèvement 2024 Clos des Treilles, Loire, France	17	100
Maienfelder Pinot Noir 2022 Weinbau Möhr-Niggli, Grisons, Switzerland	18	110
Tinto Pesquera Crianza 2021 Bodega Tinto Pesquera, Ribera del Duero, Spain	20	120
Brunello di Montalcino DOCG 2017 Ridolfi, Tuscany, Italy	25	150
La Dame de Montrose 2019 Château Montrose, Bordeaux, France	28	170

All prices are quoted in Swiss Francs and include 8.1% VAT.

## BARTENDERS TREASURES CHF

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STARDUST BELLINI	490
<i>CHAMPAGNE COCKTAIL</i>	
Cognac Rémy Martin Louis XIII, Krug Grand Cuvée	
Lump of Sugar, Gold Powder, Angostura Bitters, Peach Sphere	
ZAR DE CUBA	490
<i>OLD FASHIONED</i>	
Havana Club Maximo, Homemade Saffron Bitter	
Dubonnet Vermouth, Tonka Bean	
MITCHY	200
<i>OLD FASHIONED</i>	
The Macallan Rare Cask ed. 2022, Grand Marnier Cuvée du 150aire	
BOULEVARDIER DES ILES	350
<i>MARTINI</i>	
Whisky Balvenie 25 years old, Carpano Punt e Mes, Bitter	
Campari, Crème de Cacao Brown filtered in Coffee	

## THE PALACE HERITAGE CHF

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*Experience the legendary essence of Badrutt's Palace Hotel anew with this signature collection. We are unveiling a selection of extraordinary bottles, carefully preserved in our cellar since the 1940s. Timeless flavors, timeless elegance.*

A SCOT IN ALASKA	390
<i>MARTINI</i>	
Scotch Whisky "The Palace Blend", crafted for Badrutts Palace Hotel, 1970 c.a.	
Chartreuse Jaune, 1940 c.a.	
Orange Bitter and Lemon Essential Oils	
THE PALACE SIDE-SLEDGE	140
<i>MARTINI</i>	
Cognac Vieux Denis Meunier "Reserve du Palace Hotel", 1960 c.a.	
Grand Marnier, 1960 c.a.	
Fresh Lemon Juice	
NOT A FLIP PLEASE	420
<i>MARTINI</i>	
Cognac Vieux Denis Meunier "Reserve du Palace Hotel", 1960 c.a.	
Chartreuse Verte, 1940 c.a.	
Dow's Port Wine, Vintage 1937	
DUTCH COURAGE	110
<i>MARTINI</i>	
Genever Bols 1960 c.a.	
Vermouth Extra Dry Cinzano, 1970 c.a.	
Homemade Elderflower Bitter	
Garnish as you like with Amalfi lemon zest, blue cheese and saffron-stuffed olives, or yuzu sake and Sichuan pepper-aged pearl onions.	

*Dear Guests, please be advised that due to limited availability, quantities may be restricted. We kindly ask that each guest orders no more than one cocktail from the previous selection.*

SIGNATURE COCKTAILS	CHF
ADVANI <i>HIGHBALL</i> Cognac, Mandarin Liqueur, Angostura Bitters Ginger Ale, Cloves, Nutmeg	30
AL PACINO <i>SOUR</i> Vodka, Sugar, Mandarin Juice, Lemon Juice	30
BACKFIRE MARTINI <i>MARTINI</i> Horseradish Infused Vodka, Lillet Blanc Aperitif, Capers	30
BREAKFAST IN JALISCO <i>MARTINI</i> Tequila Blanco, Mezcal Joven, Green Pepper Liqueur Homemade Jalapeño Marmalade, Lime Juice	30
CALL ME ROSE <i>MARTINI</i> Gin, Elderflower Liqueur, Lime Cordial, Rose Water Cucumber Extract	30
B. PALOMA <i>HIGHBALLS</i> Tequila Blanco, Lime and Grapefruit Juice, Agave Nectar Lime Bitters, Pink Grapefruit Soda, Maldon Salt	30
CAPRI MARTINI <i>MARTINI</i> Vodka, Dry Sherry, Basil-Flavored Tomato Water, Red Tabasco	30
COLONY <i>MARTINI</i> Cognac, Dark Rum, Chartreuse Jaune, Peychaud's Bitters Lime Juice	30
FAIRY FROM THE TOWER <i>CHAMPAGNE COCKTAIL</i> Mezcal, Absinthe, Pineapple Juice, Passionfruit Syrup Champagne	35
FLEUR DU MAL <i>HIGHBALL</i> Absinthe, Ginger Beer, Mint Leaves, Lemon Juice, Sugar	30
FLYING ST. MORITZINO <i>MARTINI</i> Vodka, Cointreau, Orgeat Syrup, Lemon Juice, Champagne	35
MADAME L. <i>MUG</i> Gin, Frangelico, Ginger Beer, Black Tea Syrup, Lime Juice	30
MALOJA SNAKE <i>OLD FASHIONED</i> Amaro Braulio, Brown Sugar, Fresh Lime	30
MISTER K. <i>SILVER MUG</i> Chartreuse Verte, Amaretto Liqueur, Absinthe, Lime Juice Ginger Beer	30
M.P. <i>HIGHBALL</i> Earl Grey Tea Infused Gin, Tonic Water	30

1956	30
<i>MARTINI</i>	
Rye Whiskey, Ramazzotti Bitter, Black Tea Syrup Angostura Bitters	
NICARAGUA	30
<i>MARTINI</i>	
Gin, Kahlua, Red Port 20 years, Tonka Bean	
OAK MARTINI	30
<i>MARTINI</i>	
Gin Citadelle Réserve, Tia Maria Liqueur, Orange, Cinnamon	
OLD SCOTS	30
<i>OLD FASHIONED</i>	
Glenfiddich Special Reserve, Tia Maria Liqueur, Saffron Bitter Bitter Orange Jam, Mustard	

