OPENING HOURS

Daily from 10:00am until 8:00pm
Täglich von 10:00-20:00 Uhr

CHAMPAGNE

	10cl	75cl
RUINART 'R DE RUINART' BRUT	26	160
RUINART BRUT ROSÉ	32	210

WHITE WINE & ROSÉ

	10cl	75cl
SANCERRE 2022 Domaine Serge Laloue Loire, France	15	90
ETNA BIANCO 2022 Benanti, Sicily, Italy	19	130
FLÄSCHER CHARDONNAY 2022 Marugg Bourgogne, France	21	135
BOURGOGNE BLANC 2021 BIO Domaine Henri Boillot Bourgogne, France	24	140
ROSÉ AC CÔTES DE PROVENCE 2021 BIO Château Les Valentines Provence, France	15	90

RED WINE

	10cl	75cl
BIO **CROZES HERMITAGE AOP «LES MEYSONNIERS» 2021** M. Chapoutier Tain l'Hermitage, France	15	90
MERLOT «ULTIMA GOCCIA» 2021 Cantina Chiodi Ticino, Switzerland	17	100
PINOT NOIR BARRIQUE 2021 Levanti Grisons, Switzerland	18	120
AMARONE DELLA VALPOLICELLA CLASSICO DOC 2016 Tommasi Veneto, Italy	25	150

COCKTAILS

APEROL SPRITZ Franciacorta, Aperol, Orange	30
BLOODY MARY Vodka, Lemon Juice, Tomato Juice, Spices	30
CAIPIRIÑHA Cachaça, Lime, Brown Sugar	30
HUGO Franciacorta, Saint-Germain Liqueur, Mint Leaves, Lemon	30
MOJITO Light Cuban Rum, Lime, Mint Leaves, Brown Sugar	30
PIÑA COLADA Light & Dark Rum, Pineapple Juice, Cream of Coconut	30
SAGE Gin, Sage Leaves, Lemon, Brown Sugar, Soda	30
BELLINI Fresh Peach Purée, Franciacorta Brut	35

FOR SWIMMERS

VIRGIN NEGRONI Rebels 0.0% Gin Alternative Rebels 0.0% Aperitif Alternative, San Bitter	20
VIRGIN SPRITZ Rebels 0.0% Alcohol Free Spritz, Orange Juice, Tonic Water	20
SUNSHINE FIZZ Rebels 0.0% Alcohol Free Amaretto, Lime Juice Egg White, Thime Flavoured Soda Water	20
BIO **SPARKLING TEA LYSERØD** Silver Needle Bio	10cl 15

SANDWICHES & BURGERS

«PALACE» CLUB SANDWICH A.C.E.G.M.O. **48**
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. **48**
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.N.O. **40**
Plant based burger with Port-glazed caramelised onions
Vegan Cheddar cheese
Beyond Meat Burger mit Portweinzwiebeln
Veganer Cheddar-Käse

LOBSTER ROLL WITH BLACK TRUFFLE A.B.C.G.L.M.O. **59**
Brioche roll, truffle mayonnaise, granny smith apple, celery
Brioche, Trüffel-Mayonnaise, Granny Smith Apfel, Sellerie

CRUSHED AVOCADO ON MAGGIA BREAD TOAST A.C.G.O. **40**
Poached eggs, cherry tomato, feta cheese
Crispy onions, Kalamata olives, vinaigrette
Maggia-Brot Toast mit Avocado, pochierte Eier
Cherry Tomaten, Zitrone, Feta Käse, knusprige Zwiebeln Kalamata
Oliven, Vinaigrette

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

WINTER SALAD H.O. **36**
Roasted sweet potato, baby spinach, spiced pecan nuts
Pumpkin dressing, crispy kale
Geröstete Süsskartoffeln, Baby-Spinat, Pekannüsse
Kürbis-Dressing, Kale-Chips

OCTOPUS SALAD A.B.F.G.N.O.R. **42**
With Chinese cabbage, Goma dressing, tortilla, sesame seeds
Oktopus Salat
Mit Chinakohl, Goma Dressing, Tortilla, Sesamsamen

PALEO COBB SALAD M.O.
Lettuce, tomato, avocado, cucumber, kale, streaky bacon
Spinach sprouts and lemon vinaigrette
Gegrillte Pouletbrust, Bratspeck, Avocado, Tomaten, Lattich
Pochiertes Ei, Gurken, Kale, Spinatsprossen, Zitronen-Vinaigrette

With grilled chicken tenderloin and poached egg C. 48
Mit gegrillten Hühnchen und pochiertem Ei

With black tiger prawns B. 70
Mit schwarzen Riesengarnelen

BUDDHA BOWL A.M.N.O. **38**
Whole grain rice, kale, sweet potatoes
Chickpeas, avocado, lime coriander dressing
Vollkornreis, Kale, Süsskartoffeln, Kichererbsen
Avocado, Limetten-Koriander Dressing
With salmon / *mit Lachs* D. 45
With tuna / *mit Thunfisch* D. 45

SOUPS

Ⓥ **BUTTERNUT SQUASH SOUP** G. **29**
With mace, pumpkin jam, barley cracker, crème fraiche
Mit Mazis, Kürbis Konfitüre, Gersten-Cracker, Crème Fraîche

Ⓥ **CHESTNUT VELOUTÉ** G.H.O. **29**
Sautéed wild mushrooms, Maggia bread croûtons
Kastanien Velouté
Sautierte Waldpilze, Maggia Brot Croûtons

WINTER MINESTRONE SOUP A.G.H.L. **29**
Ⓥ With basil pesto
Ⓑ Vegan option available on request
Winterliche Minesterone
Mit Basilikum Pesto
Auch als vegane Variante verfügbar

