



RENAISSANCE BAR

BADRUTT'S PALACE ST. MORITZ

CHAMPAGNE

BY THE GLASS/BY THE BOTTLE	10CL	75CL
Ruinart 'R de Ruinart' Brut	25	160
Ruinart Brut Rosé	29	210
Krug Grande Cuvée	49	360

KRUG CHAMPAGNE SELECTION

BY THE BOTTLE	
Grande Cuvée 37.5cl	180
Rosé	650
Vintage 2004	850
Collection 1985	1800
Clos du Mesnil 1995	2500
Clos d'Ambonnay 1996	4500
Grande Cuvée 150cl	720
Grande Cuvée 300cl	2800

WHITE AND ROSÉ WINES

BY THE GLASS/BY THE BOTTLE	10CL	75CL
Little James Blanc 2019 Chateau de Saint Cosme, Vin de Pays d'Oc, France	13	75
Sancerre 2019 Domaine Serge Laloue, Loire, France	15	90
Fläscher Chardonnay 2020 Daniel & Monika Marugg, Graubünden, Switzerland	17	100
Riesling Grosses Gewächs «Im grossen Garten» 2020 Weingut Philipp Kuhn, Pfalz, Germany	19	115
Puligny-Montrachet 2018 Henri Boillot, Burgundy, France	26	160
Rosé AC Côtes de Provence 2019 Château Les Valentines, Provence, France	14	90

RED WINES

BY THE GLASS/BY THE BOTTLE	10CL	75CL
Syrah «De-Là» 2018 Domaine Gilles Troullier, Côtes Catalanes, France	13	75
Merlot «Ultima Goccia» 2017 Cantina Chiodi, Ticino, Switzerland	16	100
Maienfelder Pinot Noir Barrique 2016 Weinbau Levanti, Graubünden, Switzerland	18	110
Brunello di Montalcino 2013 Silvio Nardi, Toscana, Italy	20	125
Echo de Lynch-Bages 2015 Château Lynch-Bages Pauillac, Bordeaux, France	23	145

All prices are quoted in Swiss Francs and include 7.7% VAT.

BARTENDERS TREASURES CHF

STARDUST BELLINI	490
<i>CHAMPAGNE COCKTAIL</i>	
Cognac Remy Martin Louis XIII, Dom Perignon 2008 Lump of Sugar, Gold Powder, Angostura Bitter, Peach Sphere	
ZAR DE CUBA	490
<i>OLD FASHIONED</i>	
Havana Club Maximo, house-made Safran Bitter, Dubonnet Vermouth, Tonka Bean	
MITCHY	350
<i>OLD FASHIONED</i>	
Chivas Regal 62 Guns, Grand Marnier Cuvee du 150aire	
BOULEVARDIER DES ILES	350
<i>MARTINI</i>	
Whisky Brora 30 years, Carpano Punt e Mes, Bitter Campari, Crème de Cacao Brown filtered in Coffee	

THE HANGOVER CLINIC CHF 28

BLOODY BULL
Vodka, Lemon Juice, Beef Consommé, Tomato Juice, Spices
BLOODY MARY
Vodka, Lemon Juice, Tomato Juice, Spices
BULL SHOT
Vodka, Lemon Juice, Beef Consommé, Spices
BLOODY MEXICAN
Mezcal, Lemon Juice, Tomato Juice, Spices, Chilli and Salt Glass Rim
ORIENTAL MORNING
Celery and Black Pepper Infused Soju, Lime Juice, Soja Sauce, Wasabi, Tabasco, Worcestershire sauce, Spices
REVERSE BLOODY MARY
Tequila, Ketchup, Tomato Juice, Housemade Jalapeño Marmelade, Tabasco, Worcestershire sauce, Spices
PRAIRIE OYSTER (VIRGIN)
Egg Yolk, Ketchup, Olive Oil, Spices

FLYING ST.MORITZINO

MARTINI

Vodka, Cointreau, Orgeat Syrup, Lemon Juice, Champagne

PALACE ROYAL

CHAMPAGNE COCKTAIL

Fresh Wild Berries, Grand Marnier, Rosè Champagne

FAIRY FROM THE TOWER

CHAMPAGNE COCKTAIL

Mezcal, Absinth, Pineapple Juice, Passion Fruit Syrup, Champagne

VINTAGE NEGRONI

OLD FASHIONED

Carpano Antica Formula Vermouth, Bitter Campari, Vielle Prune, Gin Citadelle Reserve

1956

MARTINI

Rye Whiskey, Ramazzotti, Black Tea Syrup, Angostura Bitter

ADVANI

HIGHBALL

Hennessy Cognac, Mandarine Napoleon, Angostura Bitter, Ginger Ale, Cloves, Nutmeg

AL PACINO

SOUR

Vodka, Fresh Mandarin Juice, Lemon Juice, Sugar

CAPRI MARTINI

MARTINI

Vodka, Dry Sherry, Basil Flavored Tomato Water, Red Tabasco

COLONY

MARTINI

Cognac, Dark Rum, Chartreuse Jaune, Peychaud's Bitter, Lime Juice

DORIAN

HIGHBALL

Absinth, Cointreau, Passionfruit Syrup, Pineapple Juice

FLEUR DU MAL

HIGHBALL

Absinth, Ginger Beer, Mint Leaves, Lemon Juice, Sugar

MADAME L.