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## SIGNATURE COCKTAILS CHF

PALACE ROYAL	35
<i>CHAMPAGNE COCKTAIL</i>	
Fresh Wild Berries, Grand Marnier, Rosé Champagne	
SOON IN CANCUN	30
<i>HIGHBALL</i>	
Tequila Blanco, Elderflower Liqueur, Lime Juice Pineapple Soda, Spicy Honey Homemade Syrup, Fresh Mint	
ST. MORITZINO	30
<i>MARTINI</i>	
Vodka, Cointreau, Orgeat Syrup, Lemon Juice	
U-2	30
<i>HIGHBALL</i>	
Vodka, Apricot Brandy, Fresh Peach Purée, Cranberry Juice	
VINTAGE NEGRONI	30
<i>OLD FASHIONED</i>	
Carpano Antica Formula Vermouth, Bitter Campari, Vielle Prune Gin Citadelle Réserve	

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## CHAMPAGNE COCKTAILS CHF 35

BELLINI
Fresh Peach Purée, Franciacorta Brut
FRENCH 75
Gin, Lemon Juice, Sugar, Champagne
LIES
Bes Gin, Bitter Campari, Grapefruit Juice, Champagne
PRINCE OF WALES
Cognac, Cointreau, Angostura Bitters, Champagne
ROSSINI
Fresh Strawberry Purée, Franciacorta Brut
TESTA ROSSA
Fresh Raspberry Purée, Champagne

## ALEXANDER

Cognac, Double Cream, Crème de Cacao, Nutmeg

## APOTHEKE

Cognac, Fernet Branca, Crème de Menthe Verte

## APPLE MARTINI

Vodka, Apple Cordial, Apple Juice

## COSMOPOLITAN

Vodka, Lime Juice, Cointreau, Cranberry Juice

## DAIQUIRI

Light Rum, Lemon Juice, Sugar

## GIBSON

Gin or Vodka, Vermouth Dry, Pearl Onion

## GIMLET

Gin or Vodka, Rose's Lime Cordial, Lime Juice

## GODFATHER

Scotch Whisky, Amaretto Liqueur

## GODMOTHER

Vodka, Amaretto Liqueur

## GOLDEN CADILLAC

Galliano, Crème de Cacao Blanche, Double Cream

## GRASSHOPPER

Crème de Cacao Blanche, Crème de Menthe Verte, Double Cream

## MANHATTAN

Rye Whisky, Red Vermouth, Angostura Bitters

## MARTINI COCKTAIL

Gin or Vodka, Dry Vermouth, Olive or Lemon Twist

## MILANO-TORINO

Campari Bitter, Carpano Punt e Mes

## NEGRONI

Gin, Bitter Campari, Red Vermouth

## OLD FASHIONED

Bourbon Whiskey, Soda, Angostura Bitters, Lump of Sugar

## PARADISE

Gin, Apricot Brandy, Orange Juice

## ROB ROY

Red Vermouth, Scotch Whisky, Angostura Bitters

## RUSTY NAIL

Scotch Whisky, Drambuie

## SAZERAC

Rye Whiskey, Absinthe, Peychaud's Bitters, Lump of Sugar

## SIDE CAR

Cognac, Cointreau, Lemon Juice

## SUISSESSE

Absinthe, Orgeat Syrup, Lemon Juice, Egg White, Sugar

## STINGER

Cognac, Crème de Menthe Blanche

## VESPER MARTINI

Gin, Vodka, Lillet Blanc Aperitif

## BAHAMA MAMA

Dark Rum, Overproof Rum, Crème de Banane, Coffee Liqueur  
Orange Juice, Pineapple Juice, Lime Juice, Coconut Milk

## CAIPIRINHA

Cachaça, Lime, Brown Sugar

## FRESAS COLADA

Rum, Strawberry, Coconut Cream, Pineapple Juice

## HARVEY WALLBANGER

Vodka, Galliano, Orange Juice

## HURRICANE

White Rum, Dark Rum, Pineapple Juice, Orange Juice, Lime Juice  
Grenadine Syrup, Passionfruit Syrup

## LADYKILLER

Gin, Cointreau, Apricot Brandy, Pineapple Juice, Passionfruit Syrup  
Fresh Mint

## MAI TAI

Dark Rum, Overproof Rum, Triple Sec, Lime Juice, Orgeat Syrup  
Grenadine Syrup

## MINT JULEP

Bourbon Whiskey, Lemon Juice, Mint Leaves, Sugar, Angostura  
Bitters

## MOJITO

Light Cuban Rum, Lime, Mint Leaves, Sugar

## PIÑA COLADA

Rum, Pineapple Juice, Coconut Cream

## RAFFLES' SINGAPORE SLING

Gin, Cointreau, DOM Bénédicte, Fresh Lime Juice, Cherry Heering  
Pineapple Juice, Angostura Bitters

## SEA BREEZE

Vodka, Grapefruit Juice, Cranberry Juice

## SEX ON THE BEACH

Vodka, Orange Juice, Cranberry Juice, Peach Liqueur

## SOUTH SIDE

Vodka, Mint Leaves, Fresh Lemon Juice, Sugar, Soda

## TEQUILA SUNRISE

Tequila, Orange Juice, Grenadine Syrup

## ZOMBIE

Dark Rum, Overproof Rum, Falernum, Angostura Bitters, Pernod  
Lime Juice, Grenadine Syrup

## COLLINS

CHF 30

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### JOHN COLLINS

Whiskey, Lemon Juice, Sugar, Soda

### RUM COLLINS

Rum, Lemon Juice, Sugar, Soda

### SLOE COLLINS

Sloe Gin, Lemon Juice, Sugar, Soda

### TOM COLLINS

Gin, Lemon Juice, Sugar, Soda

## SOURS

CHF 30

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### ALFREDO

Scotch Whisky, Lemon Juice, Orange Juice, Sugar

### AMARETTO SOUR

Amaretto Liqueur, Lemon Juice, Sugar

### PISCO SOUR

Pisco, Angostura Bitters, Egg White, Lemon Juice, Sugar

### WHISKEY SOUR

Bourbon Whiskey, Lemon Juice, Sugar

## FIZZES & RICKEY

CHF 30

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### GIN RICKEY

Gin, Soda, Lemon Juice

### GIN FIZZ

Gin, Soda, Lemon Juice, Sugar

### GOLDEN FIZZ

Gin, Soda, Lemon Juice, Egg Yolk, Sugar

### SILVER FIZZ

Gin, Soda, Lemon Juice, Egg White, Sugar

### SKINNY BITCH

Vodka, Lemon Juice, Soda

## FOR DRIVERS

CHF 20

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### EVA

Strawberry Juice, Orange Juice, Lemon Juice, Passionfruit Syrup  
Ginger Ale

### GARDENER BREEZE

Homemade Green Pepper Marmalade, Lime and Pink Grapefruit  
Juice, Basil Leaves, Cucumber and Basil Tonic Water