PASTA

PENNETTE OR SPAGHETTI PREPARED TO YOUR LIKING A. **36**
Pennette oder Spaghetti mit Sauce nach Ihrer Wahl
Ⓥ Napoletana – tomatoes and basil A.
Napoletana – Tomaten und Basilikum
Ⓥ Pesto – basil, garlic, pine nuts A.G.H.
Pesto – Basilikum, Knoblauch, Pinienkerne
Bolognese – minced beef, tomato A.L.
Bolognese – Rindshackfleisch, Tomaten
Carbonara – bacon, egg yolk, parmesan A.C.G.
Carbonara – Speck, Eigelb, Parmesan

SAFFRON LINGUINE WITH LOBSTER A.B.C.L.O. **82**
Lobster tomato sauce, cherry tomatoes, basil
Safran Linguine mit Hummer
Hummer-Tomatensauce, Cherry Tomaten, Basilikum

MAIN COURSES

GRILLED JUMBO PRAWNS A.B.H.O. **78**
Marinated with herbs, almond broccolini, Sicilian dressing
Grillierte Riesengarnelen
Kräuter-Marinade, Mandel-Brokkolini, Sizilianisches Dressing

SALMON TERYIAKI A.D.F.G.L.O. **70**
Wok vegetables, crispy rice, yuzu emulsion
Lachs-Teryiaki, Wok-Gemüse, knuspriger Reis, Yuzu Emulsion

SWISS BEEF RIBEYE TAGLIATA (250 GR) G.H.O. **85**
Rucola, cherry tomatoes, Parmesan shavings
Pistachio, rosemary jus
Schweizer Ribeye Rindfleisch Tagliata
Rucola, Kirschtomaten, Parmesanspäne
Pistazien, Rosmarinjus

Ⓑ **KOREAN FRIED CAULIFLOWER** A.F.N. **40**
Glazed with Gochujang chili sauce, scallion, sesame seeds
Blumenkohl "Wings"
Glasiert mit Gochujang Chili Sauce, Frühlingszwiebeln, Sesam

DESSERTS

CLASSIC TIRAMISU A.C.E.G.H. **26**
Klassisches Tiramisu

CAKE OF THE DAY A.C.G.H. **16**
Tageskuchen

COCONUT-CHIA SEEDS PUDDING WITH BERRIES **24**
Kokosnuss-Chia Seed Pudding mit Beeren

APPLE CINNAMON CRUMBLE A.C.G.H. **26**
Vanilla ice cream
Apfel-Zimt Crumble mit Vanille Eis

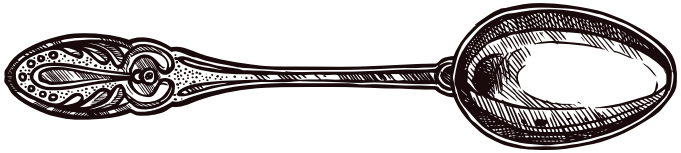
FRUIT PLATTER **26**
Früchteteller

SWISS CHOCOLATE BROWNIE A.C.G.H. **26**
With vanilla ice cream, caramel fudge
Mit Vanille Eis und Karamell Fudge

ICE CREAM & COUPES

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

OUR SORBETS **5 / Scoop**
Lemon, mango, strawberry
Unsere Sorbets
Zitrone, Mango, Erdbeere



SOFT DRINKS & WATER

SOFT DRINKS	**33cl**	**9**
Coca Cola		
Coca Cola Zero		
Fanta		
Sprite		
Fever-Tree Premium Tonic Water		
Schweppes Bitter Lemon or Tonic		
Swiss Mountain Spring Classic Tonic		
Fever-Tree Ginger Beer		
Schweppes Ginger Ale		
Orangina		
Red Bull		
Rivella Rot		
Rivella Blau		
Rivella Refresh		
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

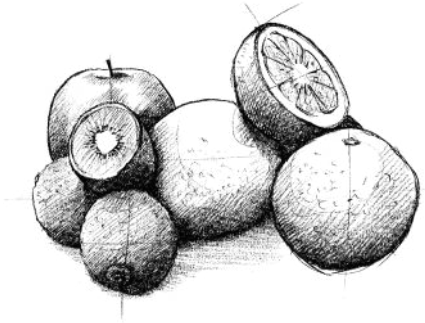
AUGUSTINER EDELSTOFF	**50cl**	**18**
CALANDA EDELBRAU	**33cl**	**14**
PALÜ BIER	**33cl**	**14**
BERNINA BIER	**33cl**	**14**
CORONA	**33cl**	**14**
HEINEKEN	**33cl**	**14**
PILSNER URQUEL	**33cl**	**14**
ERDINGER	**33cl**	**14**
GUINNESS	**33cl**	**14**

NON-ALCOHOLIC BEER

CLAUSTHALER	**33cl**	**14**

JUICE BAR

ANTIOXIDANT	**30cl**	**18**
Strawberries, Blueberries, Carrot, Spinach		
WINTERTIME	**30cl**	**18**
Melon, Kiwi, Dates		
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**

ALLERGENS

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

MEAT ORIGIN

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

*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
Turbo	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 vom Säugetieren
H Schalenfrüchte
L Sellerie
M Senf
N Sesam Samen
O Schwefeldioxid und Sulfite
P Lupinen
R Weichtiere
Ⓟ Pflanzenbasiert
Ⓥ Vegetarisch

FLEISCHHERKUNFT

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

**Kann mit nichthormonellen 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*

All prices are quoted in Swiss Francs and include VAT.