MUG

Gin, Frangelico, Ginger Beer, Black Tea Syrup, Lime Juice

MALOJA SNAKE

OLD FASHIONED

Amaro Braulio, Brown Sugar, Fresh Lime

M.P.

HIGHBALL

Earl Grey Tea Infused Gin, Tonic Water

NICARAGUA

MARTINI

Gin, Kahlua, Red Port 20 years, Tonka Bean

OAK MARTINI

MARTINI

Gin Citadelle Reserve, Tia Maria Liqueur, Orange, Cinnamon

SIGNATURE COCKTAILS

CHF 30

OLD SCOTS

OLD FASHIONED

Glenfiddich Special Reserve, Tia Maria Liqueur, Safran Bitter, Bitter Orange Jam, Mustard

ST. MORITZINO

MARTINI

Vodka, Cointreau, Orgeat Syrup, Lemon Juice

ST.MORITZ MULE

MUG

Vodka, Schwunk, Lime Juice

U-2

HIGHBALL

Vodka, Apricot Brandy, Fresh Peach Purée, Cranberry Juice

CHAMPAGNE COCKTAILS

CHF 30

BELLINI

Fresh Peach Purée, Franciacorta Brut

FRENCH 75

Gin, Lemon Juice, Sugar, Champagne

ROSSINI

Fresh Strawberry Purée, Franciacorta Brut

PRINCE OF WALES

Cognac, Cointreau, Angostura Bitter, Champagne

TESTA ROSSA

Fresh Raspberry Purée, Champagne

APOTHEKE

Cognac, Fernet Branca, Crème de Menthe Vert

ALEXANDER

Cognac, Double Cream, Crème de Cacao, Nutmeg

APPLE MARTINI

Vodka, Apple Cordial, Apple Juice

COSMOPOLITAN

Vodka, Lime Juice, Cointreau, Cranberry Juice

CLOVER CLUB

Gin, Lemon Juice, Grenadine Syrup, Egg White

CLARIDGE

Gin, Vermouth Dry, Apricot Brandy, Cointreau

DAIQUIRI

Light Rum, Lemon Juice, Sugar

GIBSON

Gin or Vodka, Vermouth Dry, Pearl Onion

GIMLET

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

GRASSHOPPER

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

GODFATHER

Scotch Whisky, Amaretto Liqueur

GODMOTHER

Vodka, Amaretto Liqueur

GOLDEN CADILLAC

Galliano, Crème de Cacao Blanche, Double Cream

MANHATTAN

Rye Whisky, Red Vermouth, Angostura Bitter

MARTINI COCKTAIL

Gin or Vodka, Dry Vermouth, Olive or Lemon Twist

MILANO-TORINO

Campari, Carpano Punt e Mes

NEGRONI

Gin, Campari, Red Vermouth

OLD FASHIONED

Bourbon Whiskey, Soda, Angostura, Lump of Sugar

PARADISE

Gin, Apricot Brandy, Orange Juice

ROB ROY

Red Vermouth, Scotch Whisky, Angostura Bitter

RUSTY NAIL

Scotch Whisky, Drambuie

SAZERAC

Rye Whiskey, Absinthe, Peychaud's Bitter, 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

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

Light & Dark Rum, Strawberry, Cream of Coconut, Pineapple Juice

HARVEY WALLBANGER

Vodka, Galliano, Orange Juice

HURRICANE

White Rum, Dark Rum, Pineapple Juice, Orange Juice, Lime Juice, Grenadine Syrup, Passion Fruit Syrup

LADYKILLER

Gin, Cointreau, Apricot Brandy, Pineapple Juice, Passion Fruit Syrup
Orange Spiral, 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

MOJITO

Light Cuban Rum, Lime, Mint Leaves, Sugar

PIÑA COLADA

Light & Dark Rum, Pineapple Juice, Cream of Coconut

RAFFLES' SINGAPORE SLING

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

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 Bitter, Pernod,
Lime Juice, Grenadine Sirup

