



RENAISSANCE BAR

BADRUTT'S PALACE ST.MORITZ



CHAMPAGNE

BY THE GLASS/BY THE BOTTLE	10CL	75CL
Ruinart 'R de Ruinart' Brut	26	160
Ruinart Brut Rosé	32	210
Krug Grande Cuvée	52	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
Sancerre 2022 Domaine Serge Laloue, Loire, France	15	90
Riesling G.G. «Im grossen Garten» 2022 Philipp Kuhn Pfalz, Germany	18	115
Fläscher Chardonnay 2022 Marugg, Graubünden, Switzerland	21	135
 Bourgogne Blanc 2021 Henri Boillot, Burgundy, France	24	140
 Rosé AC Côtes de Provence 2021 Château Les Valentines, Provence, France	15	90

RED WINES

BY THE GLASS/BY THE BOTTLE	10CL	75CL
 Crozes Hermitage AOP "Les Meysonniers" 2021 M. Chapoutier, Tain l'Hermitage, France	15	90
Merlot «Ultima Goccia» 2021 Cantina Chiodi, Ticino, Switzerland	17	100
Maienfelder Pinot Noir Barrique 2021 Weinbau Levanti, Graubünden, Switzerland	18	120
Amarone Valpolicella Classico DOC 2016 Tommasi, Veneto, Italy	25	150
Echo de Lynch-Bages 2020 Château Lynch-Bages, Pauillac, Bordeaux, France	26	155

All prices are quoted in Swiss Francs and include 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 Bitters, Peach Sphere	
ZAR DE CUBA	490
<i>OLD FASHIONED</i>	
Havana Club Maximo, house-made Safran Bitter, Dubonnet Vermouth, Tonka Bean	
MITCHY	280
<i>OLD FASHIONED</i>	
The Mcallan Rare Cask ed.2022, 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	

WINTER HIGHLIGHTS CHF 30

“ONCE UPON A TIME IN ST. MORITZ”

A Chef and a Chef Patissier step into the bar at the Badrutt's Palace Hotel... It's not a joke but a dream scenario. This unique occasion allows us to explore how these culinary experts infuse their creativity into mixology. In our exclusive cocktail selection, we present a "gourmet" perspective of the bar, blending culinary art with the craft of cocktail-making for a truly extraordinary experience.

CA.SA.
OLD FASHIONED
Pisco, Lime Juice, Homemade Pistacchio Orgeat, Egg, Caramel
Lollipop

LA DOLCE VITA
OLD FASHIONED
Butterwash Vanilla Infused Jamaican Rum, Clarified Lime Syrup

BACKFIRE MARTINI
MARTINI
Horseradish Infused Vodka, Lillet Blanc Aperitif, Capers

LANGHE SAFARI
MARTINI
Grappa di Barolo “Sperss”, Cherry Liqueur, Homemade Alba White
Truffle Bitter, Maldon Salt and Sweet Red Vermouth Velvet

SIGNATURE COCKTAILS	CHF
AL PACINO <i>SOUR</i> Vodka, Sugar, Mandarin Juice, Lemon Juice	30
BREAKFAST IN JALISCO Tequila Plata, Mezcal Joven, Green Pepper Liqueur Homemade Jalapeño Marmalade, Lime 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, Passionfruit Syrup, Champagne	35
VINTAGE NEGRONI <i>OLD FASHIONED</i> Carpano Antica Formula Vermouth, Bitter Campari, Vielle Prune Gin Citadelle Réserve	30
1956 <i>MARTINI</i> Rye Whiskey, Ramazzotti, Black Tea Syrup, Angostura Bitters	30
ADVANI <i>HIGHBALL</i> Hennessy Cognac, Mandarin Napoleon, Angostura Bitters, 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 Bitters, 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
MISTER K. <i>SILVER MUG</i> Chartreuse Verte, Amaretto Liqueur, Absinthe, Lime Juice Ginger Beer	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 Réserve, Tia Maria Liqueur, Orange, Cinnamon	30

All prices are quoted in Swiss Francs and include VAT.

