



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 1988	1700
Clos du Mesnil 1995	2500
Clos d'Ambonnay 1995	5800
Grande Cuvée 150cl	720
Grande Cuvée 300cl	3800

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 2021 Domaine Serge Laloue, Loire, France	15	90
Fläscher Chardonnay 2020 Daniel & Monika Marugg, Graubünden, Switzerland	17	100
Riesling Grosses Gewächs « Im grossen Garten » 2020 Philipp Kuhn, Pfalz, Germany	19	115
Chassagne-Montrachet 2019 Domaine Bachelet-Monnot, Burgundy, France	24	155
Rosé AC Côtes de Provence 2021 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» 2018 Cantina Chiodi, Ticino, Switzerland	16	100
Malanser Pinot Noir Weisstorkel 2019 Peter Wegelin, Graubünden, Switzerland	18	130
Brunello di Montalcino 2016 Silvio Nardi, Toscana, Italy	20	140
Echo de Lynch-Bages 2016 Château Lynch-Bages, Pauillac, Bordeaux, France	23	155

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

BARTENDERS TREASURES CHF

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

WINTER HIGHLIGHTS CHF 30

“NEGRONI’S JOURNEY”

Try to imagine a hypothetical train journey of Count Negroni around the world, who tries to adapt his favorite tastes to the different countries.

CORCOVADO (BRASIL)
Cachaça, Red Vermouth, Bitter Campari, Coffee

JACOBITE (SCOTLAND)
Malt Whisky, Red Vermouth, Bitter Campari

BULLET TRAIN (JAPAN)
Sake, Sloe Gin, Bitter Campari, Umeboshi

CHEPE EXPRESS (MEXICO)
Mezcal, Bitter Campari, Red Vermouth, Jalapeno Marmelade

GLACIER EXPRESS (SWITZERLAND)
Swiss Vodka, Absinth, Red Vermouth, Bitter Campari

SIGNATURE COCKTAILS	CHF
AL PACINO <i>SOUR</i> Vodka, Sugar, Mandarin Juice, Lemon Juice	30
FLYING ST.MORITZINO <i>MARTINI</i> Vodka, Cointreau, Orgeat Syrup, Lemon Juice, Champagne	35
PALACE ROYAL <i>CHAMPAGNE COCKTAIL</i> Fresh Wild Berries, Grand Marnier, Rosè Champagne	35
FAIRY FROM THE TOWER <i>CHAMPAGNE COCKTAIL</i> Mezcal, Absinth, Pineapple Juice, Passion Fruit Syrup, Champagne	35
VINTAGE NEGRONI <i>OLD FASHIONED</i> Carpano Antica Formula Vermouth, Bitter Campari, Vielle Prune Gin Citadelle Reserve	30
1956 <i>MARTINI</i> Rye Whiskey, Ramazzotti, Black Tea Syrup, Angostura Bitter	30
ADVANI <i>HIGHBALL</i> Hennessy Cognac, Mandarine Napoleon, Angostura Bitter, Ginger Ale, Cloves, Nutmeg	30
CAPRI MARTINI <i>MARTINI</i> Vodka, Dry Sherry, Basil Flavored Tomato Water, Red Tabasco	30
COLONY <i>MARTINI</i> Cognac, Dark Rum, Chartreuse Jaune, Peychaud's Bitter, Lime Juice	30
DORIAN <i>HIGHBALL</i> Absinth, Cointreau, Passionfruit Syrup, Pineapple Juice	30
FLEUR DU MAL <i>HIGHBALL</i> Absinth, Ginger Beer, Mint Leaves, Lemon Juice, Sugar	30
MADAME L. <i>MUG</i> Gin, Frangelico, Ginger Beer, Black Tea Syrup, Lime Juice	30
MALOJA SNAKE <i>OLD FASHIONED</i> Amaro Braulio, Brown Sugar, Fresh Lime	30
M.P. <i>HIGHBALL</i> Earl Grey Tea Infused Gin, Tonic Water	30
NICARAGUA <i>MARTINI</i> Gin, Kahlua, Red Port 20 years, Tonka Bean	30
OAK MARTINI <i>MARTINI</i> Gin Citadelle Reserve, Tia Maria Liqueur, Orange, Cinnamon	30