COLLINS

CHF 25

TOM COLLINS

Gin, Lemon Juice, Sugar, Soda

JOHN COLLINS

Whisky, Lemon Juice, Sugar, Soda

RUM COLLINS

Rum, Lemon Juice, Sugar, Soda

SLOE COLLINS

Sloe Gin, Lemon Juice, Sugar, Soda

SOURS

CHF 25

ALFREDO

Scotch Whisky, Lemon Juice, Orange Juice, Sugar

AMARETTO SOUR

Amaretto Liqueur, Lemon Juice, Sugar

PISCO SOUR

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

WHISKEY SOUR

Bourbon Whiskey, Lemon Juice, Sugar

FIZZES & RICKEY

CHF 25

GIN FIZZ

Gin, Soda, Lemon Juice, Sugar

GIN RICKEY

Gin, Soda, Lemon Juice

GOLDEN FIZZ

Gin, Soda, Lemon Juice, Egg Yolk, Sugar

SILVER FIZZ

Gin, Soda, Lemon Juice, Egg White, Sugar

TUTTIFRUTTI

Various Fresh Juices

SPICY PUNCH

Grapefruit Juice, Lemon Juice, Spiced Honey Syrup

SUMMER COOLER

Ginger Ale, Lime, Mint, Sugar

VIRGINIA

Cranberry Juice, Lime Juice, Maple Syrup, Soda

VIRGIN NEGRONI

Rebels 0.0% Gin Alternative, Rebels 0.0% Aperitif Alternative, San Bitter

GIN & INNOCENCE

Rebels 0.0% Gin Alternative, Rebels 0.0% Aperitif Alternative

VIRGIN 'N' STORMY

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

ZEROQUIRI

Rebels 0.0% Rum Alternative, Lime Juice, Sugar

APERITIF

4CL

CHF 17

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 %
Ricard	45.0 %
Rabarbaro Zucca	16.0 %

ABSINTHE

4CL

CHF

Green Velvet »La Bleue«	48.0 %	18
Green Velvet »Verte«	53.0 %	22

BITTERS

4CL

CHF 17

Amaro Montenegro	25.0 %
Averna	32.0 %
Ramazzotti	30.0 %
Appenzeller	29.0 %
Braulio	21.0 %
Cynar	16.5 %
Fernet Branca or Menta	40.0 %
Underberg, 2cl	44.0 %
Unicum	42.0 %
Jagermeister	35.0 %

SHERRY	5CL	CHF 17
Tio Pepe Fino	15.8 %	
Dry Sack Medium	19.5 %	
Harvey's Bristol Cream	17.5 %	

PORT	5CL	CHF
Graham's Port 30 Years	20.0 %	35
Niepoort Dry White	20.0 %	17
Sandeman Old Invalid	19.0%	17
Taylor's 20 Years	20.0 %	26

RUM SELECTION	4CL	CHF
BAHAMAS		
Bacardi Carta Blanca	37.5 %	18
Bacardi Carta Oro	40.0 %	18
CUBA		
Havana Club Maximo	40.0 %	280/440
Havana Club Cuban Selección de Maestros	45.0 %	25
Havana Club 7 Años	40.0 %	18
Havana Club Añejo Blanco	40.0 %	18
Havana Club Añejo Blanco 3 Años	37.5 %	18
DOMENICAN REPUBLIC		
Brugal 1888	40.0 %	25
GUYANA		
Eldorado Demerara 15 Años	43.0 %	35
JAMAICA		
Myers's Rum	40.0 %	18
PUERTO RICO		
Ron del Barrilito Superior	43.0 %	23
MARTINIQUE		
J. Bally 12 Years	45.0 %	23
Chantal Comte Brut de Fut 1980	58.0 %	95
Chantal Comte L'Arbre du Voyageur	45.1 %	45
Saint James	40.0 %	18
PERU		
Millionario XO	40.0 %	32
GUATEMALA		
Zacapa 23 Años	40.0 %	45

GIN	4CL	CHF
Hendrick's	41.0 %	18
Bombay Sapphire	40.0 %	18
Tanqueray	47.3 %	18
Kranewitt	43.0 %	28
Gordon's	37.5 %	18
Martin Miller's	40.0 %	22
Citadelle Reserve	44.7 %	22
Monkey 47	47.0 %	22
Monkey 47 Sloe Gin	29.0%	22
Mombasa Club	41.5 %	22
Plymouth Navy Strength	57.0 %	22

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VODKA	4CL	CHF
Belvedere	40.0 %	22
Grey Goose	40.0 %	22
Russian Standard Imperial	40.0 %	22
Potocki	40.0 %	19
Russian Standard Platinum	40.0 %	19
Xellent Swiss Vodka	40.0 %	19
Absolut Sweden	40.0 %	18
Grasovka Bison Grass	40.0 %	18
Moskovskaya	40.0 %	18
Russian Standard Original	40.0 %	18
Stolichnaya	37.5 %	18
Van Hoo	40.0 %	18

BLENDED WHISKY	4CL	CHF
Chivas Regal Royal Salute 62 Guns	43.0 %	300
Chivas Regal Royal Salute	40.0 %	42
Chivas Regal 25 Years	40.0 %	36
Chivas Regal 18 Years	43.0 %	28
Chivas Regal 12 Years	40.0 %	24
Johnnie Walker Blue Label	40.0 %	45
Johnnie Walker Celebrity	43.0 %	24
Johnnie Walker Black Label	40.0 %	20
Johnnie Walker Red Label	40.0 %	18
J & B 15 Years	43.0 %	24
J & B Rare	40.0 %	18
Famous Grouse	40.0 %	18
Cutty Sark	40.0 %	18

BOURBON WHISKEY	4CL	CHF
Woodford Reserve	40.0 %	22
Woodford Reserve Straight Rye	45.2 %	22
Woodford Reserve Double Oaked	43.2 %	28
Four Roses	40.0 %	18
Michter's Bourbon	45.7 %	28
Old Forester 1920 Prohibition Style	57.5 %	24

TENNESEE WHISKEY	4CL	CHF
Jack Daniel's Old No 7	40.0 %	18
Jack Daniel's Single Barrel Select	45.0 %	28

