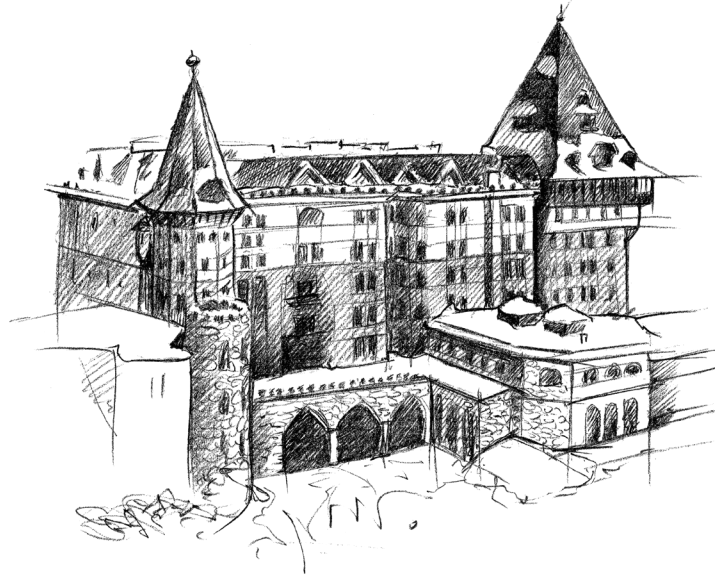


LA DIALA



Dining Wi-Fi



OPENING HOURS

Daily from 11:30am until 8pm

Täglich von 11:30-20:00 Uhr

CHAMPAGNE

	10cl 	75cl 
P.R. BRUT BLANC DE BLANCS Monterossa, Lombardy, Italy	23	130
RUINART "R DE RUINART" BRUT Champagne, France	30	180
RUINART BRUT ROSÉ Champagne, France	40	260

WHITE & ROSÉ WINES

	10cl 	75cl 
SANCERRE AC 2024 Florian Mollet Roc de l'Abbaye, Loire, France	17	100
FLÄSCHER CHARDONNAY 2024 Daniel & Monika 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

	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

THE ELEMENTS COLLECTION

Step into the mystical world of La DIALA, the legendary guardian of the peaks. Our Elements collection invites you on a sensory journey through the Engadine, where Alpine nature is distilled into pure liquid artistry. From the crystalline clarity of mountain springs to the fiery warmth of the earth, each clarified cocktail captures a fragment of the wild. Discover your element and experience the Alps like never before.

EARTH - FLEUR DE LA DIALA ALCOHOL-FREE Seedlip Garden 108 (Botanical Distillate) Homemade Pea and Mint Syrup, Elderflower Soda Top	20
WATER - OVA DA BERNINA Engadine Gin, Elderflower Cordial Verjus, Fresh Mint Essence	30
AIR - MALOJA BREEZE Premium Vodka, Green Apple Distillate Clarified Mead, Gentian Soda	30
FIRE - ENGADINE SUN Tequila Blanco, Clarified Ginger Liqueur Chili and Raspberry Cordial, Smoked Wood Tincture	30

FOR SWIMMERS

VIRGIN NEGRONI Rebels 0.0% Gin, Rebels 0.0% Aperitif, San Bitter	20
VIRGIN SPRITZ Rebels 0.0% Spritz, Orange Juice, Tonic Water	20
SUNSHINE FIZZ Rebels 0.0% Amaretto, Lime Juice Egg White, Thyme Flavoured Soda Water	20



SPARKLING TEA LYSERØD
Silver Needle Bio

10cl  15

75cl  90

SOFT DRINKS & WATER

SOFT DRINKS	33cl	9
Coca Cola		
Coca Cola Zero		
Fanta		
Sprite		
Fever-Tree Premium Tonic Water		
Schwepes Bitter Lemon or Tonic		
Swiss Mountain Spring Classic Tonic		
Fever-Tree Ginger Beer		
Schwepes Ginger Ale		
Orangina		
Red Bull		
Rivella Rot		
Rivella Blau		
Michel Juices (Grape, Orange, Pear or Apricot)		
San Bitter Analcolico Red		
VALSER CLASSIC SPARKLING	33cl	9
VALSER SILENCE STILL	33cl	9
EVIAN STILL	50cl	9
SAN PELLEGRINO SPARKLING	50cl	9
VALSER CLASSIC SPARKLING	75cl	12
VALSER SILENCE STILL	75cl	12

