

RENAISSANCE
BAR



THE ROLL OF HONOUR

When a five-franc coin slipped from the hand of former Head Bartender Mario da Como, it rolled along the bar on a long and unexpected path to everyone's delight. From that moment on, whenever guests argue over who gets to pay the bar bill, they each take out a coin—whichever rolls it the furthest wins the honour of paying the bill.

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	450

KRUG CHAMPAGNE SELECTION

BY THE BOTTLE	CHF
Grande Cuvée 37.5cl	220
Rosé	850
Vintage 2006	1'400
Collection 1988	2'000
Clos d'Ambonnay 1995	4'000
Grande Cuvée 150cl	1'200
Grande Cuvée 300cl	2'700

WHITE AND ROSÉ WINES

BY THE GLASS/ BY THE BOTTLE	10CL	75CL
Sancerre AC 2024 Florian Mollet Roc de l'Abbaye, Loire, France	17	100
Fläscher Chardonnay 2024 Marugg, Grisons, Switzerland	20	120
Poggio alle Gazze 2023 Tenuta Dell'Ornellaia, Tuscany, Italy	21	125
Bourgogne Blanc Les Sétilles 2022 Domaine Olivier Leflaive Burgundy, France	22	130
 Château Les Valentines Rosé AOC 2024 Château Les Valentines, Côtes de Provence, France	17	100

RED WINES

BY THE GLASS/ BY THE BOTTLE	10CL	75CL
Poeirinho Tinto 2022 Niepoort, Douro, Portugal	16	90
Maienfelder Pinot Noir 2024 Weinbau Möhr-Niggli, Grisons, Switzerland	18	110
Brunello di Montalcino DOCG 2017 Ridolfi, Tuscany, Italy	22	130
La Dame de Montrose 2019 Château Montrose, Bordeaux, France	26	160

BARTENDER'S TREASURES CHF

STARDUST BELLINI 490
CHAMPAGNE COCKTAIL
Cognac Rémy Martin Louis XIII, Krug Grande Cuvée
Lump of Sugar, Gold Powder, Angostura Bitters, Peach Sphere

ZAR DE CUBA 490
OLD FASHIONED
Havana Club Maximo, Homemade Saffron Bitter
Dubonnet Vermouth, Tonka Bean

MITCHY 200
OLD FASHIONED
The Macallan Rare Cask ed. 2022, Grand Marnier Cuvée du
150ème

BOULEVARDIER DES ILES 350
MARTINI
Whisky Balvenie 25 years old, Carpano Punt e Mes, Bitter
Campari, Crème de Cacao Brown filtered in Coffee

THE PALACE HERITAGE CHF

*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
MARTINI
Scotch Whisky "The Palace Blend", crafted for Badrutt's Palace
Hotel, 1970 c.a.
Chartreuse Jaune, 1940 c.a.
Orange Bitter and Lemon Essential Oils

THE PALACE SIDE-SLEDGE 140
MARTINI
Cognac Vieux Denis Meunier "Reserve du Palace Hotel", 1960 c.a.
Grand Marnier, 1960 c.a.
Fresh Lemon Juice

