

*Badrutt's Palace
Breakfast*



BEVERAGES

YOUR CHOICE OF HOT BEVERAGE AND JUICE
A GLASS OF RUINART CHAMPAGNE

* * *

BREAD & CONDIMENTS

SELECTION OF FRESHLY-BAKED BREAD AND PASTRIES
ARTISANAL JAMS, HONEY AND BUTTER

* * *

CHOICE OF DAIRY

YOUR CHOICE OF YOGHURT, BIRCHERMÜESLI OR CEREALS AND CHEESE

* * *

CHOICE OF FRUIT, NUTS & SEEDS

AS AN INDIVIDUAL DISH OR AS TOPPING FOR YOUR YOGHURT AND CEREALS

* * *

CHOICE OF HOT DISHES

EGGS / PORRIDGE / BREAKFAST SIGNATURES / SWEETS



BEVERAGES



Coffee & Hot Beverages

- ESPRESSO
DOUBLE ESPRESSO
AMERICANO
CAFFÈ LATTE
CAPPUCCINO
MATCHA LATTE
DECAF
HOT CHOCOLATE

Available with:

- REGULAR 3.5% FAT
SKIMMED MILK
SOY MILK
ALMOND MILK
COCONUT MILK
LACTOSE FREE MILK
OAT MILK

Tea

- EARL GREY
ENGLISH BREAKFAST
SENCHA YAMATO GREEN TEA
LONG JING GREEN TEA
MOROCCAN MINT
BERNER ROSEN FRUIT TEA
EDELWEISS HERBAL TEA
GINGER & LEMON
ROOIBOS BOURBON

Juices

- ORANGE
GRAPEFRUIT
APPLE
ORGANIC CARROT
ORGANIC GREEN VEGETABLES
ORGANIC GINGER SHOT

Smoothies

- MIXED BERRIES
MANGO LASSI
PINEAPPLE COCONUT WATER

DAILY SELECTIONS

Milk

- REGULAR 3.5% FAT
SKIMMED MILK
SOY MILK
ALMOND MILK
COCONUT MILK
LACTOSE FREE MILK
OAT MILK

Fruit Dishes

- MANGO
PINEAPPLE
KIWI
PASSION FRUIT
GRAPEFRUIT
PAPAYA
ORANGE
BERRIES
WATERMELON
PEACH
APRICOT
CHERRIES



Dried Fruits

- APRICOT
PRUNE
APPLE
GOJI
MEDJOOL DATE
BANANA
COCONUT



Dairy

- SELECTION OF YOGHURTS
SELECTION OF PLAIN AND FLAVORED SHEEP YOGHURTS
LOW-FAT YOGHURT
LACTOSE-FREE YOGHURT
SELECTION OF NEW ROOTS VEGAN YOGHURTS
GREEK YOGHURT
QUARK NATURE

Pastries

- BANANA CAKE
PISTACHIO AND YUZU CAKE
PAIN AU CHOCOLAT
DANISH PASTRIES
CROISSANT NATURE
CHOCOLATE BREAD
BERRIES PUFF PASTRIES

Cereals

- BIRCHERMÜESLI
HOME-MADE GRANOLA
CORN FLAKES
RICE KRISPIES
ALL BRAN
TOPPAS
CHOCOS
FROSTIES
OAT

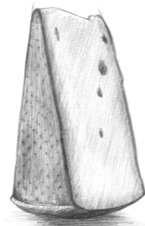
Gluten Free

- RASPBERRY MÜESLI BARS
BROWNIE
CRACKERS
LEMON CAKE
ENGADINE NUT CAKE

Nuts & Seeds

Organic

- FLAX
CHIA
SUNFLOWER
PUMPKIN
HAZELNUT
WALNUT
CASHEW
PECAN
PINE NUT
PISTACHIO
ALMOND



Cheese

- CREAM CHEESE
LOW-FAT CREAM CHEESE
BELPAESE
COTTAGE CHEESE
EMMENTAL cow
APPENZELLER cow
GRUYÈRE cow
ENGADIN MUTSCHLI cow
VEGAN CHEESE
VEGAN CREAM CHEESE