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

SOON IN CANCUN

Tequila Blanco, Elderflower Liqueur, Lime Juice, Pineapple Soda
Spicy Honey Homemade Syrup, Fresh Mint

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 Bitters, Champagne

TESTA ROSSA

Fresh Raspberry Purée, Champagne

CALIBRE 75

Mezcal Blanco, Bitter Campari, Lemon Juice, 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 Bitters

MARTINI COCKTAIL

Gin or Vodka, Dry Vermouth, Olive or Lemon Twist

MILANO-TORINO

Campari Bitter, Carpano Punt e Mes

NEGRONI

Gin, Bitter Campari, Red Vermouth

OLD FASHIONED

Bourbon Whiskey, Soda, Angostura Bitters, Lump of Sugar

PARADISE

Gin, Apricot Brandy, Orange Juice

ROB ROY

Red Vermouth, Scotch Whisky, Angostura Bitters

RUSTY NAIL

Scotch Whisky, Drambuie

SAZERAC

Rye Whiskey, Absinthe, Peychaud's Bitters, 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 Aperitif

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, Coconut Cream, Pineapple Juice

HARVEY WALLBANGER

Vodka, Galliano, Orange Juice

HURRICANE

White Rum, Dark Rum, Pineapple Juice, Orange Juice, Lime Juice
Grenadine Syrup, Passionfruit Syrup

LADYKILLER

Gin, Cointreau, Apricot Brandy, Pineapple Juice, Passionfruit 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
Bitters

MOJITO

Light Cuban Rum, Lime, Mint Leaves, Sugar

PIÑA COLADA

Rum, Pineapple Juice, Coconut Cream

RAFFLES' SINGAPORE SLING

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

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 Bitters, Pernod
Lime Juice, Grenadine Syrup

COLLINS

CHF 30

TOM COLLINS

Gin, Lemon Juice, Sugar, Soda

JOHN COLLINS

Whiskey, Lemon Juice, Sugar, Soda

RUM COLLINS

Rum, Lemon Juice, Sugar, Soda

SLOE COLLINS

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 Bitters, 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

GIN-VIC

Ceder's Pink Rose Non-Alcoholic Spirit, Lime Juice, Agave Syrup
Grapefruit Juice, Soda

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

VIRGIN SPRITZ

Rebels 0.0% Alcohol Free Spritz, Orange Juice, Tonic Water

GARDENER BREEZE

Homemade Green Pepper Marmalade, Lime and Pink Grapefruit
Juice, Basil Leaves, Cucumber and Basil Tonic Water

SUNSHINE FIZZ

Rebels 0.0% Alcohol Free Amaretto, Lime Juice, Egg White, Thyme
Flavoured Soda Water

PREMIUM SOFT DRINKS

CHF 9

Three Cents Aegean Tonic Water

Three Cents Cherry Soda

Three Cents Ginger Beer

Three Cents Mandarin & Bergamot Soda

Three Cents Pineapple Soda

Three Cents Pink Grapefruit Soda

Three Cents Sparkling Lemonade

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	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

DOMINICAN 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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Rhum JM X.O.	45.0 %	45
Chantal Comte L’Arbre du Voyageur	45.1 %	45
J. Bally 2006	45.0 %	35
Saint James	40.0 %	23

PERU		
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Millonario 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
Gordon’s	37.5 %	23
Martin Miller’s	40.0 %	26
Citadelle Réserve	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 Pure	40.0 %	26
Grey Goose	40.0 %	26
Russian Standard Imperial	40.0 %	26
Kostenkorva 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
Stolichnaya Elite	40.5 %	23
Van Hoo	40.0 %	23
Ketel One	40.0 %	23

BLENDED WHISKY	4CL	CHF
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

BOURBON WHISKY	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
Maker's Mark	45.0 %	23

TENNESSEE WHISKY	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
Seagram's Crown Royal	40.0 %	26

JAPANESE WHISKY	4CL	CHF
Suntory Yamazaki, 12 Years	43.0 %	45
Nikka From the Barrel	51.4 %	26
Suntory Hibiki Harmony	43.0 %	28
Suntory Hibiki 21 Years	43.0 %	185