BEER

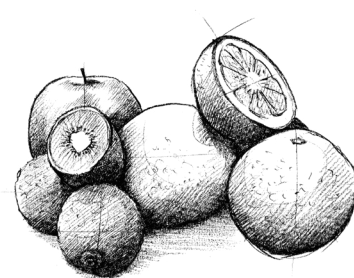
AUGUSTINER EDELSTOFF	50cl	18
BLACK BOVAL	32cl	14
CALANDA EDELBRÄU	33cl	14
PALÜ BIER	33cl	14
BERNINA BIER	33cl	14
CORONA	33cl	14
HEINEKEN	33cl	14
PILSNER URQUELL	33cl	14
ERDINGER	33cl	14

NON-ALCOHOLIC BEER

CLAUSTHALER	33cl	14
ZUPÖ	33cl	14

JUICE BAR

ANTIOXIDANT	30cl	18
Strawberries, Blueberries, Carrot, Spinach		
SUMMERTIME	30cl	18
Pineapple, Mango, Raspberries, Orange		
DETOX	30cl	18
Green Apple, Cucumber, Cabbage, Celery, Lemon		
DOCTOR JUICE	30cl	18
Beetroot, Carrots, Green Apple, Celery, Ginger		
WAKE UP	30cl	18
Grapefruit, Tangerine, Lemon, Celery, Ginger		
ENERGIZER	30cl	18
Avocado, Pineapple, Coconut Milk, Curcuma, Black Pepper		



WELLNESS DRINK

KOMBUCHA CARPE DIEM 9

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, Tomate, Mayonnaise*
- «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*
- ✓ **AVOCADO AND EGG TOAST** ^{A.C.H.N.O.} 38
 Multigrain bread, poached egg, tomatoes, coriander
Mehrkornbrot, Tomaten, Koriander
- ☞ 620 kcal | 28 g protein
- LOBSTER ROLL WITH SUMMER TRUFFLE** ^{A.B.C.G.M.O.} 68
 Brioche roll, truffle mayonnaise
 Granny Smith apple, French fries
*Brioche, Trüffel-Mayonnaise
 Granny Smith Apfel, Pommes Frites*

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.

SALADS & STARTERS

- ⓘ **ASIAN SALAD** ^{A.F.N.O.} 39
 Chinese and red cabbage, baby spinach, coriander
 Sesame, wonton chips, Goma dressing
*Chinakohl und Rotkohl, Babyspinat, Koriander
 Sesam, Wonton-Chips, Goma-Dressing*
- With marinated organic chicken 46
Mit mariniertem Huhn
- ☞ 580 kcal | 48 g protein
- With black tiger prawns ^{B.} 59
Mit schwarzen Riesengarnelen
- ☞ 600 kcal | 42 g protein
- PALEO COBB SALAD** ^{M.O.}
 Lettuce, tomato, avocado, cucumber, kale, streaky bacon
 Spinach sprouts, lemon vinaigrette
*Lattich, Tomaten, Avocado, Gurken, Kale, Bratspeck
 Spinatsprossen, Zitronen-Vinaigrette*
- With grilled chicken tenderloin and poached egg ^{C.} 49
Mit gegrilltem Hähnchenfilet und pochiertem Ei
- With black tiger prawns ^{B.} 70
Mit schwarzen Riesengarnelen
- ✓ **CAESAR SALAD** ^{A.C.D.G.M.O.} 39
 With chicken / mit Hähnchen ^{A.C.D.G.M.O.} 48
 With shrimps / mit Shrimps ^{A.B.C.D.G.M.O.} 59
- MELON-PARME AND BURRATA** ^{G.} 39
 Cantaloupe rock melon, Parma ham, burrata
Cantaloupe-Rockmelone, Parmaschinken, Burrata
- SEA BASS CARPACCIO** ^{D.E.H.L.O.} 47
 Sea bass carpaccio, Jalapeño basil dressing
 Almonds, celery
*Seebarsch-Carpaccio, Jalapeño-Basilikum-Dressing
 Mandeln, Sellerie*