NOT A FLIP PLEASE 420
MARTINI
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
MARTINI
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 HIGHBALL Cognac, Mandarin Liqueur, Angostura Bitters Ginger Ale, Cloves, Nutmeg	30
AL PACINO SOUR Vodka, Sugar, Mandarin Juice, Lemon Juice	30
BACKFIRE MARTINI MARTINI Horseradish Infused Vodka, Lillet Blanc Aperitif, Capers	30
BREAKFAST IN JALISCO MARTINI Tequila Blanco, Mezcal Joven, Green Pepper Liqueur Homemade Jalapeño Marmalade, Lime Juice	30
CALL ME ROSE MARTINI Gin, Elderflower Liqueur, Lime Cordial, Rose Water Cucumber Extract	30
B. PALOMA HIGHBALL Tequila Blanco, Lime and Grapefruit Juice, Agave Nectar Lime Bitters, Pink Grapefruit Soda, Maldon Salt	30
CAPRI MARTINI MARTINI Vodka, Dry Sherry, Basil-Flavored Tomato Water, Red Tabasco	30
COLONY MARTINI Cognac, Dark Rum, Chartreuse Jaune, Peychaud's Bitters Lime Juice	30
FAIRY FROM THE TOWER CHAMPAGNE COCKTAIL Mezcal, Absinthe, Pineapple Juice, Passionfruit Syrup Champagne	35
FLEUR DU MAL HIGHBALL Absinthe, Ginger Beer, Mint Leaves, Lemon Juice, Sugar	30
FLYING ST. MORITZINO MARTINI Vodka, Cointreau, Orgeat Syrup, Lemon Juice, Champagne	35
LADY M. CUP HIGHBALL Bitter Campari, Port Wine 20 Years Old, Vanilla Liqueur, Ginger Ale Seasonal Garnishes	30
MADAME L. MUG Gin, Frangelico, Ginger Beer, Black Tea Syrup, Lime Juice	30

MALOJA SNAKE OLD FASHIONED Amaro Braulio, Brown Sugar, Fresh Lime	30
MISTER K. SILVER MUG Chartreuse Verte, Amaretto Liqueur, Absinthe, Lime Juice Ginger Beer	30
M.P. HIGHBALL Earl Grey Tea Infused Gin, Tonic Water	30
1956 MARTINI Rye Whiskey, Ramazzotti Bitter, Black Tea Syrup Angostura Bitters	30
NICARAGUA MARTINI Gin, Kahlua, Red Port 20 years, Tonka Bean	30
OAK MARTINI MARTINI Gin Citadelle Réserve, Tia Maria Liqueur, Orange, Cinnamon	30
OLD SCOTS OLD FASHIONED Glenfiddich Special Reserve, Tia Maria Liqueur, Saffron Bitter Bitter Orange Jam, Mustard	30
PALACE ROYAL CHAMPAGNE COCKTAIL Fresh Wild Berries, Grand Marnier, Rosé Champagne	35
POLANCO MARTINI Tequila Blanco, Suze Aperitif, Dry Sherry, Homemade Saffron Cardamom Bitter	30
SOON IN CANCUN HIGHBALL Tequila Blanco, Elderflower Liqueur, Lime Juice Pineapple Soda, Spicy Honey Homemade Syrup, Fresh Mint	30
ST. MORITZINO MARTINI Vodka, Cointreau, Orgeat Syrup, Lemon Juice	30
U-2 HIGHBALL Vodka, Apricot Brandy, Fresh Peach Purée, Cranberry Juice	30
VINTAGE NEGRONI OLD FASHIONED Carpano Antica Formula Vermouth, Bitter Campari Vieille Prune, Gin Citadelle Réserve	30

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

COCKTAIL LIBRARY A-Z

CHF 30

ALEXANDER

Cognac, Double Cream, Crème de Cacao, Nutmeg

APOTHEKE

Cognac, Fernet Branca, Crème de Menthe Vert

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 Vert, 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

SUISSESE

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

STINGER

Cognac, Crème de Menthe Blanche

VESPER MARTINI

Gin, Vodka, Lillet Blanc Aperitif

LONGDRINKS

CHF 30

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

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

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

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

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

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

SHERRY	5 cL	CHF 23
Gonzales Byass “Elegante” Medium	17,0 %	
Harvey’s Bristol Cream	17.5 %	
Tio Pepe Fino	15.8 %	
PORT	5 cL	CHF
Graham’s Port 30 Years	20.0 %	35
Graham’s Tawny	20.0 %	23
Niepoort Dry White	20.0 %	23
Taylor’s 20 Years	20.0 %	32
RUM	4 cL	CHF
BAHAMAS		
Bacardi Carta Blanca	37.5 %	23
Bacardi Carta Oro	40.0 %	23
CUBA		
Havana Club Cuban Selección de Maestros	45.0 %	34
Havana Club Maximo	40.0 %	280/440
Havana Club Añejo 3 Años	37.5 %	23
Havana Club 7 Años	40.0 %	25
DOMINICAN REPUBLIC		
Brugal 1888	40.0 %	34
GUATEMALA		
Zacapa 23 Años	40.0 %	42
Zacapa X.O.	40.0 %	65
GUYANA		
Eldorado Demerara 15 Años	43.0 %	35
JAMAICA		
Myers’s Rum	40.0 %	23
MARTINIQUE		
Chantal Comte L’Arbre du Voyageur	45.1 %	45
J. Bally 2006	45.0 %	39
Saint James	40.0 %	26
Rhum JM X.O.	45.0 %	65
PERU		
Millonario X.O.	40.0 %	45
PUERTO RICO		
Ron del Barrilito Superior	43.0 %	30
VENEZUELA		
Diplomatico Mantuano	40.0 %	32