### GIN-VIC

Ceder's Pink Rose Non-Alcoholic Spirit, Lime Juice, Agave Syrup  
Grapefruit Juice, Soda

### SPICY PUNCH

Grapefruit Juice, Lemon Juice, Spiced Honey Syrup

### SUNSHINE FIZZ

Rebels 0.0% Alcohol Free Amaretto, Lime Juice, Egg White  
Thyme Flavored Soda Water

### VIRGIN NEGRONI

Tanqueray 0.0% Alcohol Free Gin, Alcohol Free Swiss Red  
Vermouth, Alcohol Free Swiss Bitter

### VIRGIN 'N' STORMY

Rebels 0.0% Rum Alternative, Lime Juice, Black Tea Syrup  
Ginger Beer

### VIRGIN SPRITZ

Rebels 0.0% Alcohol Free Spritz, Orange Juice, Tonic Water

### VIRGINIA

Cranberry Juice, Lime Juice, Maple Syrup, Soda

### ZEROQUIRI

Rebels 0.0% Rum Alternative, Lime Juice, Sugar

## PREMIUM SOFT DRINKS

CHF 9

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Three Cents Aegean Tonic Water

Three Cents Cherry Soda

Three Cents Ginger Beer

Three Cents Mandarin & Bergamot Soda

Three Cents Pineapple Soda

Three Cents Pink Grapefruit Soda

Three Cents Sparkling Lemonade

<b>SHERRY</b>	5CL	CHF 22
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Gonzales Byass “Elegante” Medium	17.0 %	
Harvey’s Bristol Cream	17.5 %	
Tio Pepe Fino	15.8 %	

<b>PORT</b>	5CL	CHF
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Graham’s Port 30 Years	20.0 %	35
Graham’s Tawny	20.0 %	20
Niepoort Dry White	20.0 %	20
Taylor’s 20 Years	20.0 %	26

<b>RUM</b>	4CL	CHF
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<u>BAHAMAS</u>		
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Bacardi Carta Blanca	37.5 %	23
Bacardi Carta Oro	40.0 %	23

<u>CUBA</u>		
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Havana Club Cuban Selección de Maestros	45.0 %	30
Havana Club Maximo	40.0 %	280/440
Havana Club Añejo 3 Años	37.5 %	23
Havana Club 7 Años	40.0 %	25

<u>DOMINICAN REPUBLIC</u>		
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Brugal 1888	40.0 %	25
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<u>GUATEMALA</u>		
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Zacapa 23 Años	40.0 %	38
Zacapa X.O.	40.0 %	65

<u>GUYANA</u>		
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Eldorado Demerara 15 Años	43.0 %	35
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<u>JAMAICA</u>		
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Myers’s Rum	40.0 %	23
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<u>MARTINIQUE</u>		
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Chantal Comte L’Arbre du Voyageur	45.1 %	45
J. Bally 2006	45.0 %	35
Saint James	40.0 %	23
Rhum JM X.O.	45.0 %	45

<u>PERU</u>		
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Millonario X.O.	40.0 %	38
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<u>PUERTO RICO</u>		
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Ron del Barrilito Superior	43.0 %	23
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<u>VENEZUELA</u>		
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Diplomatico Mantuano	40.0 %	35
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<b>GIN</b>	4CL	CHF
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Bombay Sapphire	40.0 %	23
Bes	43.5 %	26
Citadelle Réserve	44.7 %	26
Gordon’s	37.5 %	23
Hendrick’s	41.0 %	26
Martin Miller’s	40.0 %	26
Mombasa Club	41.5 %	26
Monkey 47	47.0 %	26
Monkey 47 Sloe Gin	29.0 %	26
Nicey	41.0 %	23
Plymouth Navy Strength	57.0 %	26
Plymouth Original	41.2 %	23
Roku	43.0 %	23
Tanqueray	47.3 %	23
Tanqueray No.10	47.3 %	26
Tanqueray 0.0%	00.0 %	18

<b>VODKA</b>	<b>4CL</b>	<b>CHF</b>
Absolut Sweden	40.0 %	23
Belvedere Organic	40.0 %	23
Beluga	40.0 %	23
Beluga Gold	40.0 %	56
Ciroc	40.0 %	26
Grasovka Bison Grass	40.0 %	23
Grey Goose	40.0 %	26
Helix	42.3 %	26
Ketel One	40.0 %	23
Kostenkorva Original	38.0 %	23
Le Freak	40.0 %	26
Moskovskaya	38.0 %	23
Stolichnaya	40.0 %	23
Stolichnaya Elite	40.0 %	28
Van Hoo	40.0 %	23
Xellent Swiss Vodka	40.0 %	23

<b>BLENDED WHISKY</b>	<b>4CL</b>	<b>CHF</b>
Chivas Regal Royal Salute 62 Gun	43.0 %	490
Chivas Regal Royal Salute 38 Years	40.0 %	160
Chivas Regal Royal Salute 21 Years	40.0 %	45
Chivas Regal 25 Years	40.0 %	62
Chivas Regal 18 Years	40.0 %	32
Chivas Regal 12 Years	40.0 %	26
J&B 15 Years	40.0 %	26
J&B Rare	40.0 %	23
Johnnie Walker Black Label	40.0 %	26
Johnnie Walker Blue Label	40.0 %	55
Johnnie Walker Red Label	40.0 %	23
Famous Grouse	40.0 %	23

<b>AMERICAN WHISKY</b>	<b>4CL</b>	<b>CHF</b>
Four Roses	40.0 %	23
Maker's Mark	45.0 %	23
Michter's Bourbon	45.7 %	32
Old Forester 1920 Prohibition Style	57.5 %	28
Woodford Reserve	40.0 %	23
Woodford Reserve Double Oaked	43.2 %	28
Woodford Reserve Straight Rye	45.2 %	23
Jack Daniel's Old No 7	40.0 %	23
Jack Daniel's Single Barrel Select	45.0 %	26
SirDavis	44.0 %	34

<b>CANADIAN WHISKY</b>	<b>4CL</b>	<b>CHF</b>
Canadian Club	40.0 %	23
Seagram's Crown Royal	40.0 %	26