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

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IRISH WHISKY	4CL	CHF
Bushmill's 10 Years	40.0 %	23
Jameson	40.0 %	23
Redbreast 12 Years	40.0 %	23
Tullamore Dew	40.0 %	23
Flaming Pig Black Cask	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
Aberlour 14 Years Double Cask	40.0 %	28
Glenlivet 21 Years	40.0 %	45
Glenlivet 18 Years	40.0 %	36
Glenlivet Nàdurra 16 Years	40.0 %	26
Glenlivet 12 Years	40.0 %	23
Glenfiddich Solera 15 Years	40.0 %	26
The Macallan Rare Cask 2022 Edition	43.0 %	190
The Macallan 18 Years Triple Cask	43.0 %	38
The Macallan 12 Years Double Cask	40.0 %	26
Glenfarclas 15 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 Amarone Cask Finish	50.0 %	45
Arran Sherry Cask Finished	55.8 %	38
ISLAY		
Lagavulin Double Matured 18 Years	43.0 %	32
Laphroaig 10 Years	43.0 %	24

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GRAPPA	2.5CL	CHF
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TOSCANA		
Sassicaia, Bolgheri	40.0 %	21
Tignanello, Antinori	42.0 %	21
Ornellaia, Bolgheri	42.0 %	21
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FRIULI		
Nonino Picolit, Uva Bianca	50.0 %	30
Nonino Picolit, Ribolla	45.0 %	24
Nonino Picolit, Riserva 8 Years	43.0 %	30
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VENETO		
Di Recioto Amarone, Mezzano	50.0 %	19
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PIEMONTE		
Di Barolo Sperss, Gaja	45.0 %	26
Barolo TreSoliTre, Berta	45.0 %	26

SPIRITS & DIGESTIVES	2.5CL	CHF
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Calvados Château du Breuil 15 ans	41.0 %	20
Aalborg Akvavit	42.0 %	18
Gravensteiner by 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
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HÄMMERLE EDELBRÄNDE		
Vogelbeere	42.0 %	19
Herzstück Quitte	42.0 %	28
Herzstück Wilde Steinkirsche	42.0 %	30
Herzstück Himbeerbrand	42.0 %	30
Holunder	42.0 %	30
Mirabelle	42.0 %	30

TEQUILA & MEZCAL	4CL	CHF
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Tequila Clase Azul Ultra Extra Añejo	40.0 %	600
Tequila Clase Azul Ultra Extra Añejo (2.5 CL)	40.0 %	400
Tequila Clase Azul Reposado	40.0 %	35
Tequila Casa Dragones Joven	40.0 %	60
Tequila Casa Dragones Añejo	40.0 %	49
Tequila Casa Dragones Reposado	40.0 %	40
Tequila Casa Dragones Blanco	40.0 %	35
Tequila Don Julio 1942	40.0 %	60
Tequila Don Julio 70 Añejo Cristalino	40.0 %	45
Tequila Don Julio Reposado	38.0 %	26
Tequila Don Julio Blanco	38.0 %	23
Tequila Volcan De Mi Tierra Blanco	40.0 %	23
Tequila Casamigos Blanco Tequila	40.0 %	23
Tequila Casamigos Reposado Tequila	40.0 %	26
Tequila Patron Silver	40.0 %	23
Mezcal Illegal Añejo	40.0 %	35
Mezcal Herencia De Sanchez Espadin	40.0 %	30

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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 V.S.	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 L'Or de Jean	43.0 %	260
Martell X.O.	40.0 %	38
Martell Cordon Bleu	40.0 %	34
Martell V.S.	40.0 %	23
Cognac de l'Yeuse X.O.	40.0 %	28
Davidoff Extra	43.0 %	50

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
DOM Bénédicte	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
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