GIN	4 CL	CHF
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

VODKA	4 CL	CHF
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
Koskenkorva 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

BLENDED WHISKY	4 CL	CHF
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 %	23
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

AMERICAN WHISKY	4 CL	CHF
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 %	26
Woodford Reserve Double Oaked	43.2 %	32
Woodford Reserve Straight Rye	45.2 %	26
Jack Daniel's Old No 7	40.0 %	23
Jack Daniel's Single Barrel Select	45.0 %	26
Sir Davis	44.0 %	34
CANADIAN WHISKY	4 CL	CHF
Canadian Club	40.0 %	23
Seagram's Crown Royal	40.0 %	26
JAPANESE WHISKY	4 CL	CHF
Nikka From the Barrel	51.4 %	26
Suntory Yamazaki, 12 Years	43.0 %	52
Suntory Hibiki Harmony	43.0 %	36
Suntory Hibiki 21 Years	43.0 %	195
Yamazakura Single Malt	46.0 %	45
TAIWANESE SINGLE MALT	4 CL	CHF
Kavalan 8 Years	40.0 %	38
IRISH WHISKY	4 CL	CHF
Bushmill's 10 Years	40.0 %	23
Flaming Pig Black Cask	40.0 %	23
Jameson	40.0 %	23
Redbreast 12 Years	40.0 %	26
Tullamore Dew	40.0 %	23
WHISKY	4 CL	CHF
LOWLANDS		
Auchentoshan Triple Distilled	43.0 %	38
Glenkinchie 10 Years	43.0 %	28
HIGHLANDS		
Clynelish 14 Years	46.0 %	32
Cragganmore 12 Years	40.0 %	32
Dalwhinnie 15 Years	43.0 %	32
Glenmorangie 18 Years	43.0 %	36
Glenmorangie Original	43.0 %	28
Glenmorangie Quinta Ruban	46.0 %	28
Oban 14 Years	43.0 %	30

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

SPEYSIDE		CHF
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 %	34
Glenfiddich 21 Years	40.0 %	38
Glenfiddich 12 Years	40.0 %	23
Glenfiddich 16 Years	43.0 %	30
Glenfiddich 31 Years 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 %	34
Glentauchers 2008 10 Years	46.0 %	30
The Macallan 18 Years Sherry Cask	43.0 %	48
The Macallan 12 Years Double Cask	40.0 %	32
The Macallan 25 Years Sherry Oak	43.0 %	235
The Macallan Rare Cask 2022 Edition	43.0 %	125
ISLAND		CHF
Arran Amarone Cask Finish	50.0 %	45
Arran Sherry Cask Finished	55.8 %	38
Highland Park 12 Years	43.0 %	26
Isle of Jura 16 Years	40.0 %	28
Talisker 25 Years	45.8 %	145
Talisker 10 Years	45.8 %	30
ISLAY		CHF
Lagavulin 16 Years	43.0 %	32
Lagavulin Double Matured 18 Years	43.0 %	38
Laphroaig 10 Years	43.0 %	34
TEQUILA	4 CL	CHF
Avion Cristallino	40.0 %	70
Avion 44 Reserva	40.0 %	85
Casa Dragones Añejo	40.0 %	49
Casa Dragones Blanco	40.0 %	35
Casa Dragones Joven	40.0 %	60
Casa Dragones Reposado	40.0 %	40
Casamigos Blanco Tequila	40.0 %	23
Casamigos Reposado Tequila	40.0 %	26
Clase Azul Reposado	40.0 %	65
Clase Azul Ultra Extra Añejo	40.0 %	600
Clase Azul Ultra Extra Añejo (2.5 cl)	40.0 %	400
Don Julio Blanco	38.0 %	23
Don Julio 1942	40.0 %	65
Don Julio Reposado	38.0 %	26
Don Julio 70 Añejo Cristalino	40.0 %	45
Not a Celebrity Tequila Blanco	40.0 %	23
Patrón Silver	40.0 %	23
Volcan de Mi Tierra Blanco	40.0 %	23