<b>JAPANESE WHISKY</b>	<b>4CL</b>	<b>CHF</b>
Nikka From the Barrel	51.4 %	26
Suntory Yamazaki, 12 Years	43.0 %	45
Suntory Hibiki Harmony	43.0 %	36
Suntory Hibiki 21 Years	43.0 %	185
Yamazakura Single Malt	46.0 %	45

<b>TAIWANESE SINGLE MALT</b>	<b>4CL</b>	<b>CHF</b>
Kavalan 8 Years	40.0 %	28

<b>IRISH WHISKY</b>	<b>4CL</b>	<b>CHF</b>
Bushmill's 10 Years	40.0 %	23
Flaming Pig Black Cask	40.0 %	23
Jameson	40.0 %	23
Redbreast 12 Years	40.0 %	23
Tullamore Dew	40.0 %	23

<b>WHISKY</b>	<b>4CL</b>	<b>CHF</b>
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<b>LOWLANDS</b>		
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Auchentoshan Triple Distilled	43.0 %	38
Glenkinchie 10 Years	43.0 %	23

<b>HIGHLANDS</b>		
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Clynelish 14 Years	46.0 %	26
Cragganmore 12 Years	40.0 %	26
Dalwhinnie 15 Years	43.0 %	26
Glenmorangie 18 Years	43.0 %	28
Glenmorangie Original	43.0 %	23
Glenmorangie Quinta Ruban	46.0 %	23
Oban 14 Years	43.0 %	26

<b>SPEYSIDE</b>		<b>CHF</b>
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Aberlour 14 Years Double Cask	40.0 %	28
Balvenie 25 Years	48.0 %	140
Balvenie 21 Years Portwood Finish	40.0 %	45
Glenfarclas 15 Years	43.0 %	24
Glenfiddich 21 Years	40.0 %	32
Glenfiddich 12 Years	40.0 %	23
Glenfiddich 16 Years "Aston Martin F1" edition	43.0 %	28
Glenfiddich 31 "Grand Château"	47.6 %	190
Glenlivet 21 Years	40.0 %	45
Glenlivet 18 Years	40.0 %	30
Glenlivet 12 Years	40.0 %	23
Glenlivet Nàdurra 16 Years	40.0 %	26
Glentouchers 2008 10 Years	46.0 %	32
The Macallan 18 Years Triple Cask	43.0 %	38
The Macallan 12 Years Double Cask	40.0 %	26
The Macallan 25 Years Sherry Oak	43.0 %	230
The Macallan Rare Cask 2022 Edition	43.0 %	110

<b>ISLAND</b>		<b>CHF</b>
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Arran Amarone Cask Finish	50.0 %	45
Arran Sherry Cask Finished	55.8 %	38
Highland Park 12 Years	43.0 %	23
Isle of Jura 16 Years	40.0 %	26
Talisker 25 Years	45.8 %	60
Talisker 10 Years	45.8 %	23

<b>ISLAY</b>		<b>CHF</b>
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Lagavulin 16 Years	43.0 %	28
Lagavulin Double Matured 18 Years	43.0 %	34
Laphroaig 10 Years	43.0 %	24

TEQUILA & MEZCAL	4CL	CHF
Mezcal Clase Azul Durango	44.0 %	115
Mezcal Clase Azul Guerrero	43.0 %	125
Mezcal Clase Azul San Luis Potosi'	42.0 %	125
Mezcal Del Maguei Clasico "Single Village"	42.0 %	28
Mezcal Illegal Añejo	40.0 %	35
Mezcal The Lost Explorer Espadin	42.0 %	30
Tequila Avion Cristallino	40.0 %	70
Tequila Avion 44 Reserva	40.0 %	85
Tequila Casa Dragones Anejo	40.0 %	49
Tequila Casa Dragones Blanco	40.0 %	35
Tequila Casa Dragones Joven	40.0 %	60
Tequila Casa Dragones Reposado	40.0 %	40
Tequila Casamigos Blanco Tequila	40.0 %	23
Tequila Casamigos Reposado Tequila	40.0 %	26
Tequila Clase Azul Reposado	40.0 %	60
Tequila Clase Azul Ultra Extra Añejo	40.0 %	600
Tequila Clase Azul Ultra Extra Añejo (2.5 CL)	40.0 %	400
Tequila Don Julio Blanco	38.0 %	23
Tequila Don Julio 1942	40.0 %	60
Tequila Don Julio Reposado	38.0 %	26
Tequila Don Julio 70 Anejo Cristalino	40.0 %	45
Tequila Not a Celebrity Tequila Blanco	40.0 %	23
Tequila Patron Silver	40.0 %	23
Tequila Volcan De Mi Tierra Blanco	40.0 %	23

COGNAC	2.5CL	CHF
Bisquit V.S.O.P.	40.0 %	23
Cognac de l'Yeuse X.O.	40.0 %	28
Courvoisier V.S.O.P.	40.0 %	23
Davidoff Extra	43.0 %	50
Davidoff De Luxe	40.0 %	27
Delamain X.O.	40.0 %	26
Hennessy V.S.	40.0 %	23
Hennessy X.O.	40.0 %	34
Léopold Gourmel, Age des Épices	43.0 %	50
Léopold Gourmel, Age des Fleurs	42.0 %	34
Léopold Gourmel, Premières Saveurs	40.0 %	23
Martell Cordon Bleu	40.0 %	34
Martell V.S.	40.0 %	23
Martell L'Or de Jean	43.0 %	260
Martell X.O.	40.0 %	38
Rémy Martin Louis XIII	40.0 %	240
Rémy Martin V.S.O.P.	40.0 %	23
Rémy Martin X.O.	40.0 %	51

ARMAGNAC	2.5CL	CHF
Darroze 12 Years	43.0 %	30
Ferté de Partenay 1982	40.0 %	52
Laberdolive Vintage 1965	43.0 %	98
Trepout Apotheose 30 Años	40.0 %	40

GRAPPA	2.5CL	CHF
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TOSCANA		
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Ornellaia, Bolgheri	42.0 %	21
Sassicaia, Bolgheri	40.0 %	21
Tignanello, Antinori	42.0 %	21

FRIULI		
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Nonino Monovitigno Ribolla	45.0 %	24
Nonino Picolit, Riserva 8 Years	43.0 %	30
Nonino Monovitigno Picolit, Uva Bianca	50.0 %	30

