

LES DESSERTS

Assiette de fromages des Grisons ^{G.}

Bündner Käseteller

Selection of cheeses from Grisons

22

Cheesecake à la vanille, crémeux au citron

Crumble de Biscoff, compote de framboises ^{A.C.G.H.}

Vanille-Cheesecake, cremige Zitronen

Biscoff-Crumble, Himbeerkompott

Vanilla cheesecake with lemon curd

Biscoff crumble, raspberry compote

20

Duo de mousse au chocolat

Coulis de fruit de la passion ^{A.C.G.H.O.}

Zweierlei Schokoladenmousse, Passionsfrucht-Coulis

Duo of chocolate mousse, passion fruit coulis

21

Vermicelles de marrons au rhum ^{A.C.G.O.}

Marroni-Vermicelles, Rum

Chestnut Vermicelles, Rum

20

Boule glacée ou sorbet ^{A.C.G.H.M.}

Kugel Glacé oder Sorbet

Scoop of ice cream or sorbet

5

Fraises et meringues à la crème double de Gruyère ^{C.G.}

Erdbeeren und Meringue an Greyerzer Doppelrahm

Strawberries and meringue with double cream from Gruyère

20

À PARTIR DE
DEUX PERSONNES

Crêpes Suzette ^{A.C.G.O.}

Flambierte Crêpes mit Grand Marnier und Vanilleglacé
Flambéed crêpes with Grand Marnier and vanilla ice cream
p.p. 35

Pêches flambées et glace à la vanille ^{C.G.O.}

Flambierter Pfirsich mit Vanilleglacé
Flambéed peach with vanilla ice cream
p.p. 35

Cerises noires flambées au Kirsch et glace à la vanille ^{C.G.O.}

Flambierte Kirschen mit Kirsch und Vanilleglacé
Flambéed cherries with Kirsch and vanilla ice cream
p.p. 35

DIGESTIVI

Grappa - 2.5 cl

	VOL	
Moscato	41 %	18
Brunello	43 %	18
Mezzanella Masi	50 %	18
Sassicaia	40 %	21
Ornellaia	42 %	21
Tignanello	42 %	21
Nonino Picolit	50 %	28
Berta	43 %	30

Cognac-Armagnac - 2.5 cl

Rémy Martin V.S.O.P.	40 %	21
Courvoisier V.S.O.P.	40 %	21
Hennessy X.O.	40 %	28
Cordon Bleu	40 %	28
Rémy Martin X.O.	40 %	35
Armagnac Fine Sempé	40 %	24
Bas-Armagnac Darroze, 8 ans	43 %	30
Vieil Armagnac Ferté de Partenay 1982	40 %	50

Spirits - 2.5 cl

Pflümli	40 %	11
Detting Kirsch Vieux	41 %	11
Williamine Morand	43 %	11



est. 1658

ALLERGENS: **A** Grain with gluten | **C** Eggs from chicken | **G** Milk from mammal | **H** Nuts | **L** Celery | **M** Mustard
N Sesame seeds | **O** Sulphur dioxide and sulphites

BREAD AND FINE PASTRY ORIGIN: **GLUTEN FREE BREAD:** DE, **BLINIS:** FR, **GLUTEN FREE TOAST:** SE
ALL OTHER BREADS AND FINE BAKERY PRODUCTS: CH

*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.*

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

Dessert Patrizier Stuben Chesa Veglia Sommer 2026