CANADIAN WHISKY	4CL	CHF
Seagram's Crown Royal	40.0 %	20
Canadian Club	40.0 %	18

JAPANESE WHISKY	4CL	CHF
Suntory Yamazaki, 12 Years	43.0 %	41
Nikka from The Barrel	51.4 %	21
Suntory Hibiki Harmony	43.0 %	28

TAIWANESE SINGLE MALT	4CL	CHF
Kavalan 8 Years	40.0 %	28

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IRISH WHISKEY	4CL	CHF
Bushmill's 10 Years	40.0 %	18
Jameson	40.0 %	18
Tullamore Dew	40.0 %	18

WHISKY	4CL	CHF
LOWLANDS		
Auchentoshan Triple Distilled	43.0 %	38
Glenkinchie 10 Years	43.0 %	20
HIGHLANDS		
Glenmorangie 18 Years	43.0 %	30
Glenmorangie Original	43.0 %	21
Glenmorangie Quinta Ruban	46.0 %	21
Brora 30 Years	54.3 %	240
Dalwhinnie 15 Years	43.0 %	30
Cragganmore 12 Years	40.0 %	30
Clynelish 14 Years	46.0 %	26
Glenturret 12 Years	40.0 %	22
Oban 14 Years	43.0 %	22
SPEYSIDE		CHF
Glenlivet Signatory 1971	54.6 %	75
Glenlivet 21 Years	40.0 %	45
Glenlivet 18 Years	40.0 %	36
Glenlivet Nadùrra 16 Years	40.0 %	24
Glenlivet 12 Years	40.0 %	21
Glenfiddich Solera 15 Years	40.0 %	24
Glenfiddich Winter Storm 21 Years	43.0 %	55
The Macallan 18 Years Triple Cask	43.0 %	38
The Macallan 12 Years Double Cask	40.0 %	24
Glenfarclas 12 Years	43.0 %	24
Strathisla 12 Years	43.0 %	24
Balvenie 21 Years Portwood Finish	40.0 %	45
ISLAND		
Highland Park 12 Years	43.0 %	21
Isle of Jura 16 Years	40.0 %	24
Talisker Isle of Skye 10 Years	45.8 %	22
Arran	43.0 %	22
ISLAY		
Lagavulin Double 18 Years	43.0 %	32
Lagavulin Single 16 Years	43.0 %	24
Laphroaig 10 Years	43.0 %	24

MARC	2,5CL	CHF
Marc de Champagne Goyard	40.0 %	20
Marc de Bourgogne Héritier Guyot	40.0 %	20
Jeninser Marc G.B. von Tscharnier	41.0 %	17

BRANDY	2,5CL	CHF
Carlos Primero	38.0 %	18
Metaxa 5*	38.0 %	18
Vecchia Romagna	38.0 %	18
Calvados Château du Breuil 15 ans	41.0 %	19

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GRAPPE	2,5CL	CHF
TOSCANA		
Sassicaia, Bolgheri	40.0 %	21
Tignanello, Antinori	42.0 %	21
Ornellaia, Bolgheri	42.0 %	21
Luce delle Vite	40.0 %	21
Sangiovetto, Castellare	44.0 %	19
FRIULI		
Nonino Picolit, Uva Bianca	50.0 %	30
Nonino Picolit, Ribolla	45.0 %	24
Nonino Picolit, Riserva 8 Years	43.0 %	30
VENETO		
Di Recioto Amarone, Mezanellan	50.0 %	19
PIEMONTE		
Barbera d'Asti, Quorum	45.0 %	21
Di Barolo Sperss, Gaja	45.0 %	26
Barolo TreSoliTre, Berta	45.0 %	26
TICINO		
Pian Marino, Uva Americana	47.0 %	19

SPIRITS & DIGESTIVES	2,5CL	CHF
Aalborg Akvavit	42.0 %	18
Gravensteiner Humbel	40.0 %	19
Massenez Framboise or Mirabelle	43.0 %	17
Dettling Kirsch Réserve	50.0 %	17
Dettling Kirsch Vieux	50.0 %	19
Humbel Pflümli	40.0 %	17
Vielle Prune Châteaux Laubade	40.0 %	17
Morand Williamine	43.0 %	17
Cachaça Velho Barreiro (4cl)	40.0 %	18
Cachaça Velho Barreiro Gold (4cl)	40.0 %	18
Pisco Capel	40.0 %	18
HÄMMERLE EDELBRÄNDE		
Holunder oder Vogelbeere	42.0 %	19
Herzstück Mirabelle	42.0 %	28
Herzstück Quitte	42.0 %	28
Herzstück Wilder Steinkirsch	42.0 %	30
Herzstück Himbeerbrand	42.0 %	30

TEQUILAS & MEZCAL	4.0 CL	CHF
Tequila Patron Silver (4cl)	40.0 %	22
Tequila Don Julio Blanco	38.0 %	22
Tequila Don Julio Reposado	38.0 %	26
Tequila Don Julio 1942	38.0 %	45
Casamigos Blanco Tequila	40.0 %	22
Casamigos Reposado Tequila	40.0 %	26
Mezcal Illegal Anejo (4cl)	40.0 %	28