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MEZCAL	4 cL	CHF
Clase Azul Durango	44.0 %	115
Clase Azul Guerrero	43.0 %	125
Clase Azul San Luis Potosí	42.0 %	125
Del Maguey Clásico Single Village	42.0 %	28
Ilegal Añejo	40.0 %	35
The Lost Explorer Espadin	42.0 %	30
COGNAC	2.5 cL	CHF
Bisquit V.S.O.P.	40.0 %	23
Cognac de L'Yeuse X.O.	40.0 %	38
Courvoisier V.S.O.P.	40.0 %	28
Davidoff Extra	43.0 %	50
Davidoff De Luxe	40.0 %	30
Delamain X.O.	40.0 %	38
Hennessy V.S.	40.0 %	23
Hennessy X.O.	40.0 %	38
Léopold Gourmel Age des Épices	43.0 %	50
Léopold Gourmel Age des Fleurs	42.0 %	34
Léopold Gourmel Premières Saveurs	40.0 %	28
Martell Cordon Bleu	40.0 %	34
Martell V.S.	40.0 %	23
Martell L'Or de Jean	43.0 %	290
Martell X.O.	40.0 %	42
Rémy Martin Louis XIII	40.0 %	240
Rémy Martin V.S.O.P.	40.0 %	28
Rémy Martin X.O.	40.0 %	51
ARMAGNAC	2.5 cL	CHF
Darroze 12 Years	43.0 %	30
Ferté de Partenay 1982	40.0 %	52
Laberdolive Vintage 1965	43.0 %	125
Trépout Apothéose 30 Años	40.0 %	40
GRAPPA	2.5 cL	CHF
TOSCANA		
Ornellaia, Bolgheri	42.0 %	28
Sassicaia, Bolgheri	40.0 %	28
Tignanello, Antinori	42.0 %	28
FRIULI		
Nonino Monovitigno Ribolla	45.0 %	28
Nonino Picolit, Riserva 8 Years	43.0 %	30
Nonino Monovitigno Picolit, Uva Bianca	50.0 %	32
VENETO		
Di Recioto Amarone, Mezzano	50.0 %	23
PIEMONTE		
Barolo Tre Soli Tre, Berta	45.0 %	28
Barolo Sperss, Gaja	45.0 %	28

SPIRITS & DIGESTIVES	2.5CL	CHF
Aalborg Akvavit	42.0 %	23
Calvados Château du Breuil 15 ans	41.0 %	28
Chartreuse Verte/Jaune	55.0 %	23
Dettling Kirsch Réserve	50.0 %	23
Dettling Kirsch Vieux	50.0 %	28
Gravensteiner by Humbel	40.0 %	23
Humbel Pflümli	40.0 %	23
Massenez Framboise or Mirabelle	43.0 %	23
Morand Williamine	43.0 %	23
Vieille Prune Châteaux Laubade	40.0 %	23

LIQUEURS	4CL	CHF
Anisette Marie Brizard	25.0 %	23
Bailey's Irish Cream	17.0 %	23
Cointreau	40.0 %	23
Disaronno Originale	28.0 %	23
DOM Bénédictine	40.0 %	23
Drambuie	40.0 %	23
Grand Marnier	40.0 %	23
Grand Marnier 150 Years (2.5 cl)	40.0 %	65
Kahlua	20.0 %	23
Kümmel Gilka	38.0 %	23
Limoncello del Sole	25.0 %	23
Mandarine Napoléon	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