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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 35

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

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

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,
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

Rum, Pineapple Juice, Coconut Cream

RAFFLES' SINGAPORE SLING

Gin, Cointreau, DOM Bénédictine, Fresh Lime Juice, Cherry Heering
Pineapple Juice, Angostura Bitter

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 30

TOM COLLIN

Gin, Lemon Juice, Sugar, Soda

JOHN COLLIN

Whiskey, Lemon Juice, Sugar, Soda

RUM COLLIN

Rum, Lemon Juice, Sugar, Soda

SLOE COLLIN

Sloe 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 Bitter, Egg White, Lemon Juice, Sugar

WHISKEY SOUR

Bourbon Whiskey, Lemon Juice, Sugar

FIZZES & RICKEY

CHF 30

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

SKINNY BITCH

Vodka, Lemon Juice, Soda

FOR DRIVERS

CHF 20

EVA

Strawberry Juice, Orange Juice, Lemon Juice, Passionfruit Syrup
Ginger Ale

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

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 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 %
Ricard	45.0 %
Rabarbaro Zucca	16.0 %

ABSINTHE

4CL

CHF

Green Velvet »La Bleue«	48.0 %	23
Green Velvet »Verte«	53.0 %	26

BITTERS

4CL

CHF 23

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 %
Jägermeister	35.0 %

SHERRY	5CL	CHF 22
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Tio Pepe Fino	15.8 %	
Gonzales Byass "Elegante" Medium	17,0 %	
Harvey's Bristol Cream	17.5 %	

PORT	5CL	CHF
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Graham's Tawny	20.0%	20
Graham's Port 30 Years	20.0 %	35
Niepoort Dry White	20.0 %	20
Taylor's 20 Years	20.0 %	26

RUM SELECTION	4CL	CHF
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BAHAMAS		
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Bacardi Carta Blanca	37.5 %	23
Bacardi Carta Oro	40.0 %	23

CUBA		
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Havana Club Maximo	40.0 %	280/440
Havana Club Cuban Selección de Maestros	45.0 %	30
Havana Club 7 Años	40.0 %	25
Havana Club Añejo Blanco 3 Años	37.5 %	23

DOMANICAN REPUBLIC		
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Brugal 1888	40.0 %	25
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GUYANA		
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Eldorado Demerara 15 Años	43.0 %	35
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JAMAICA		
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Myers's Rum	40.0 %	23
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PUERTO RICO		
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Ron del Barrilito Superior	43.0 %	23
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MARTINIQUE		
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J. Bally 2006	45.0 %	35
Chantal Comte L'Arbre du Voyageur	45.1 %	45
Saint James	40.0 %	23

PERU		
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Millionario XO	40.0 %	35
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GUATEMALA		
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Zacapa 23 Años	40.0 %	45
Zacapa XO	40.0 %	75

GIN	4CL	CHF
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Hendrick's	41.0%	26
Hendrick's Orbium	43.4%	28
Bombay Sapphire	40.0 %	23
Tanqueray	47.3 %	23
Kranewitt	43.0 %	28
Gordon's	37.5 %	23
Martin Miller's	40.0 %	26
Citadelle Reserve	44.7 %	26
Monkey 47	47.0 %	26
Monkey 47 Sloe Gin	29.0%	26
Mombasa Club	41.5 %	26
Plymouth Navy Strength	57.0 %	26

VODKA	4CL	CHF
Beluga	40.0%	26
Beluga Gold Line	40.0%	52
Belvedere	40.0%	26
Grey Goose	40.0%	26
Russian Standard Imperial	40.0%	26
Koskenkorva Original	38.0%	23
Russian Standard Platinum	40.0%	23
Xellent Swiss Vodka	40.0%	23
Absolut Sweden	40.0%	23
Grasovka Bison Grass	40.0%	23
Moskovskaya	40.0%	23
Russian Standard Original	40.0%	23
Stolichnaya	37.5%	23
Van Hoo	40.0%	23
Ketel One	40.0%	23