VENETO		
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Di Recioto Amarone, Mezzano	50.0 %	19
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PIEMONTE		
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Barolo TreSoliTre, Berta	45.0 %	26
Barolo Sperss, Gaja	45.0 %	26

SPIRITS & DIGESTIVES	2.5CL	CHF
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Aalborg Akvavit	42.0 %	18
Calvados Château du Breuil 15 ans	41.0 %	20
Chartreuse Vert	55.0 %	19
Dettling Kirsch Réserve	50.0 %	17
Dettling Kirsch Vieux	50.0 %	19
Gravensteiner by Humbel	40.0 %	19
Humbel Pflümli	40.0 %	17
Massenez Framboise or Mirabelle	43.0 %	17
Morand Williamine	43.0 %	17
Vielle Prune Châteaux Laubade	40.0 %	17

LIQUEURS	4CL	CHF
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Anisette Marie Brizard	25.0 %	23
Bailey's Irish Cream	17.0 %	23
Cointreau	40.0 %	23
Crème de Banane, Bols	17.0 %	23
Crème de Cacao Blanche ou Brune	24.0 %	23
Crème de Cassis, Héritier Guyot	16.0 %	23
Crème de Menthe Blanche ou Verte	25.0 %	23
Disaronno Originale	28.0 %	23
DOM Bénédictine	40.0 %	23
Drambuie	40.0 %	23
Grand Marnier	40.0 %	23
Grand Marnier 150 Years (2,5cl)	40.0 %	44
Kahlua	20.0 %	23
Kümmel Gilka	38.0 %	23
Limoncello del Sole	25.0 %	23
Mandarin Napoleon	38.0 %	23
Maraschino	20.0 %	23
Nine Bar, Espresso Liqueur	20.0 %	23
Sambuca Molinari	40.0 %	23
Southern Comfort	35.0 %	23
White Peach Karibso	24.0 %	23

<b>APERITIF</b>		4CL	CHF 23
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Aperol		15.5 %	
Bitter Campari		23.0 %	
Carpano Punt & Mes		16.0 %	
Dubonnet		16.0 %	
Martini Bianco, Rosso, Dry		23.0 %	
Noilly Prat		18.0 %	
Ouzo		40.0 %	
Pastis 51		45.0 %	
Pernod		40.0 %	
Rabarbaro Zucca		16.0 %	
Ricard		45.0 %	

<b>ABSINTHE</b>		4CL	CHF
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Green Velvet "La Bleue"		48.0 %	23
Green Velvet "Fée Verte"		53.0 %	26

<b>BITTERS</b>		4CL	CHF 23
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Amaro Montenegro		25.0 %	
Appenzeller		29.0 %	
Averna		32.0 %	
Braulio		21.0 %	
Cynar		16.5 %	
Fernet Branca or Menta		40.0 %	
Jägermeister		35.0 %	
Ramazzotti		30.0 %	
Underberg, 2cl		44.0 %	
Unicum		42.0 %	

<b>BEERS</b>		50CL	CHF 18
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Augustiner Edelstoff	GER		5.5 %
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		33CL	CHF 14
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Bernina Bier	CH	32CL	4.8 %
Black Boval Bier	CH	32CL	4.4 %
Calanda Edelbräu	CH		5.2 %
Corona	MEX		4.6 %
Erdinger Weizen	GER		5.3 %
Fürstenberg	GER		4.8 %
Heineken	NL		5.0 %
Palü Bier	CH	32CL	5.0 %
Pilsner Urquell	CZ		4.4 %
Warsteiner	GER		4.8 %

<b>NON ALCOHOLIC</b>		33CL	CHF
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Clausthaler	GER		14
Zupò	CH		14

<b>FRESH FRUIT JUICES</b>	<b>20CL</b>	<b>CHF</b>
Fresh Mixed Juices		16
Grapefruit		12
Orange		12

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<b>SOFT DRINKS</b>		<b>CHF 9</b>
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Coca-Cola	33CL	
Coca-Cola Zero	33CL	
Fanta	33CL	
Fever-Tree Ginger Beer	20CL	
Fever-Tree Premium Tonic Water	20CL	
Orangina	25CL	
Michel Juices (Grape, Orange, Pear)	20CL	
Red Bull	25CL	
Rivella Blau	33CL	
Rivella Rot	33CL	
San Bitter Analcolico Red	10CL	
Schweppes Bitter Lemon or Tonic	20CL	
Schweppes Ginger Ale	20CL	
Sprite	33CL	
Archibald Organic Tonic Water	20CL	

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<b>HEALTHY DRINK</b>	<b>33CL</b>	<b>CHF 9</b>
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Kombucha Carpe Diem

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<b>MINERAL WATER</b>		<b>CHF</b>
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SPARKLING

Valser	33cl / 75cl	9 / 12
Passugger	35cl / 100cl	9 / 14
San Pellegrino	50cl / 100cl	9 / 14
Perrier	33cl	9

STILL

Valser	33cl / 75cl	9 / 12
Allegra	35cl / 100cl	9 / 14
Evian	50cl / 100cl	9 / 14

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<b>COFFEE &amp; TEA</b>		<b>CHF</b>
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Coffee Portion		9
Espresso		8
Double Espresso		12
Cappuccino		11
Latte Macchiato		11
Irish Coffee		25
Choice of Tea and Infusion		12
Hot Swiss Chocolate or Ovomaltine		12





## DESSERTS

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	CHOICE OF TARTS AND PASTRIES (per piece) <sup>A.D.G.H.O.</sup>	16
	<i>Auswahl an Torten und Kuchen (pro Stück)</i>	
	FRUIT PLATTER	26
	<i>Früchteteller</i>	
	CLASSIC TIRAMISU <sup>A.C.E.G.H</sup>	26
	<i>Klassisches Tiramisu</i>	
	VANILLA CRÈME BRÛLÉE <sup>A.C.G.H.</sup>	26
	<i>Vanille Crème Brûlée</i>	
	MADAGASCAR CHOCOLATE MOUSSE <sup>A.C.G.H</sup>	26
	<i>Schokoladenmousse aus Madagaskar</i>	
	PLANT-BASED VANILLA CHEESECAKE <sup>A.H.</sup>	26
	<i>Veganer Vanille-Cheesecake</i>	