SOUPS

TOMATO GAZPACHO ^{A.L.O.} 30

Fresh tomato salad, basil leaves
Frischer Tomatensalat, Basilikumblätter

SUMMER MINISTRONE ^{A.G.H.L.} 30

- ④ With basil pesto
 - ③ Vegan option available
- Sommerliche Minestrone*
Mit Basilikumpesto
Auch als vegane Variante verfügbar

PASTA

PENNETTE OR SPAGHETTI PREPARED TO YOUR LIKING ^{A.} 36

Pennette oder Spaghetti mit Sauce nach Ihrer Wahl

- ④ Napoletana – tomatoes and basil ^{A.}
Napoletana – Tomaten und Basilikum
- ④ Pesto – basil, garlic, pine nuts ^{A.E.G.H.}
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

MAIN COURSES

GRILLED SEA BASS ^{C.D.G.O.} 75

Grilled green asparagus, roasted potato, Béarnaise sauce
Gegrillter grüner Spargel, Bratkartoffeln, Sauce Béarnaise

SALMON TERIYAKI ^{A.D.E.G.H.O.} 68

Wok vegetables, crispy rice, yuzu emulsion
Wok-Gemüse, knuspriger Reis, Yuzu-Emulsion

SWISS BEEF TAGLIATA ^{A.G.O.F.} 85

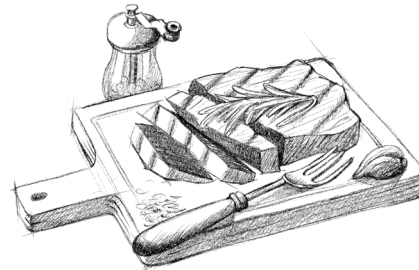
Sweet potato fries, Rocket salad, Criolla sauce
Süßkartoffel-Pommes, Rucola-Salat, Criolla-Sauce

ROASTED LAMB CHOPS ^{A.G.L.H.O.} 75

Tomato couscous, green peas, mint jus
Tomaten-Couscous, grüne Erbsen, Minzjus
620 kcal | 48 g protein

④ **PARMIGIANA** ^{A.H.} 45

Plant-based mozzarella, tomato coulis
Pflanzlicher Mozzarella, Tomatencoulis

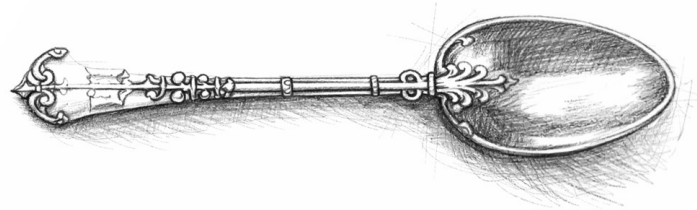


DESSERTS

- ③ **CREAMY CHIA COCONUT PUDDING** 25
Mango and passion fruit gelée
Cremiger Chia-Kokosnuss-Pudding
Mango- und Passionsfrucht-Gelée
- ⑤ **LA DIALA CHEESECAKE** ^{A.C.G.H.} 25
Orange zest, blueberry compote
Orangenzeste, Heidelbeerkompott
- ⑤ **CHERRY AND HAZELNUT CLAFOUIS** ^{A.C.G.H.} 25
Black cherry sorbet
Kirsch- und Haselnussclafoutis, schwarze Kirschensorbet
- ⑤ **PALACE CHOCOLATE CAKE** ^{A.C.G.H.} 16
Palace Schokoladentorte
- ⑤ **TAHITIAN VANILLA PAVLOVA** 25
WITH SUMMER BERRIES ^{A.C.G.H.}
Tahitianische Vanille-Pavlova, Sommerbeeren
- ③ **REFRESHING FRUIT PLATTER** 25
Selection of fruits with tropical flavors, mixed berries
Auswahl an tropischen Früchten, frischen Beeren