BLENDED WHISKY	4CL	CHF
Chivas Regal Royal Salute 62 Guns	43.0%	300
Chivas Regal Royal Salute 38 Years	40.0%	160
Chivas Regal Royal Salute 21 Years	40.0%	42
Chivas Regal 25 Years	40.0%	36
Chivas Regal 18 Years	43.0%	30
Chivas Regal 12 Years	40.0%	26
Johnnie Walker Blue Label	40.0%	45
Johnnie Walker Black Label	40.0%	26
Johnnie Walker Red Label	40.0%	23
J & B 15 Years	43.0%	26
J & B Rare	40.0%	23
Famous Grouse	40.0%	23
Cutty Sark	40.0%	23

BOURBON WHISKEY	4CL	CHF
Woodford Reserve	40.0%	23
Woodford Reserve Straight Rye	45.2%	23
Woodford Reserve Double Oaked	43.2%	32
Four Roses	40.0%	23
Michter's Bourbon	45.7%	32
Old Forester 1920 Prohibition Style	57.5%	32

TENNESEE WHISKEY	4CL	CHF
Jack Daniel's Old No 7	40.0%	23
Jack Daniel's Single Barrel Select	45.0%	32

CANADIAN WHISKY	4CL	CHF
Canadian Club	40.0%	23

JAPANESE WHISKY	4CL	CHF
Suntory Yamazaki, 12 Years	43.0%	45
Nikka from The Barrel	51.4%	26
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 %	23
Jameson	40.0 %	23
Red Breast 12 Years	40.0%	23
Tullamore Dew	40.0 %	23

WHISKY	4CL	CHF
LOWLANDS		
Auchentoshan Triple Distilled	43.0 %	38
Glenkinchie 10 Years	43.0 %	23
HIGHLANDS		
Glenmorangie 18 Years	43.0 %	30
Glenmorangie Original	43.0 %	23
Glenmorangie Quinta Ruban	46.0 %	26
Brora 30 Years	54.3 %	240
Dalwhinnie 15 Years	43.0 %	30
Cragganmore 12 Years	40.0 %	30
Clynelish 14 Years	46.0 %	26
Oban 14 Years	43.0 %	26
SPEYSIDE		CHF
Glenlivet Signatory 1971	54.6 %	75
Glenlivet 21 Years	40.0 %	45
Glenlivet 18 Years	40.0 %	36
Glenlivet Nadurra 16 Years	40.0 %	26
Glenlivet 12 Years	40.0 %	23
Glenfiddich Solera 15 Years	40.0 %	26
The Macallan 18 Years Triple Cask	43.0 %	52
The Macallan 12 Years Double Cask	40.0 %	26
Glenfarclas 12 Years	43.0 %	24
Balvenie 21 Years Portwood Finish	40.0 %	45
ISLAND		
Highland Park 12 Years	43.0 %	23
Isle of Jura 16 Years	40.0 %	26
Talisker 10 Years	45.8 %	23
Talisker 25 Years	45.8%	45
Arran	43.0 %	23
ISLAY		
Lagavulin Double Matured 18 Years	43.0 %	32
Laphroaig 10 Years	43.0 %	24

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

BRANDY	2,5CL	CHF 20
Carlos Primero	38.0 %	
Metaxa 5*	38.0 %	
Vecchia Romagna	38.0 %	

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GRAPPA	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
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		
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
Calvados Château du Breuil 15 ans	41.0 %	20
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
Chartreuse Vert	55.0%	19
HÄMMERLE EDELBRÄNDE		
Vogelbeere	42.0 %	19
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	40.0 %	23
Tequila Don Julio Blanco	38.0 %	23
Tequila Don Julio Reposado	38.0 %	26
Tequila Don Julio 1942	40.0 %	65
Casamigos Blanco Tequila	40.0 %	23
Casamigos Reposado Tequila	40.0 %	26
Mezcal Illegal Anejo	40.0 %	35
Mezcal Herencia De Sancez Espadin	40.0 %	30
Tequila Incorrupto Plata	40.0%	35
Tequila Incorrupto Anejo	40.0%	45
Tequila Clase Azul Reposado	40.0%	65
Tequila Clase Azul Ultra Extra Anejo	40.0 %	600
Tequila Clase Azul Ultra Extra Anejo(2.5CL)	40.0 %	400
Tequila Clase Azul Extra Anejo (75CL)	40.0 %	7000