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COGNAC	2,5CL	CHF
Rémy Martin V.S.O.P.	40.0 %	21
Rémy Martin X.O.	40.0 %	51
Rémy Martin Louis XIII	40.0 %	190
Léopold Gourmel, Age des Épices	43.0 %	50
Léopold Gourmel, Age des Fleurs	42.0 %	34
Léopold Gourmel, Premières Saveurs	40.0 %	21
Hennessy Fine	40.0 %	21
Hennessy X.O.	40.0 %	34
Hennessy Richard	40.0 %	280
Delamain X.O.	40.0 %	26
Courvoisier V.S.O.P.	40.0 %	21
Bisquit V.S.O.P.	40.0 %	21
Martell Cordon Bleu	40.0 %	34
Cognac de l'Yeuse XO	40.0 %	26

ARMAGNAC	2,5CL	CHF
Larressingle 1951	40.0 %	129
Ferté de Partenay 1982	40.0 %	52
Trepout Apotheose, 30 Años	40.0 %	40
Laberdolive H.D.	42.0 %	30

LIQUEURS	4CL	CHF
Amaretto	28.0%	17
Anisette Marie Brizard	25.0%	17
Bailey's Irish Cream	17.0%	17
Bénédictine DOM	40.0%	17
Crème de Banane, Bols	17.0%	17
Crème de Cacao Blanche ou Brune	24.0%	17
Cointreau	40.0%	17
Crème de Cassis, Héritier Guyot	16.0%	17
Crème de Menthe Blanche ou Verte	25.0%	17
Drambuie	40.0%	17
Grand Marnier	40.0%	17
Grand Marnier 150 Years (2,5cl)	40.0%	44
Kahlua	20.0%	17
Kümmel Gilka	38.0%	17
Limoncello del Sole	25.0%	17
Malibu	21.0%	18
Mandarin Napoleon	38.0%	17
Maraschino	20.0%	17
Sambuca Molinari	40.0%	17
Southern Comfort	35.0%	18
Tia Maria	20.0%	17
White Peach Karibso	24.0%	17

ALCOHOLIC SODA	20CL	CHF
Schwunk	5.5 %	13

BEERS		50CL	CHF18
Augustiner Edelstoff			5.5 %
		33CL	CHF 14
Calanda Edelbräu	CH		5.2 %
Warsteiner	GER		4.8 %
Corona	MEX		4.6 %
Heineken	NL		5.0 %
Fürstenberg	GER		4.8 %
Pilsner Urquell	CZ		4.4 %
Bernina Bier	CH	32CL	4.8 %
Palü Bier	CH	32CL	5.0 %
Guinness Stout	IRE		4.2 %
Erdinger Weizen	GER		5.3 %
<u>NON ALCOHOLIC</u>			
Clausthaler	GER		

FRESH FRUIT JUICES	20CL	CHF
Orange		12
Grapefruit		12
Fresh Mixed Juices		16

SOFT DRINKS	CHF 9
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Coca Cola	33cl
Coca Cola Zero	33cl
Coca Cola Light	33cl
Fanta	33cl
Sprite	33cl
Fever-Tree Premium Tonic Water	20cl
Schweppes Bitter Lemon or Tonic	20cl
Swiss Mountain Spring Classic Tonic	20cl
Fever-Tree Ginger Beer	20cl
Schweppes Ginger Ale	20cl
Orangina	25cl
Red Bull	25cl
Rivella Rot	33cl
Rivella Grün	33cl
Rivella Blau	33cl
Rivella Refresh	33cl
Michel Juices (Grape, Orange, Pear or Apricot)	20cl
San Bitter Analcolico Red	10cl

HEALTH DRINK	33CL	CHF 9
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Kombucha Carpe Diem

MINERAL WATER	CHF 9
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SPARKLING

Valser	33cl
Passugger	35cl
San Pellegrino	45cl
Perrier	33cl

STILL

Valser	33cl
Allegra	35cl
Evian	50cl

COFFEE & TEA	CHF
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Coffee Portion	9
Espresso	7
Double Espresso	11
Cappuccino	9
Latte Macchiato	9
Irish Coffee	25
Choice of Tea and Infusion	12
Hot Swiss Chocolate or Ovomaltine	12

DESSERTS CHF

CHOICE OF TARTS AND PASTRIES (PER PIECE) <i>Auswahl an Torten und Kuchen (pro Stück)</i>	8/14
SEASONAL FRUIT PLATTER <i>Saisonaler Früchte Teller</i>	24
CLASSIC TIRAMISU <i>Klassisches Tiramisu</i> <small>A. C. E. G.</small>	25
VANILLA CRÈME BRULÉE <i>Crème Brulée Vanille</i> <small>A. C. G. H.</small>	25
SABLÉ TART WITH VANILLA AND STRAWBERRIES <i>Sablé-Torte mit Vanille und Erdbeeren</i> <small>A. C. G. E.</small>	25
FLOATING ISLAND, VANILLA CUSTARD <i>Île Flotante mit Crème Anglaise</i> <small>A. C. G.</small>	25
64% MADAGASCAR CHOCOLATE MOUSSE <i>64% Madagascar Schokoladen Mousse</i> <small>A. C. E. G.</small>	25
«PALACE» CHOCOLATE CAKE <i>“Palace” Schokoladentorte</i> <small>A. C. E. G.</small>	25