APERITIF	4CL	CHF 23
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 %	

ABSINTHE	4CL	CHF
Green Velvet La Bleue	48.0 %	23
Green Velvet Fée Verte	53.0 %	26

BITTERS		4CL	CHF 23
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 (2 cl)		44.0 %	
Unicum		42.0 %	
BEERS			
		32CL	CHF 15
Bernina	CH		4.8 %
Black Boval	CH		4.4 %
Palü	CH		5.0 %
		33CL	CHF 15
Calanda Edelbräu	CH		5.2 %
Warsteiner	GER		4.8 %
Erdinger Weizen	GER		5.3 %
Fürstenberg	GER		4.8 %
Pilsner Urquell	CZ		4.4 %
Heineken	NL		5.0 %
Corona	MEX		4.6 %
		50CL	CHF18
Augustiner Edelstoff	GER		5.5 %
NON-ALCOHOLIC		33CL	CHF
Zupò	CH		15
Clausthaler	GER		15

FRESH PRESSED FRUIT JUICES	20CL	CHF
Mix Juice		16
Grapefruit		12
Orange		12
SOFT DRINKS		CHF 9
Rivella Blau	33CL	
Rivella Rot	33CL	
Coca-Cola	33CL	
Coca-Cola Zero	33CL	
Fanta	33CL	
Sprite	33CL	
Orangina	25CL	
Red Bull	25CL	
San Bitter Analcolico Red	10CL	
Fever-Tree Premium Tonic Water	20CL	
Fever-Tree Ginger Beer	20CL	
Archibald Organic Tonic Water	20CL	
Schweppes Bitter Lemon or Tonic	20CL	
Schweppes Ginger Ale	20CL	
Michel Juices (Grape, Orange, Pear)	20CL	
HEALTHY DRINK	33CL	CHF
Carpe Diem Kombucha Classic		13
MINERAL WATER		CHF
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
COFFEE & TEA		CHF
Espresso		8
Double Espresso		12
Coffee		9
Cappuccino		11
Latte Macchiato		11
Irish Coffee		25
Choice of Tea and Infusion		12
Hot Swiss Chocolate or Ovomaltine		12

DESSERTS

CHOICE OF TARTS AND PASTRIES (per piece) ^{A.D.G.H.O.}	16
<i>Auswahl an Torten und Kuchen (pro Stück)</i>	
FRUIT PLATTER 	26
<i>Früchteteller</i>	
CLASSIC TIRAMISU ^{A.C.E.G.H.} 	26
<i>Klassisches Tiramisu</i>	
VANILLA CRÈME BRÛLÉE ^{A.C.G.H.} 	26
<i>Vanille Crème Brûlée</i>	
MADAGASCAR CHOCOLATE MOUSSE ^{A.C.G.H.} 	26
<i>Schokoladenmousse aus Madagaskar</i>	
PLANT-BASED VANILLA CHEESECAKE ^{A.H.P.} 	26
<i>Veganer Vanille-Cheesecake</i>	
PALOMA SORBET 	75
Grapefruit sorbet, lime juice, fleur de sel 4cl Tequila Clase Azul Reposado <i>Grapefruitsorbet, Limettensaft, Fleur de Sel</i> <i>4cl Clase Azul Reposado Tequila</i>	





ICE CREAM & COUPES

HOMEMADE ICE CREAM ^{C.G.H.} 	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 ^{A.C.G.H.} 	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