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COGNAC	2,5CL	CHF
Rémy Martin V.S.O.P.	40.0 %	23
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 %	23
Hennessy VS	40.0 %	23
Hennessy X.O.	40.0 %	34
Hennessy Richard	40.0 %	280
Delamain X.O.	40.0 %	26
Courvoisier V.S.O.P.	40.0 %	23
Bisquit V.S.O.P.	40.0 %	23
Martell Cordon Bleu	40.0 %	34
Cognac de l'Yeuse XO	40.0 %	28

ARMAGNAC	2,5CL	CHF
Darroze 12 Years	43.0 %	30
Ferté de Partenay 1982	40.0 %	52
Laberdolive vintage 1965	43.0 %	98
Trepout Apotheose, 30 Años	40.0 %	40

LIQUEURS	4CL	CHF
Disaronno Originale	28.0%	23
Anisette Marie Brizard	25.0%	23
Bailey's Irish Cream	17.0%	23
Bénédictine DOM	40.0%	23
Crème de Banane, Bols	17.0%	23
Crème de Cacao Blanche ou Brune	24.0%	23
Cointreau	40.0%	23
Crème de Cassis, Héritier Guyot	16.0%	23
Crème de Menthe Blanche ou Verte	25.0%	23
Drambuie	40.0%	23
Grand Marnier	40.0%	23
Grand Marnier 150 Years (2,5cl)	40.0%	44
Kahlua	20.0%	23
Kümmel Gilka	38.0%	23
Limoncello del Sole	25.0%	23
Malibu	21.0%	23
Mandarin Napoleon	38.0%	23
Maraschino	20.0%	23
Sambuca Molinari	40.0%	23
Southern Comfort	35.0%	23
Tia Maria	20.0%	23
White Peach Karibso	24.0%	23

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 %

NON ALCOHOLIC

Clausthaler	GER
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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
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 Blau	33cl
Rivella Refresh	33cl
Michel Juices (Grape, Orange, Pear)	20cl
San Bitter Analcolico Red	10cl

HEALTHY 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	50cl
Perrier	33cl

STILL

Valser	33cl
Allegra	35cl
Evian	50cl

COFFEE & TEA	CHF
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Coffee Portion	9
Espresso	8
Double Espresso	12
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.O.} <i>Auswahl an Torten und Kuchen (pro Stück)</i>	14
SEASONAL FRUIT PLATTER <i>Saisonaler Früchte Teller</i>	26
CLASSIC TIRAMISU ^{A.C.E.G.} <i>Klassisches Tiramisu</i>	26
SICILIAN CANNOLI ^{A.C.E.G.} Fresh cheese filling with candied fruit <i>Sizilianische Cannoli</i> <i>Frische Käsefüllung mit kandierten Früchten</i>	26
VANILLA CRÈME BRULÉE ^{A.C.G.H.} <i>Vanille Crème Brulée</i>	26
MADAGASCAR CHOCOLATE MOUSSE ^{A.C.G.} <i>Schokoladenmousse aus Madagaskar</i>	26


ICE CREAM & COUPES

HOMEMADE ICE CREAM ^{A.C.E.G.} <i>Hausgemachte Glacé</i>	5 / Kugel
Tahiti vanilla, Swiss dark chocolate, pistachio, Arabica coffee, Piedmont hazelnut, Fleur de Sel caramel <i>Tahiti Vanille, Schweizer Zartbitterschokolade, Pistazien, Arabica</i> <i>Kaffee Piemontesische Haselnuss, Fleur de Sel Karamell</i>	
OUR SORBETS <i>Unsere Sorbets</i>	5 / Kugel
Mango, strawberry, lemon <i>Mango, Erdbeere, Zitrone</i>	
Banana Split ^{A.E.G.} Chocolate, vanilla, strawberry ice cream Chantilly and chocolate sauce <i>Schokolade, Vanille und Erdbeereis</i> <i>Mit Chantilly und Schokoladensauce</i>	30