ICE CREAM & COUPES CHF



HOUSEMADE ICE CREAM <i>Hausgemachte Glacé</i> <small>A. C. E. G.</small>	5 / Scoop
Tahiti vanilla, Swiss dark chocolate, pistachio, Arabica coffee, Piedmont hazelnut, «fleur de sel» caramel <i>Tahiti Vanille, Schweizer Bitterschokolade, Pistazien, Arabica Kaffee, Piemonteser Haselnuss, Karamell Fleur-de-Sel</i>	
OUR SORBETS <i>Unsere Sorbets</i>	5 / Scoop
Mango, strawberry, lemon <i>Mango, Erdbeere, Zitrone</i>	
FORET NOIRE <small>A. C. E. G.</small>	22
Chocolate, Vanille, Cerises, Kirsch, Biscuit, Crème Chantilly <i>Schwarzwälder Torte</i> <i>Schokolade, Vanile, Kirschen, Kirsch, Biscuits, Chantilly-Crème</i>	
RUM RAISINS <small>A. C. E. G.</small>	22
Rum-Raisin ice-cream, Chantilly cream, Martinique rum <i>Rum-Rosinen Eis, Chantilly Crème, Rum von Martinique</i>	
RASPBERRIES AND VANILLA <small>A. C. E. G.</small>	22
Vanille ice cream, warm raspberries, Chantilly cream <i>Vanille Eis, warme Himbeeren, Chantilly Crème</i>	

SANDWICHES & BURGERS

«PALACE» CLUB SANDWICH ^{A. C. E. M. E.}	43
«PALACE» BURGER	45
Dry-aged Black Angus beef, bacon, Gruyère cheese Port-glazed caramelised onions, and BBQ sauce <i>«Palace» Burger</i> ^{A. C. E. G. N. O.} Dry-aged Black Angus Rindsfleisch, Speck Portweinzwiebeln, Gruyère und BBQ Sauce	
 PLANT-BASED «BEYOND MEAT» BURGER	36
With port-glazed caramelised onions ^{A. E. G. N. O.} <i>«Beyond Meat» Burger mit Portweinzwiebeln</i>	
LEBANESE-STYLE WRAP	38
Za'atar-spiced chicken, labneh dip and pickles <i>Libanesischer Wrap</i> ^{A. E. G.} <i>mit Za'atar gewürztes Poulet</i> <i>Labneh Dip und eingelegtes Gemüse</i>	
BLACK TRUFFLE CROQUE MONSIEUR	40
Oven-baked white bread with ham Swiss cheese, black truffle Mornay sauce <i>Trüffel Croque Monsieur</i> ^{A. C. G.} <i>Überbackenes Brot mit Schinken, Schweizer Käse</i> <i>Mornay Sauce mit schwarzem Trüffel</i>	
REUBEN SANDWICH	42
Toasted country bread with garlic butter, pastrami Sauerkraut, swiss cheese and horseradish-mayo dressing <i>Reuben Sandwich</i> ^{A. C. G.} <i>Getoastetes Landbrot mit Knoblauchbutter, Pastrami</i> <i>Sauerkraut, Schweizer Käse, Meerrettich-Mayo Dressing</i>	
AVOCADO TOAST ON MULTIGRAIN BREAD	38
With poached egg, tomatoes and coriander <i>Avocado Toast auf Mehrkornbrot</i> ^{A. C.} <i>mit pochiertem Ei, Tomaten und Koriander</i>	

All sandwiches and burgers are served with a choice of French fries, sweet potato fries with Parmesan or a mixed salad
Als Beilage servieren wir eine Auswahl von Pommes Frites, Süsskartoffel-Fries mit Parmesan oder einen gemischten Salat. ^{E. G.}



SALADS

 CAESAR SALAD ^{A. C. D. G. M.}	34
with chicken / <i>mit Poulet</i> ^{A. C. D. G. E. M.}	42
with lobster / <i>mit Hummer</i> ^{A. B. C. D. G. M.}	52
TRADITIONAL NICOISE SALAD	42
with Ventresca tuna <i>«Nizza Salat» mit Ventrasca Thunfisch</i> ^{C. D. M.}	
 ARTICHOKE-SALAD WITH BURRATA DI BUFALA	45
Black truffle, parmesan and vinaigrette <i>Artischockensalat mit Burrata di Bufala</i> ^{A. G. O.} <i>Schwarze Trüffel, Parmesan und Vinaigrette</i>	
 WINTER SALAD	36
Quinoa and red lentils, pumpkin, cucumber, beetroot Fresh figs and citrus, pumpkin seeds and mustard vinaigrette <i>Winter Salat</i> ^{A. E. M.} <i>Quinoa, rote Linsen, Kürbis, Gurken, Randen, frische Feigen</i> <i>Zitrusfrüchte, Kürbiskerne, Senf-Vinaigrette</i>	
«CAPRESE» SALAD	28 / 36
with Buffalo mozzarella <i>«Caprese» Salat mit Büffelmozzarella</i> ^{G.}	