## ICE CREAM & COUPES

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	HOMEMADE ICE CREAM <sup>C.G.H.</sup>	5 / Scoop
	Tahiti vanilla, Swiss dark chocolate, pistachio, Arabica coffee, Piedmont hazelnut, caramel Fleur de Sel	
	<i>Hausgemachte Glacé</i>	
	<i>Tahiti Vanille, Schweizer Zartbitterschokolade, Pistazien</i>	
	<i>Arabica Kaffee Piemontesische Haselnuss, Fleur de Sel Karamell</i>	
	OUR SORBETS	5 / Scoop
	Mango, strawberry, lemon, raspberry, passionfruit	
	<i>Unsere Sorbets</i>	
	<i>Mango, Erdbeere, Zitrone, Himbeere, Passionsfrucht</i>	
	BANANA SPLIT <sup>C.G.H.</sup>	30
	Chocolate, vanilla, strawberry ice cream	
	Chantilly, chocolate sauce	
	<i>Schokolade, Vanille und Erdbeereis</i>	
	<i>Chantilly, Schokoladensauce</i>	
	AMALFI LEMON	26
	Lemon sorbet in its own fruit	
	<i>Zitronensorbet in seiner eigenen Frucht</i>	






## SANDWICHES & BURGERS

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- “PALACE” CLUB SANDWICH <sup>A.C.E.G.H.M.O.</sup> 50  
 Toasted white bread, slow cooked turkey, bacon, egg  
 Boston lettuce, tomato, mayonnaise  
*Geröstetes Weissbrot, langsam gegarter Truthahn, Speck, Ei  
 Boston-Salat, Tomaten, Mayonnaise*
- “PALACE” BURGER <sup>A.C.E.G.N.O.</sup> 50  
 Dry aged Black Angus beef, bacon, Gruyère cheese  
 Port-glazed caramelised onions, BBQ sauce  
*Dry aged Black Angus Rindsfleisch, Speck, Gruyère  
 Portweinzwiebeln, BBQ Sauce*
-  BEYOND MEAT BURGER <sup>A.H.L.M.N.O.</sup> 42  
 Plant based burger with mashed avocado, onion relish, coleslaw  
 lettuce, tomato, wholegrain bun  
*Beyond Meat Burger mit pürierter Avocado, Zwiebelrelish  
 Krautsalat, Salat, Tomate, Vollkornbrötchen*
- The club sandwich and the burgers are served with a choice of French  
 fries <sup>A.</sup>, sweet potato fries <sup>A.</sup> with Parmesan <sup>G.</sup> or a mixed salad <sup>M.O.</sup>  
*Als Beilage zum Club Sandwich und den Burgers servieren wir eine  
 Auswahl von Pommes Frites, Süsskartoffel Fries mit Parmesan oder  
 einen gemischten Salat*
- CHICKEN WRAP <sup>A.E.F.G.H.N.O.</sup> 42  
 Marinated shawarma-style yoghurt and spice  
 Tomato, red onion, baby lettuce, Thousand Island dressing  
*Marinierter Shawarma-Joghurt mit Gewürzen  
 Tomate, rote Zwiebel, Pflücksalat, Thousand-Island-Sauce*
- BLACK TRUFFLE CROQUE FONDUE <sup>A.E.G.N.O.</sup> 58  
 Oven-baked bread, porchetta ham, Swiss fondue cheese  
 White wine, black truffle, Mornay  
*Gebackenes Brot, Schweineschinken, Schweizer Fonduekäse  
 Weisswein, schwarzer Trüffel, Mornay*
- REUBEN SANDWICH <sup>A.C.G.H.M.O.</sup> 47  
 Toasted country bread, garlic butter, pastrami, sauerkraut  
 Swiss cheese, horseradish mayonnaise dressing  
*Geröstetes Landbrot, Knoblauchbutter, Pastrami, Sauerkraut  
 Schweizer Käse und Meerrettich-Mayonnaise Dressing*
-  AVOCADO TOAST WITH POACHED EGG <sup>A.C.N.O.</sup> 38  
 On multigrain bread with tomato and coriander  
*Mehrkornbrot, Tomaten und Koriander*

## SALADS

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-  CAESAR SALAD <sup>A.C.D.G.M.O.</sup> 39  
 With chicken / *mit Hühnchen* <sup>A.C.D.G.M.O.</sup> 48  
 With shrimps / *mit Garnelen* <sup>A.B.C.D.G.M.O.</sup> 59  
 With half lobster / *mit halbem Hummer* <sup>A.B.C.D.G.M.O.</sup> 80
-  ARTICHOKE SALAD WITH BURRATA <sup>G.M.O.</sup> 50  
 Winter truffle, Parmesan, vinaigrette  
*Artischockensalat mit Burrata  
 Wintertrüffel, Parmesan, Vinaigrette*
-  Vegan option/ *Vegane Option* 50
-  BEETS SALAD <sup>G.M.O.</sup> 36  
 Roasted pumpkin, orange, rucola, dill, honey-ricotta, citronette  
*Gebratener Kürbis, Orange, Rucola, Dill, Honig-Ricotta, Citronette*
-  “CAPRESE” SALAD <sup>G.</sup> 39  
 Tomato, buffalo mozzarella, basil, olive oil  
*Tomaten, Büffelmozzarella, Basilikum, Olivenöl*