SANDWICHES & BURGERS

PALACE CLUB SANDWICH ^{A.C.E.G.M.O.} 47
 Toasted white bread, slow cooked turkey, bacon, Boston lettuce,
 Tomato and mayonnaise
Geröstetes Weißbrot, langsam gegarter Truthahn, Speck, Boston-Salat, Tomate und Mayonnaise

PALACE BURGER ^{A.C.E.G.N.O.} 47
 Dry aged Black Angus beef, bacon, Gruyère cheese
 Port-glazed caramelised onions and BBQ sauce
*Dry aged Black Angus Rindsfleisch, Speck
 Portweinzwiebeln, Gruyère und BBQ Sauce*


 **PLANT BASED BEYOND MEAT BURGER** ^{A.E.N.O.} 39
 With Port-glazed caramelised onions
Beyond Meat Burger mit Portweinzwiebeln

The club sandwich and the burgers are served with a choice of French fries, sweet potato fries with parmesan or a mixed salad.
Als Beilage zum Club Sandwich und den Burgers servieren wir eine Auswahl von Pommes Frites^E, Süßkartoffel Fries mit Parmesan oder einen gemischten Salat^{E.G.}

LEBANESE-STYLE WRAP ^{A.E.G.} 42
 Za'atar spiced chicken, labneh dip and pickles
*Libanesischer Wrap
 Mit Zatar mariniertem Hühnchen, Labneh Dip und eingelegtem Gemüse*

BLACK TRUFFLE CROQUE FONDUE ^{A.E.G.N.O.} 45
 Oven baked white bread with porchetta ham, Swiss fondue cheese
 White wine, black truffle, Mornay sauce
*Im Ofen gebackenes Weißbrot mit Porchetta Schinken
 Schweizer Käse und Weißwein, schwarze Trüffel Mornaysauce*


REUBEN SANDWICH ^{A.C.E.G.M.O.} 47
 Toasted country bread with garlic butter, pastrami, sauerkraut,
 Swiss cheese, horseradish mayonnaise dressing
*Geröstetes Landbrot mit Knoblauchbutter, Pastrami, Sauerkraut,
 Schweizer Käse und Meerrettich-Mayonnaise Dressing*


 **AVOCADO TOAST ON MULTIGRAIN BREAD** ^{A.C.} 38
 With poached egg, tomatoes and coriander
*Avocado Toast auf Mehrkornbrot
 mit pochiertem Ei, Tomaten und Koriander*


SALADS

CAESAR SALAD ^{A.C.D.G.M.O.} 38
 With chicken / *mit Hühnchen* ^{A.C.D.G.M.O.} 45
 With lobster / *mit Hummer* ^{A.B.C.D.G.M.O.} 58

TRADITIONAL NICOISE SALAD ^{C.D.L.M.O.} 46
 With olive oil poached tuna
*Nizza Salat mit in Olivenöl
 eingelegtem Thunfisch*

 **ARTICHOKE SALAD WITH BURRATA** ^{G.M.O.} 48
 Black truffle, Parmesan and vinaigrette
*Artischocken Salat mit Burrata
 Schwarzer Trüffel, Parmesan und Vinaigrette*

 **WINTER SALAD** ^{A.M.O.} 39
 Quinoa and pulses, pumpkin, cucumber, beetroot,
 Fresh figs and citrus, pumpkin seeds and mustard vinaigrette
*Quinoa und Hülsenfrüchte, Kürbis, Gurken, Rote Beete
 Frische Feigen und Zitrusfrüchte, Kürbiskerne und Senf Vinaigrette*