Cold Cuts

- SMOKED SALMON
SMOKED TROUT
BÜNDNERFLEISCH
GRISONS CURED HAM
MORTADELLA
ENGADINE VEAL SAUSAGE
SPECK

À-LA-CARTE

Egg Dishes

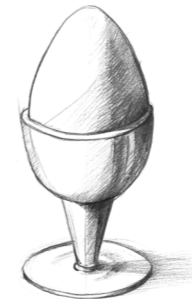
- Two farm eggs prepared to your liking:
BOILED
FRIED
SCRAMBLED
POACHED EGG WITH SUMMER TRUFFLE SERVED ON ENGLISH MUFFINS

Omelette with your choice of garnish:

- REGULAR
EGG WHITE

Sides

- CRISPY BACON
GRILLED TOMATOES
CIPOLLATA SAUSAGES
AVOCADO
BABY POTATOES



Vegan Power Smoothies

SKIN GLOW
Rich in collagen, antioxidants, and essential fats

BLUEBERRY MOON
Calms the mind, supports focus, and restores inner balance



Breakfast Signatures

- EGGS BENEDICT WITH SUMMER TRUFFLE
EGGS FLORENTINE WITH SUMMER TRUFFLE
EGGS ROYALE WITH SUMMER TRUFFLE
EGG-WHITE FRITTATA

AVOCADO AND POACHED EGGS ON WHOLEWHEAT TOAST WITH SUMMER TRUFFLE

PLAIN AVOCADO TOAST (VEGAN)

TOFU SCRAMBLE ON WHOLEWHEAT TOAST WITH SPRING ONION, TOMATOES, BLACK BEANS (VEGAN)

Sweet Signatures

WAFFLES
Maple syrup, whipped cream, berries
or
Sicilian pistachio spread

PANCAKES
Maple syrup, whipped cream, berries
CRÊPE
Apricot jam, whipped cream, berries

FRENCH TOAST
Maple syrup, berries

ACAI BOWL
Banana, granola, berries

COCONUT-CHIA SEED PUDDING WITH BERRIES

BREAD & CONDIMENTS



Bread Selection

- BAGUETTE
WHOLEWHEAT BREAD ROLL
COUNTRY BREAD
WHOLEWHEAT OR WHITE TOAST

Also available:

- PUMPERNICKEL
DAR-VIDA CRACKERS
LOW-FAT BUTTER
MARGARINE

Gluten-free:

- VEGAN, GLUTEN AND LACTOSE FREE PANCAKES AND WAFFLES
GLUTEN-FREE TOAST
GLUTEN-FREE BREAD
GLUTEN-FREE VANILLA AND CHOCOLATE MUFFINS

ALLERGENS
A. GRAIN WITH GLUTEN
C. EGGS FROM CHICKEN
D. FISH
E. PEANUTS
F. SOYA BEANS
G. MILK FROM MAMMALS
H. NUTS
N. SESAME SEEDS
O. SULPHUR DIOXIDE AND SULPHITES

BREAD ORIGIN
GLUTEN FREE BREAD
RYE BREAD
PNSA DOUGH
FOCACCIA
BLINIS
FLAMMKUCHEN DOUGH
CLUB SANDWICH BREAD
PRETZEL
GLUTEN FREE TOAST
GLUTEN FREE MUFFIN
GLUTEN FREE BROWNIE
PANCAKE
CROISSANT NATURE
PAIN AU CHOCOLAT
DANISH PASTRY

MEAT ORIGIN
VEAL
BEEF
POULTRY
PORK
CH
CH, US*, AUS*
CH, FR
CH, IT

*MAY HAVE BEEN PRODUCED WITH NON-HORMONAL ENHANCERS SUCH AS ANTIBIOTICS

FISH ORIGIN
SALMON
CB, NOR/ATLANTIC