## APPETIZERS

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GOLDEN "RÉSERVE DU PALACE" CAVIAR 50g <sup>A.C.D.G.O.</sup>	310
Served with classic condiments and blinis <i>Serviert mit klassischen Gewürzen und Blinis</i>	
PALACE PRAWN COCKTAIL <sup>D.H.L.O.</sup>	45
Baby gem lettuce chiffonade, boiled quail egg <i>Baby-Edelstein-Salat, gekochtes Wachtelei</i>	
GILLARDEAU OYSTERS NO. 2 (HALF DOZEN) <sup>A.B.G.O.R.</sup>	85
Toasted rye bread, seaweed butter, mignonette sauce <i>Gillardeau No. 2 Austern (halbes Dutzend)</i> <i>Roggen-Toast, Algenbutter, Mignonette Sauce</i>	
SMOKED SALMON <sup>A.D.G.O.</sup>	44
Traditional garnish <i>Geräucherter Lachs mit klassischer Beilage</i>	
RÖSTI WITH SMOKED SALMON AND SOUR CREAM <sup>D.G.</sup>	52
<i>Rösti mit Lachs und Sauerrahm</i> With 10g caviar / <i>Mit 10g Kaviar</i>	
BEEF FILLET TARTARE (160g) <sup>A.C.G.M.O.</sup>	72
Winter truffle, Parmesan, French fries <i>Wintertrüffel, Parmesan, Pommes Frites</i>	
PINSA ROMANA FLATBREAD <sup>A.G.O.</sup>	75
Artisanal porchetta, stracciatella di burrata Black truffle, rocket salad, rosemary <i>Mit Porchetta, Stracciatella di Burrata, Schwarzer Trüffel</i> <i>Rucolasalat, Rosmarin</i>	
HOMEMADE FOIE GRAS TERRINE <sup>A.C.G.L.M.O.</sup>	68
Marinated with Sauternes, quince and vanilla marmalade Toasted brioche <i>Hausgemachte Foie Gras Terrine</i> <i>Mariniert mit Sauternes, Quitten-Vanille-Marmelade</i> <i>Geröstetes Brioche</i>	

## SOUPS

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 WINTER MINISTRONE <sup>A.G.H.L.</sup>	30
<i>Winterminestrone</i>	
GRISONS-STYLE BARLEY SOUP <sup>A.G.L.</sup>	30
Chives, air-dried meat <i>Bündnerfleisch, Schnittlauch</i>	
CLEAR OXTAIL CONSOMMÉ <sup>A.C.L.O.</sup>	30
Sherry-scented vegetable pearls <i>Ochsenschwanzsuppe</i> <i>Sherry parfümierte Gemüseperlen</i>	

## PASTA & RISOTTO

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	PENNETTE OR SPAGHETTI <sup>A.</sup> PREPARED TO YOUR LIKING <i>Pennette oder Spaghetti nach Ihrer Wahl</i>	36
♥	Napoletana – tomato, basil <sup>A.</sup> <i>Napoletana – Tomaten, Basilikum</i>	
♥	Pesto - basil, garlic, pine nuts <sup>A.G.H.</sup> <i>Pesto - Basilikum, Knoblauch, Pinienkerne</i>	
	Bolognese - minced beef, tomato <sup>A.G.L.O.</sup> <i>Bolognese - Rindshackfleisch, Tomaten</i>	
	Carbonara - bacon, egg yolk, parmesan <sup>A.C.G.</sup> <i>Carbonara - Speck, Eigelb, Parmesan</i>	
♥	ARTICHOCKES AND RICOTTA RAVIOLI <sup>A.C.E.G.H.L.O.</sup> Butter, sage <i>Butter, Salbei</i>	52
♥	BUTTERNUT SQUASH RISOTTO <sup>G.L.O.</sup> Roasted pumpkin, parmesan <i>Gerösteter Kürbis, Parmesan</i>	45

## MAIN COURSES

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	CRUSTED SEA BASS FILLET <sup>A.B.C.E.H.L.O.</sup> Liquorice crust, artichoke three-way, jus <i>Lakritzkruste, Artischocken in drei Variationen, Jus</i>	72
	GRILLED DOVER SOLE FILLET <sup>A.D.H.L.O.</sup> Celeriac, snow peas, fried leek, beurre blanc, cress herbs <i>Sellerie, Zuckerschoten, frittiertes Lauch Beurre Blanc, Kressekräuter</i>	85
	“PAILLARD RUCOLINA” <sup>A.G.M.L.O.</sup> Mustard, herbs, rocket salad, tomato <i>Senf, Kräutern, Rucola Salat, Tomaten</i>	68
	TRADITIONAL WIENER SCHNITZEL <sup>A.C.D.E.G.O.</sup> With French fries and cranberry sauce <i>Pommes Frites, Preiselbeer-Sauce</i>	75
	WAGYU BEEF SHORT-RIB <sup>A.C.F.G.L.O.</sup> Braised, pomme mousseline 50/50, herbs salad, Maggia croûtons <i>Geschmort, Pomme Mousseline 50/50, Kräutersalat Maggia Croûtons</i>	92
	SWISS BEEF TENDERLOIN <sup>A.C.G.O.</sup> French fries, Béarnaise sauce <i>Pommes Frites, Sauce Béarnaise</i>	85
	POULET AUX MORILLES <sup>A.C.G.L.O.</sup> Corn-fed chicken supreme, tagliatelle, morel sauce <i>Maisgefüttertes Huhn Supreme, Tagliatelle, Morchelsauce</i>	72
🌱	PALET OF CELERY ROOT <sup>A.H.L.O.</sup> Plant-based crème fraîche, topinambur chips, vegan jus <i>Selleriecreme, pflanzliche Crème fraîche Topinambur-Chips, vegane Jus</i>	45

## ASIAN SPECIALTIES

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- TOM YUM GOONG** <sup>B.D.F.L.N.O.</sup> 41  
Thai soup with coconut milk, shrimps, ginger  
Shallots, mushrooms and chicken  
*Thailändische Suppe mit Kokosnussmilch, Krevetten, Ingwer  
Schalotten, Champignons, Hühnchen*
- NASI GORENG** <sup>A.B.C.E.F.N.O.</sup> 52  
Indonesian fried rice, Sambal Oelek, soy sauce  
Chicken breast, fried egg, shrimp crackers, tomato, cucumber  
*Indonesischer gebratener Reis, Sambal Oelek, Sojasauce  
Hühnchenschenkel, Spiegelei, Shrimp Cracker, Tomaten, Gurken*
- POKE BOWL** <sup>A.D.F.N.O.</sup> 45  
Tuna, avocado, wakame, nori, mango  
Rice, sesame ponzu dressing  
*Thunfisch, Avocado, Wakame, Nori, Mango  
Reis, Sesam Ponzu Dressing*

## INDIAN SPECIALTIES

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Available Wednesday to Sunday 12pm-3pm and 6pm-10pm  
*Erhältlich Mittwoch bis Sonntag 12-15 Uhr und 18-22 Uhr*

### STARTERS

- MURG TIKKA** <sup>G.H.O.</sup> 40  
Marinated Chicken with Hung yoghurt, traditional spices  
*Mariniertes Hähnchen mit Hung-Joghurt und traditionellen Gewürzen*
-  **VEGETABLE SAMOSA CHAT** <sup>A.G.H.</sup> 37  
Punjabi samosa, chickpeas curry, tamarind chutney,  
*Punjabi-Samosa, Kichererbsen-Curry, Tamarinden-Chutney*
-  **ALOO TIKKI** <sup>A.G.H.</sup> 32  
Potato galette, almond flakes  
*Kartoffelgalette, Mandelblättchen*