 **CAPRESE SALAD** ^{G.} 32/39
 With tomato, Buffalo mozzarella, basil and olive oil
Caprese Salat mit Büffelmozzarella

APPETIZERS

GILLARDEAU OYSTERS NO. 2 (half dozen) ^{A. B. G. O.}	80
Toasted rye bread, seaweed butter, mignonette sauce <i>Gillardeau No. 2 Austern (halbes Dutzend)</i> <i>Roggen Toast, Algenbutter, Mignonette Sauce</i>	
SMOKED SALMON ^{A. D. G. O.}	44
With traditional garnish <i>Geräucherter Lachs mit klassischer Beilage</i>	
RÖSTI WITH SMOKED SALMON AND SOUR CREAM ^{D. G.}	52
<i>Rösti mit Lachs und Sauer Rahm</i> With 10g Oscietra caviar / <i>Mit 10g Oscietra Kaviar</i>	
ENGADINE COLD CUT PLATTER ^{A. G. H.}	34 / 48
With pickles and sourdough bread <i>Bündner Fleischspezialitäten</i> <i>Mit Essiggurken, Silberzwiebeln, Sauerteigbrot</i>	
BEEF FILET TARTAR ^{A. C. G. M. O.}	58
With black truffle, Parmesan and French fries (180g) <i>Tatar vom Rindsfilet mit schwarzem Trüffel,</i> <i>Parmesan und Pommes Frites</i>	
PINSA ROMANA FLATBREAD ^{A. G.}	48
With artisanal porchetta, stracciatella di burrata Black truffle, rocket salad, rosemary <i>Mit Porchetta, Stracciatella di Burrata, Schwarzer Trüffel</i> <i>Ruccola-Salat und Rosmarin</i>	

SOUPS

 WINTER MINESTRONE SOUP ^{A. G. H. L.}	29
<i>Winter Minestrone</i>	
GRISONS-STYLE BARLEY SOUP ^{A. G. L.}	29
Chives and air-dried meat <i>Bündner Gerstensuppe</i>	
CLEAR OXTAIL SOUP ^{A. C. L. O.}	29
With Sherry scented vegetable pearls <i>Klare Ochschwanzsuppe</i> <i>Mit Sherry parfümierte Gemüseperlen</i>	
GREEN TEA SOBA NOODLE SOUP ^{A. F. L. N. O.}	29
Pok choy, shiitake, bean sprouts, ginger, Mirin, soy sauce and tofu <i>Grün Tee Soba Nudelsuppe</i> <i>Pok Choy, Shiitake Pilze, Bohnensprossen</i> <i>Ingwer, Mirin, Sojasauce und Tofu</i>	

PASTA & RISOTTO

PENNETTE OR SPAGHETTI PASTA ^{A.} 35
PREPARED TO YOUR LIKING
Pennette oder Spaghetti Pasta nach Ihrer Wahl

♥ Napoletana with tomatoes and basil ^{A.}
Napoletana mit Tomaten und Basilikum

♥ Pesto with basil, garlic, pine nuts ^{A.G.H.}
Pesto mit Basilikum, Knoblauch, Pinienkerne

Bolognese with minced beef, tomato ^{A.L.}
Bolognese mit Rindshackfleisch, Tomaten

Carbonara with bacon, egg yolk, parmesan and cream ^{A.C.G.}
Carbonara mit Speck, Eigelb, Parmesan und Sahne

♥ Tagliolini with black truffle cream sauce ^{A.C.G.} 68
Tagliolini mit schwarzer Trüffel Crèmesauce

Ciccattelli pasta with clams and crustaceans ^{A.B.C.O.R.} 58
Broccolini, tomato confit, Taggiasca olives
Ciccattelli mit Muscheln und Krustentieren
Broccolini, Tomaten Confit, Taggiasche Oliven

♥ Pumpkin risotto with glazed onions ^{G.O.} 50
Parmigiano dentelle and seared pumpkin
Kürbis Risotto mit glasierten Zwiebeln
Parmesan Dentelle, sautierter Kürbis

MAIN COURSES

MEUNIÈRE DOVER SOLE FILET ^{A. D.O.} 88
Grenobloise sauce, fork crushed Ratte potatoes
Balsamico onions, Taggiasca olives and olive oil
Seezunge à la Meunière, Grenobloise Sauce
Zerstampfte Ratte Kartoffeln, Petersilie
Balsamico-Zwiebeln, Taggiasche Oliven und Olivenöl