- “PALACE” CLUB SANDWICH ^{A.C.E.G.H.M.O.} 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” LOBSTER CLUB ^{A.B.C.E.G.H.M.O.}  85
 Wholegrain toasted brioche, poached half lobster, avocado
 Egg, green tomato, baby gem lettuce, lemon-Skyr sauce
*Getoastete Vollkorn-Brioche, halber pochiertes Hummer, Avocado
 Ei, grüne Tomate, Babygem-Salat, Zitronen-Skyr-Sauce*
 490 kcal | 45 g protein
- “PALACE” BURGER ^{A.C.E.G.N.O.} 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 ^{A.E.F.H.L.M.N.O.}  43
 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 ^A, sweet potato fries ^A with Parmesan ^G or a mixed
 salad ^{M.O.}
*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 ^{A.E.F.G.H.N.O.} 42
 Marinated Shawarma-style yogurt and spices
 Tomato, red onion, baby gem lettuce, Thousand Island dressing
*Marinierter Shawarma-Joghurt mit Gewürzen
 Tomate, rote Zwiebel, Babygem-Salat, Thousand-Island-Sauce*
- REUBEN SANDWICH ^{A.C.G.H.M.O.} 47
 Toasted country bread, garlic butter, pastrami, sauerkraut
 Swiss cheese, horseradish mayonnaise dressing
*Geröstetes Landbrot, Knoblauchbutter, Pastrami, Sauerkraut
 Schweizer Käse, Meerrettich-Mayonnaise Dressing*
- AVOCADO AND EGG TOAST ^{A.C.H.N.O.}   38
 Multigrain bread, avocado, poached egg, tomatoes, coriander
Mehrkornbrot, Avocado, pochiertes Ei, Tomaten, Koriander
 600 kcal | 28 g protein

SALADS

CAESAR SALAD ^{A.C.D.G.M.O.} 	39
With chicken / <i>mit Hühnchen</i> ^{A.C.D.G.M.O.}	48
With shrimps / <i>mit Garnelen</i> ^{A.B.C.D.G.M.O.}	59
With half lobster / <i>mit halbem Hummer</i> ^{A.B.C.D.G.M.O.}	80
ARTICHOKE SALAD WITH BURRATA ^{G.M.O.} 	50
Summer truffle, Parmesan, vinaigrette	
<i>Artischockensalat mit Burrata</i>	
<i>Sommertrüffel, Parmesan, Vinaigrette</i>	
Vegan option/ <i>Vegane Option</i> 	50
“CAPRESE” SALAD ^{G.} 	39
Tomato, buffalo mozzarella, basil, olive oil	
<i>Tomaten, Büffelmozzarella, Basilikum, Olivenöl</i>	
QUINOA SUMMER SALAD ^{G.L.M.O.}  	37
Cherry tomato, feta, cucumber, red onion, avocado, vinaigrette	
Kirschtomaten, Feta, Gurke, rote Zwiebel, Avocado, Vinaigrette	
580 kcal 23 g protein	

APPETIZERS

GOLDEN "RÉSERVE DU PALACE" CAVIAR 50g ^{A.C.D.G.O.}	310
Served with classic condiments and blinis	
<i>Serviert mit klassischen Gewürzen und Blinis</i>	
GILLARDEAU OYSTERS NO. 2 (HALF DOZEN) ^{A.B.G.O.R.}	85
Toasted rye bread, seaweed butter, mignonette sauce	
<i>Gillardeau No. 2 Austern (halbes Dutzend)</i>	
<i>Roggen-Toast, Algenbutter, Mignonette Sauce</i>	
PALACE PRAWN COCKTAIL ^{B.C.D.H.L.O.}	45
Baby gem lettuce chiffonade, boiled quail egg	
<i>Fein geschnittene Babygem-Salat</i>	
<i>Gekochtes Wachtelei</i>	
SMOKED SALMON ^{A.D.G.O.} 	44
Traditional garnish	
<i>Geräucherter Lachs mit klassischer Beilage</i>	
270 kcal 40 g protein	
RÖSTI WITH SMOKED SALMON AND SOUR CREAM ^{D.G.}	52
<i>Rösti mit Lachs und Sauerrahm</i>	
With 10g caviar / <i>Mit 10g Kaviar</i>	100
BEEF FILET TARTARE (160G) ^{A.C.G.M.O.}	72
Summer truffle, Parmesan, French fries	
<i>Sommertrüffel, Parmesan, Pommes Frites</i>	
PINSA ROMANA FLATBREAD ^{A.G.}	53
Artisanal porchetta, stracciatella di burrata	
Summer truffle, rocket salad, rosemary	
<i>Mit Porchetta, Stracciatella di Burrata, Sommertrüffel</i>	
<i>Rucolasalat, Rosmarin</i>	