### MAIN COURSES

- BUTTER CHICKEN** <sup>A.G.H.</sup> 60  
Chicken cooked in tomato and cashew nut gravy  
Cream, fenugreek, Basmati rice  
*Hühnchen in Tomaten und Cashewnüssen gekocht  
Sahne, Fenugreek, Basmati Rice*
- LAMB ROGAN JOSH** <sup>G.</sup> 66  
Classic lamb stew from Kashmir, Basmati rice  
*Klassischer Lamm-Eintopf aus Kaschmir, Basmati Reis*
- MURGH BIRYANI** <sup>A.G.H.</sup> 56  
Slow-cooked chicken, Basmati rice, saffron  
*Langsam gegartes Hühnchen, Basmati Reis, Safran*
- TAWA MACCHI** <sup>D.</sup> 66  
Pan-fried sole fish, tomato chutney, Basmati rice  
*Gebratener Seezunge, Tomaten-Chutney, Basmati Reis*

## VEGETARIAN MAIN COURSES

- ♥ SHAI PANEER <sup>G.H.</sup> 44  
Fresh cottage cheese, onion, chestnut gravy, Basmati rice  
*Frischer Hüttenkäse, Zwiebeln, Kastaniensosse, Basmati Reis*
- ♥ DAL MAKANI <sup>G.</sup> 42  
Black lentils slow-cooked with spices and cream, Basmati rice  
*Schwarze Linsen, langsam gekocht mit Gewürzen und Sahne  
Basmati Reis*
- 🌱 VEGAN BIRYANI MASALA <sup>A.G.H.</sup> 48  
Carrots, green beans, green peas, broccoli  
Masala spices, Basmati rice  
*Karotten, grüne Bohnen, Erbsen, Brokkoli  
Masala-Gewürzen, Basmati Reis*
- ♥ MALAI KOFTA <sup>A.G.H.</sup> 46  
Soft cheese balls Mughlai-style, Basmati rice  
*Weiche Käsebällchen nach Mughlai-Art, Basmati Reis*

## SIDE DISHES



- ♥ CUCUMBER RAITA <sup>G.</sup> 10  
Cucumber and yogurt dip tempered with cumin seeds  
*Gurken und Joghurt Dip mit Koriander mit Kümmel*
- 🌱 STEAMED HIMALAYAN BASMATI RICE 10  
*Gedämpfter Basmati Reis*
- ♥ NAAN BREAD <sup>A.G.</sup> 9  
*Naan Brot*

All main courses are served with pickles, chutneys <sup>E.M.</sup>, Poppadoms  
*Alle Hauptgerichte werden mit Pickles, Chutneys, Poppadoms serviert*

## CONNECT TO OUR WI-FI



ALLERGENE	ALLERGENS
<b>A</b> Glutenhaltiges Getreide	<i>Grain with gluten</i>
<b>B</b> Krebstiere	<i>Shellfish</i>
<b>C</b> Eier von Geflügel	<i>Eggs from chicken</i>
<b>D</b> Fisch	<i>Fish</i>
<b>E</b> Erdnüsse	<i>Peanuts</i>
<b>F</b> Sojabohnen	<i>Soya beans</i>
<b>G</b> Milch vom Säugetieren	<i>Milk from mammal</i>
<b>H</b> Schalenfrüchte	<i>Nuts</i>
<b>L</b> Sellerie	<i>Celery</i>
<b>M</b> Senf	<i>Mustard</i>
<b>N</b> Sesam Samen	<i>Sesame seeds</i>
<b>O</b> Schwefeldioxid und Sulfite	<i>Sulphur dioxide and sulphites</i>
<b>P</b> Lupinen	<i>Lupin</i>
<b>R</b> Weichtiere	<i>Mollusca</i>

-  Plant-based / *Pflanzenbasiert*  
 Vegetarian / *Vegetarisch*

BROTHERKUNFT / <i>BREAD ORIGIN</i>	
Glutenfreies Brot / <i>Gluten free bread</i>	DE
Pumpernickel / <i>Pumpernickel</i>	DE
Pinsa-Teig / <i>Pinsa dough</i>	IT
Focaccia / <i>Focaccia</i>	IT
Blinis / <i>Blinis</i>	FR
Club-Sandwich-Brot / <i>Club sandwich bread</i>	FR
Glutenfreies Toastbrot / <i>Gluten free toast</i>	SE
Naanbrot / <i>Naan bread</i>	IN
Tortilla bread / <i>Tortillabrot</i>	BE

Alle anderen Brote und Feinbackwaren  
*All other breads and fine bakery products* CH

FLEISCHHERKUNFT / <i>MEAT ORIGIN</i>	
Kalb / <i>Veal</i>	CH
Rind / <i>Beef</i>	CH, US*, AUS*
Geflügel / <i>Poultry</i>	CH, FRA*
Wild / <i>Game</i>	CH, AUT*
Lamm / <i>Lamb</i>	IR, AUS*
Schwein / <i>Pork</i>	CH, IT, ESP*

\*Kann mit nichthormonellen Leistungsförderern, wie Antibiotika, erzeugt worden sein  
*\*May have been produced with non-hormonal enhancers such as antibiotics*

FISCHHERKUNFT / <i>FISH ORIGIN</i>	
Kaviar / <i>Caviar</i>	CN
Lachs / <i>Salmon</i>	GB, NO/Atlantic
Wolfsbarsch / <i>Seabass</i>	FR/Atlantic, Mediterranean
Seezunge / <i>Sole</i>	NL/Northeast Atlantic
Steinbutt / <i>Turbot</i>	GB/Northeast Atlantic
Dorade / <i>Dorade</i>	EU/Northeast Atlantic, Mediterranean
Hummer / <i>Lobster</i>	CA
Garnelen / <i>Prawn</i>	VN, TH, IT/Mediterranean
Carabineros / <i>Carabineros</i>	MAR
Scampi / <i>Scampi</i>	RSA/Southeast Pacific

At Badrutt'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.

All prices are quoted in Swiss Francs and include 8.1% VAT.