ICE CREAM & COUPES

- ⑤ **HOMEMADE ICE CREAM** ^{C.G.H.} 5 / Scoop
Tahiti vanilla, Swiss chocolate, caramel fleur de sel
Hausgemachte Glacé
Tahiti Vanille, Schweizer Schokolade, Caramel Fleur de Sel
- ③ **OUR SORBETS** 5 / Scoop
Lemon, mango, cherry
Unsere Sorbets
Zitrone, Mango, Kirsche



ALLERGENS

A	Grain with gluten
B	Shellfish
C	Eggs from chicken
D	Fish
E	Peanuts
F	Soya beans
G	Milk from mammals
H	Nuts
L	Celery
M	Mustard
N	Sesame seeds
O	Sulphur dioxide and sulphites
P	Lupin
R	Mollusca
①	Plant-based
②	Vegetarian
③	Protein-rich

BREAD ORIGIN

Gluten free bread	DE
Rye bread	DE
Pinsa dough	IT
Focaccia	IT
Blinis	FR
Club sandwich bread	FR
Gluten free toast	SE
Naan bread	IN
Tortilla bread	BE

All other breads and fine bakery products CH

MEAT ORIGIN

Beef	CH, US*, AUS*
Game	CH, AUT
Lamb	IR, AUS*
Pork	CH, IT, ESP
Veal	CH
Poultry	CH, FR

*May have been produced with non-hormonal enhancers such as antibiotics.

FISH ORIGIN

Caviar	CHN
Salmon	GB, NOR/Atlantic
Seabass	FR/Atlantic, Mediterranean
Sole	NL/Northeast Atlantic
Turbot	GB/Northeast Atlantic
Dorade	EU/Northeast Atlantic, Mediterranean
Lobster	CAN
Prawn	VIE, THA, IT/Mediterranean
Carabineros	MAR
Scampi	RSA/Southeast Pacific

ALLERGENE

A	Glutenhaltiges Getreide
B	Krebstiere
C	Eier von Geflügel
D	Fisch
E	Erdnüsse
F	Sojabohnen
G	Milch von Säugetieren
H	Schalenfrüchte
L	Sellerie
M	Senf
N	Sesamsamen
O	Schwefeldioxid und Sulfite
P	Lupinen
R	Weichtiere
①	Pflanzenbasiert
②	Vegetarisch
③	Proteinreich

BROT HERKUNFT

Glutenfreies Brot	DE
Pumpernickel	DE
Pinsa-Teig	IT
Focaccia	IT
Blinis	FR
Club-Sandwich-Brot	FR
Glutenfreies Toastbrot	SE
Naanbrot	IN
Tortillabrot	BE

All other breads and fine bakery products CH

FLEISCHHERKUNFT

Rind	CH, US*, AUS*
Wild	CH, AUT
Lamm	IR, AUS*
Schwein	CH, IT, ESP
Kalb	CH
Geflügel	CH, FR

*Kann mit nicht-hormonellen Leistungsförderern, wie Antibiotika, erzeugt worden sein.

FISCHHERKUNFT

Kaviar	CHN
Lachs	GB, NOR/Atlantic
Wolfsbarsch	FR/Atlantic, Mediterranean
Seezunge	NL/Northeast Atlantic
Steinbutt	GB/Northeast Atlantic
Dorade	EU/Northeast Atlantic, Mediterranean
Hummer	CAN
Garnelen	VIE, THA, IT/Mediterranean
Carabineros	MAR
Scampi	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.