APPETIZERS

TSARSKAYA OYSTERS NO. 2 (half dozen)	45
Toasted rye bread, seaweed butter, mignonette sauce <i>Tsarskaya No. 2 Austern (halbes Duzend)</i> <i>Roggen-Toast, Algenbutter, Mignonette Sauce</i>	
ENGADINE COLD CUT PLATTER	32 / 46
Pickles and sourdough bread <i>Bündner Fleischspezialitäten</i> <i>Essiggurken, Silberzwiebeln, Sauerteig-Brot</i>	
BEEF FILET TARTAR (180G)	52
with truffle and Parmesan and French fries <i>Tatar vom Rindsfilet (180g) mit Trüffel und Parmesan</i> <i>Mit Pommes Frites</i> ^{A. C. G. M.}	
HOUSE-MADE DUCK FOIE GRAS TERRINE	46
Kumquat confit with alpine flowers and brioche <i>Hausgemachte Enten Foie Gras Terrine</i> ^{A. C. G. O.} <i>Kumquat-Confit mit Alpenblumen, Brioche</i>	
SMOKED SALMON WITH TRADITIONAL GARNISH	40
<i>Geräucherter Lachs mit klassischer Beilage</i> ^{A. D. G.}	
RÖSTI WITH SMOKED SALMON AND SOUR CREAM	48
<i>Rösti mit Lachs und Sauerrahm</i> ^{D. G.}	
with 10g Oscietra caviar / mit 10g Oscietra Kaviar	90
SEARED DUCK FOIE GRAS ESCALOPE	40
Roasted apple, rhubarb purée, Calvados-chicken jus <i>Scharf angebratenes Foie Gras mit geröstetem Apfel</i> ^{G. O.} <i>Rhabarber Purée, Geflügel Jus mit Calvados</i>	

SOUPS

CLASSIC MINISTRONE SOUP	28
<i>Klassische Minestrone</i> ^{A.E. G. L.}	
BUTTERNUT AND CHESTNUT VELOUTÉ	28
Croûtons and whipped cream <i>Butternut-Kastanien Velouté</i> ^{A. G.} <i>Croûtons und Schlagsahne</i>	
 FISH SOUP WITH SAFFRON AND POACHED FISH	40
Potatoes, garlic chips, rouille sauce and croûtons <i>Fischsuppe mit Saffran und pochiertem Fisch</i> ^{A. C. D. G.} <i>Kartoffeln, Knoblauch-Chips, Rouille Sauce, Croûtons</i>	
 CLEAR OXTAIL SOUP	28
with Sherry-scented vegetable pearls <i>Klare Ochsenschwanzsuppe</i> ^{O.} <i>Mit Sherry parfümierte Gemüseperlen</i>	


PASTA & RISOTTO

PASTA PREPARED TO YOUR LIKING	34
<i>Pasta nach Ihrer Wahl</i> ^{A. G.}	
Napoletana – tomatoes and basil <i>Napoletana – Tomaten und Basilikum</i>	
♥ Pesto – basil, garlic, pine nuts	
<i>Pesto – Basilikum Knoblauch, Pinienkerne</i> ^{G. H.}	
Bolognese – minced beef, tomato <i>Bolognese – Rindfleisch, Tomaten</i>	
Carbonara with bacon, egg yolk, Parmesan and cream <i>Carbonara mit Speck, Eigelb, Parmesan und Sahne</i> ^{A. C. G.}	
♥ TAGLIOLINI WITH BLACK TRUFFLE CREAM SAUCE	68
<i>Tagliolini an Crèmesauce mit schwarzem Trüffel</i> ^{A. C. G.}	
CICCATIELLI WITH CLAMS AND CRUSTACEANS	52
Broccolini, tomato confit, Taggiasche olives <i>Ciccatielli mit Muscheln und Krustentieren</i> <i>Broccolini, Tomaten-Confit, Taggiasche Oliven</i>	
♥ PUMPKIN RISOTTO WITH JUS-GLAZED ONIONS	42
Parmiggiano dentelle and seared pumpkin <i>Kürbis-Risotto mit glasierten Zwiebeln</i> <i>Parmesan Dentelle, sautierter Kürbis</i>	

MAIN COURSES


MEUNIÈRE DOVER SOLE FILET	82
Grenobloise-sauce, fork-crushed Ratte potatoes Balsamico-onions, Taggiasche olives and olive oil <i>Seezunge à la Meunière, Grenobloise-Sauce</i> ^{A. D. G. O.} <i>Zerstampfte Ratte-Kartoffeln, Petersilie</i> <i>Balsamico-Zwiebeln, Taggiasche Oliven und Olivenöl</i>	
GRILLED BLACK TIGERS PRAWNS	70
Marinated with preserved lemon, garlic and oregano Fattouch salad with sumac <i>Grillierte Riesengarnelen</i> ^{B. G.} <i>Mariniert mit eingelegter Zitrone, Knoblauch und Oregano</i> <i>Fattouch Salat mit Sumach</i>	
«PAILLARD RUCOLINA»	62
With mustard, herbs, rocket salad and tomato <i>«Paillard Rucolina» mit Senf, Kräutern</i> ^{A. G. M. L.} <i>Rucola Salat und Tomaten</i>	
TRADITIONAL WIENER SCHNITZEL	68
with French fries <i>Traditionelles Wiener Schnitzel mit Pommes</i> ^{A. C. E. G. M.}	
BEEF BOURGUIGNON	52
With onions, mushrooms and bacon Gratinated polenta with parmiggiano <i>Boeuf Bourguignon</i> ^{A. G. O.} <i>mit Zwiebeln, Pilze und Speck</i> <i>Gratinierte Polenta mit Parmesan</i>	