HOMEMADE FOIE GRAS TERRINE ^{A.C.G.L.M.O.} 68
 Marinated with Sauternes, spiced pear chutney, toasted brioche
Hausgemachte Foie Gras Terrine, mariniert mit Sauternes
Gewürztes Birnen-Chutney, geröstetes Brioche

SOUPS

SUMMER MINISTRONE ^{A.G.H.L.} (V) 30
Sommerminestrone
 Vegan option available / *Vegane Option verfügbar* (V)

GRISONS-STYLE BARLEY SOUP ^{A.G.L.} 30
 Chives, air-dried meat
Bündnerfleisch, Schnittlauch

CLEAR OXTAIL CONSOMMÉ ^{A.C.L.O.} 30
 Sherry-scented vegetable pearls
Ochsenschwanzsuppe
Sherry-parfümierte Gemüseperlen

PASTA & RISOTTO

PENNETTE OR SPAGHETTI ^{A.} 36
 PREPARED TO YOUR LIKING
Pennette oder Spaghetti nach Ihrer Wahl

Napoletana - tomato, basil ^{A.} (V)
Napoletana - Tomaten, Basilikum

Pesto - basil, garlic, pine nuts ^{A.E.G.H.} (V)
Pesto - Basilikum, Knoblauch, Pinienkerne

Bolognese - minced beef, tomato ^{A.G.L.O.}
Bolognese - Rindshackfleisch, Tomaten

Carbonara - bacon, egg yolk, parmesan ^{A.C.G.}
Carbonara - Speck, Eigelb, Parmesan

ASPARAGUS RICOTTA RAVIOLI ^{A.C.G.H.L.O.} (V) 55
 Cherry tomato confit, herbs
Kirschtomaten-Confit, Kräuter

ZUCCHINI AND BASIL RISOTTO ^{G.L.O.} (V) 45
 Lemon Burrata, Crispy Zucchini, Basil
Zitronen-Burrata, knusprige Zucchini, Basilikum

AROMATIC CHICCHE PASTA ^{A.E.H.L.} (V) 43
 Chickpea pasta, baby broccoli, basil pesto, cherry tomato
 Pine nut crumble
Kichererbsen-Pasta, Baby-Brokkoli, Basilikum-Pesto
Kirschtomaten, Pinienkern-Streusel

MAIN COURSES



SEARED COD WITH SUMMER VEGETABLES ^{A.D.F.G.L.} 	72
Zucchini, fava beans, green peas, mint <i>Zucchini, Saubohnen, grüne Erbsen, Minze</i> 290 kcal 43 g protein	
GRILLED DOVER SOLE ^{A.D.G.L.O.}	85
Grilled and raw green asparagus, beurre blanc <i>Gegrillter und roher grüner Spargel, Beurre Blanc</i>	
“PAILLARD RUCOLINA” ^{A.G.M.L.O.}	68
Mustard, herbs, rocket salad, tomato <i>Senf, Kräutern, Rucola Salat, Tomaten</i>	
TRADITIONAL WIENER SCHNITZEL ^{A.C.D.E.G.O.}	75
With French fries and cranberry sauce <i>Pommes Frites, Preiselbeer-Sauce</i>	
ROASTED LAMB CHOPS ^{A.C.E.G.H.L.O.} 	75
Muhammara, Aubergine Croquette Coriander-Parsley Salad, lamb Jus <i>Muhammara, Auberginenkroketten</i> <i>Koriander-Petersiliensalat, Lammjus</i> 680 kcal 50 g protein	
SWISS BEEF TENDERLOIN ^{A.C.G.O.}	85
French fries, Béarnaise sauce <i>Pommes Frites, Sauce Béarnaise</i>	
PARMIGIANA ^{A.H.} 	45
Plant-based mozzarella, tomato coulis Pflanzlicher Mozzarella, Tomatencoulis	
ASIAN SPECIALTIES	
TOM YUM GOONG ^{B.D.F.L.N.O.}	41
Thai soup with coconut milk, shrimps, ginger Shallots, mushrooms and chicken <i>Thailändische Suppe mit Kokosnussmilch, Krevetten, Ingwer</i> <i>Schalotten, Champignons, Hühnchen</i>	
NASI GORENG ^{A.B.C.E.F.N.O.}	52
Indonesian fried rice, Sambal Oelek, soy sauce Chicken breast, fried egg, shrimp crackers, tomato, cucumber <i>Indonesischer gebratener Reis, Sambal Oelek, Sojasauce</i> <i>Hühnchenbrust, Spiegelei, Shrimp Cracker, Tomaten, Gurken</i>	
POKE BOWL ^{A.D.F.N.O.}	45
Tuna, avocado, wakame, nori, mango Rice, sesame ponzu dressing <i>Thunfisch, Avocado, Wakame, Nori, Mango</i> <i>Reis, Sesam Ponzu Dressing</i>	