GRILLED BLACK TIGER PRAWNS ^{A.B.M.O.} 72
Marinated with preserved lemon, garlic and oregano
Served with fattoush salad and sumac
Gegrillte Riesengarnelen
Mariniert mit eingemachter Zitrone, Knoblauch und Oregano, serviert
mit Fattoush Salat und Sumach


PAILLARD RUCOLINA ^{A.G.M.L.O.} 68
With mustard, herbs, rocket salad and tomato
Mit Senf, Kräutern, Rucola Salat und Tomaten

TRADITIONAL WIENER SCHNITZEL ^{A.C.D.E.G.M.O.} 72
With French fries
Traditionelles Wiener Schnitzel mit Pommes Frites


ASIAN SPECIALTIES

POKE BOWL ^{D.F.L.N.O.}	45
Tuna, avocado, wakame, nori, mango, rice with a sesame ponzu dressing <i>Thunfisch, Avocado, Wakame, Nori, Mango, Reis mit Sesam Ponzu Dressing</i>	
TOM YUM GOONG ^{B.D.F.L.N.O.}	38
Thai soup with coconut milk, shrimps, ginger, shallots Mushrooms and chicken <i>Thailändische Suppe mit Kokosnussmilch, Krevetten, Ingwer, Schallotten, Champignons, Hühnchen</i>	
PHAD THAI ^{B.C.D.F.H.L.N.O.}	48
Rice noodles, soybean sprouts, broccoli, shrimps, eggs <i>Reisnudeln, Soja Sprossen, Broccoli, Krevetten, Eier</i>	
Vegetarian / Vegetarisch	38
NASI GORENG ^{B.C.E.F.N.O.}	52
Indonesian fried rice with sambal oelek, soy sauce, chicken thighs, fried egg, shrimp crackers, tomatoes, cucumber <i>Indonesischer gebratener Reis mit Sambal Oelek und Sojasauce, Hühnchenschenkel, Spiegelei, Shrimp Cracker Tomaten, Gurken</i>	


INDIAN SPECIALTIES


 VEGETABLE SAMOSAS ^{A.E.}	35
Savoury pastry triangles filled with cashew nuts raisins and green peas <i>Gemüse Samosas</i> <i>Knuspriges Gebäck gefüllt mit Cashewnüssen, Rosinen und grünen Erbsen</i>	
BUTTER CHICKEN ^{G.M.}	55
Chicken cooked with tomatoes, cream and fenugreek <i>Hühnchen in Tomaten gekocht, mit Sahne und Fenugreek</i>	
KADAI PANEER ^{E.G.}	38
Indian cottage cheese cooked in red gravy with fresh spices and capsicum <i>Indischer Hüttenkäse gekocht in roter Sauce mit frischen Gewürzen und Paprika</i>	

SIDE DISHES

CUCUMBER RAITA ^{G.}	10
Cucumber and yogurt dip with coriander and mild spices <i>Gurken und Joghurt Dip mit Koriander und mildem Gewürzen</i>	
STEAMED HIMALAYAN BASMATI RICE	10
<i>Gedämpfter Basmati Reis</i>	
 NAAN BREAD ^{A.E.G.}	9
<i>Naan Brot</i>	

All main courses are served with pickles, chutneys ^{E.M.} and Poppadoms
Alle Hauptgerichte werden mit Pickles, Chutneys und Poppadoms serviert

 Plant-based / *Pflanzenbasiert*

 Vegetarian / *Vegetarisch*

ALLERGENE	ALLERGENS
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 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 Sulfite 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, 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 ORIGINE*

Kaviar / <i>Caviar</i>	CHN
Lachs / <i>Salmon</i>	GB, NOR, 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>	CAN
Garnelen / <i>Prawn</i>	IT, VIE, THA Mediterranean
Carabineros / <i>Carabineros</i>	MAR
Scampi / <i>Scampi</i>	RSA/Southeast Pacific