ASIAN SPECIALTIES

POKE BOWL	45
Tuna, avocado, wakame, nori, mango, rice with a sesame-ponzu dressing <i>Poke Bowl</i> ^{C. D. F. L. N.} <i>Thunfisch, Avocado, Wakame, Nori, Mango, Reis mit Sesam-Ponzu Dressing</i>	
PHAD THAI	48
 Rice noodles, soy sprouts, broccoli, shrimps, eggs or vegetarian	38
<i>Phad Thai</i> ^{B. C. D. F. L. N.} <i>Reisnudeln, Soja Sprossen, Broccoli, Crevetten, Eier oder vegetarisch</i> ^{C. F. L. N.}	
TOM YUM GOONG	36
Thai soup with coconut milk, shrimps, ginger, shallots mushrooms and chicken <i>Tom Yum Goong</i> ^{B. D. F. L. N.} <i>Thailändische Suppe mit Kokosnuss Milch, Krevetten, Ingwer Schallotten, Champignons, Poulet</i>	

INDIAN SPECIALTIES



STARTERS

CHICKEN TIKKA	38
Boneless chicken-thigh marinated and roast with ginger Bell peppers and tandoori spices, mint-yogurt chutney <i>Hühchenschenkel entbeint und geröstet mit Ingwer Paprika und Tandoori-Gewürz, Minz-Joghurt Chutney</i> ^{G. M.}	
 VEGETABLE SAMOSAS	33
Savoury pastry triangles Filled with cashews, raisins and green peas <i>Gemüse Samosas</i> <i>Knuspriges Gebäck</i> <i>Gefüllt mit Cashewnüssen, Rosinen und grünen Erbsen</i> ^{E.}	




MAIN COURSE NON-VEGETARIAN


LAMB BIRYANI	57
Aromatic basmati rice cooked with lamb, saffron Cardamom and spices, served with raita <i>Lamm gekocht in aromatischem Basmati-Reis</i> ^{E. G.} <i>Mit Safran, Kardamom, Gewürzen und Raita</i>	
BUTTER CHICKEN	53
Chicken cooked in tomato with cream, fenugreek basmati rice <i>Hühnchen in Tomaten gekocht mit Sahne</i> <i>Fenugreek und Basmati-Reis</i> ^{G. M.}	


VEGETARIAN MAIN COURSE

 PALAK PANEER	38
Indian cottage cheese Cooked with spinach, tomato and mild spices <i>Indischer Hüttenkäse gekocht mit Spinat</i> <i>Tomaten und mildem Gewürz</i> ^{G.}	
 DAL MAKHANI	38
Black lentils simmered overnight with cream Fenugreek, tomato and garlic <i>Beluga-Linsen mit Sahne, Fenugreek</i> ^{G.} <i>Tomaten und Knoblauch</i>	

SIDE DISHES

 CUCUMBER RAITA	16
Cucumber and yogurt dip with coriander and mild spices ^G <i>Gurken und Joghurt Dip mit Koriander und mildem Gewürz</i>	
 STEAMED HIMALAYAN BASMATI RICE	12
<i>Gedämpfter Basmati-Reis</i>	
 NAAN BREAD / <i>Naan Brot</i>	8

 Plant-based / *Pflanzenbasiert*

 Vegetarian / *Vegetarisch*

ALLERGENE	ALLERGENS
A Glutenthaltiges 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 mammal</i>
H Schalenfrüchte	<i>Nuts</i>
L Sellerie	<i>Celery</i>
M Senf	<i>Mustard</i>
N Sesam Samen	<i>Sesame seeds</i>
O Schwefeldioxid und Sulphite sulphites	<i>Sulphur dioxide and</i>
P Lupinen	<i>Lupin</i>
R Weichtiere	<i>Mollusca</i>

FLEISCHHERKUNFT / MEAT ORIGINE

Kalb / <i>Veal</i>	CH
Rind / <i>Beef</i>	CH
Geflügel / <i>Poultry</i>	CH, FRA*
Wild / <i>Game</i>	AUT*
Lamm / <i>Lamb</i>	AUS*
Schwein / <i>Pork</i>	ESP*

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

FISCHHERKUNFT / FISH ORIGINE

Kaviar / <i>Caviar</i>	CHN
Lachs / <i>Salmon</i>	GB
Wolfsbarsch / <i>Seabass</i>	FR, Atlantic
Seezunge / <i>Sole</i>	NL/Northeast Atlantic
Steinbutt / <i>Turbo</i>	GB/Northeast Atlantic
Dorade / <i>Dorade</i>	EU/Northeast Atlantic
Hummer / <i>Lobster</i>	CAN
Garnelen / <i>Prawn</i>	VIE, THA
Carabineros / <i>Carabineros</i>	MAR
Scampi / <i>Scampi</i>	RSA/Southeast Pacific

All prices are quoted in Swiss Francs and include 7.7% VAT.