INDIAN SPECIALTIES

Available daily, 12pm-3pm and 6pm-10pm

Erhältlich täglich, 12-15 Uhr und 18-22 Uhr

STARTERS

- MURGH MALAI ROAST ^{G.H.O.} 40
Roasted chicken, marinated with Malai and Indian spices
Gebratenes Hähnchen, mariniert mit Malai und indischen Gewürzen
- VEGETABLE SAMOSA ^{A.G.H.}  37
Punjabi samosa, tamarind chutney
Punjabi-Samosa, Tamarinden-Chutney
- PAPDI CHAAT ^{A.G.H.}  32
Crispy wafer, potato, avocado, chickpeas
Knusprige Waffel, Kartoffel, Avocado, Kichererbsen

MAIN COURSES

- BUTTER CHICKEN ^{A.G.H.} 60
Chicken cooked in tomato and cashew nut gravy
Cream, fenugreek, Basmati rice
*Hühnchen in Tomaten und Cashewnüssen gekocht
Sahne, Bockshornklee, Basmati Rice*
- LAMB ROGAN JOSH ^{G.} 66
Classic lamb stew from Kashmir, Basmati rice
Klassischer Lamm-Eintopf aus Kaschmir, Basmati Reis
- MURGH BIRYANI ^{A.G.H.} 56
Slow-cooked chicken, Basmati rice, saffron
Langsam gegartes Hühnchen, Basmati Reis, Safran
- KOKUM SEA BASS CURRY ^{D.M.} 66
Coconut based gravy, sea-bass, Kokum
Kokosnuss-Sosse, Seebarsch, Kokum

VEGETARIAN MAIN COURSES




PALAK PANEER ^{G.} (V)	43
Creamy spinach, cottage cheese Cremiger Spinat, Hüttenkäse	
DAL TADKA ^{G.} (V)	42
Yellow moong, chili, garlic Gelbe Mungbohnen, Chili, Knoblauch	
VEGAN BIRYANI MASALA ^{A.G.H.} (V)	48
Carrots, green beans, green peas, broccoli Masala spices, Basmati rice <i>Karotten, grüne Bohnen, Erbsen, Brokkoli</i> <i>Masala-Gewürze, Basmati Reis</i>	

SIDE DISHES

CUCUMBER RAITA ^{G.} (V)	10
Cucumber and yogurt dip tempered with cumin seeds <i>Gurken- und Joghurtdip mit Koriander mit Kümmel</i>	
STEAMED HIMALAYAN BASMATI RICE (V)	10
<i>Gedämpfter Basmati Reis</i>	
NAAN BREAD ^{A.G.} (V)	9
<i>Naan Brot</i>	

All main courses are served with pickles, chutneys ^{EM.}, papadums
Alle Hauptgerichte werden mit Pickles, Chutneys, Papadums serviert

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

-  Plant-based / *Pflanzenbasiert*
-  Vegetarian / *Vegetarisch*
-  Protein-rich / *Proteinreich*

BROT HERKUNFT / *BREAD ORIGIN*

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 / *MEAT ORIGIN*

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 / *FISH ORIGIN*

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.