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 %	

BEERS		50CL	CHF 18
Augustiner Edelstoff	GER		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		33CL	CHF 14
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>	16
FRUIT PLATTER <i>Früchteteller</i>	26
CLASSIC TIRAMISU ^{A.C.E.G.H.} <i>Klassisches Tiramisu</i>	26
ÎLE FLOTTANTE ^{C.G.H.} Floating island with pink praline caramel <i>Mit rosa Karamell-Pralinen</i>	26
VANILLA CRÈME BRULÉE ^{A.C.G.H.} <i>Vanille Crème Brulée</i>	26
MADAGASCAR CHOCOLATE MOUSSE ^{A.C.G.H.} <i>Schokoladenmousse aus Madagaskar</i>	26


ICE CREAM & COUPES

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

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*


 **PLANT BASED BEYOND MEAT BURGER** ^{A.E.N.O.} 40
 With port-glazed caramelised onions, vegan Cheddar
Beyond Meat Burger, Portweinzwiebeln, veganem Cheddar

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


CRISPY CHICKEN WRAP ^{A.E.G.N.O.} 42
 Bacon, lettuce, tomato, gherkin, Thousand Island Sauce
*Poulet-Wrap
 Knuspriges Poulet, Speck, Lattich, Tomaten, Gurken
 Thousand Island Sauce*


BLACK TRUFFLE CROQUE FONDUE ^{A.C.G.O.} 50
 Oven-baked bread, porchetta ham
 Swiss fondue cheese, white wine, black truffle, Mornay sauce
*Im Ofen gebackenes Brot, Porchetta-Schinken
 Schweizer Käsefondue, Weisswein, schwarzer Trüffel, Mornay-Sauce*


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


 **AVOCADO ON MULTIGRAIN BREAD** ^{A.C.N.O.} 38
 With poached egg, tomatoes, coriander
*Avocado auf Mehrkornbrot
 Mit pochiertem Ei, Tomaten, Koriander*


SALADS

 **CAESAR SALAD** ^{A.C.D.G.M.O.} 39
 With chicken / *mit Hühnchen* ^{A.C.D.G.M.O.} 46
 With shrimps / *mit Schrimps* ^{A.B.C.D.G.M.O.} 59
 With lobster / *mit Hummer* ^{A.B.C.D.G.M.O.} 69

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

 Vegan option/ *Vegane Option* 39

 **WINTER SALAD** ^{A.M.O.} 38
 Roasted pumpkin, beetroot, baby spinach, crispy kale
 Mandarin, sunflower seeds, yuzu dressing
*Gerösteter Kürbis, Randen, Jungspinat, Kale
 Mandarinen, Sonnenblumenkerne, Yuzu Dressing*

 “CAPRESE” SALAD ^{G.} 39
 Tomato, Buffalo mozzarella, basil, olive oil
Tomaten, Büffelmozzarella, Basilikum, Olivenöl

APPETIZERS

EXOTIC SEA BASS CEVICHE ^{A.D.L.O.}	50
Avocado, mango, coriander, bergamot oil, lime juice <i>Exotische Wolfsbarsch Ceviche</i> <i>Avocado, Mango, Koriander, Bergamotte Öl, Limettensaft</i>	
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 Sauerrahm</i> With 10g Oscietra caviar / <i>Mit 10g Oscietra Kaviar</i>	
ENGADINE COLD CUT AND CHEESE PLATTER ^{A.G.H.}	34 / 48
With pickles and sourdough bread <i>Bündner Fleischspezialitäten und Käse</i> <i>Mit Essigurken, Silberzwiebeln, Sauerteigbrot</i>	
BEEF FILET TARTAR (180g) ^{A.C.G.M.O.}	58
With black truffle, Parmesan, French fries <i>Tatar vom Rindsfilet, schwarzem Trüffel</i> <i>Parmesan, Pommes Frites</i>	
BEEF TARTAR «CONTE ROSSI» (180G) ^{C.M.O.}	58
Pan-seared beef tartar, French fries <i>Rindstatar «Conte Rossi»</i> <i>Mit 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>Rucolasalat, Rosmarin</i>	
SEARED DUCK FOIE GRAS ESCALOPE ^{A.C.G.L.O.}	50
Poire tapée poached in spiced muscat wine Gingerbread crumble, apple strudel <i>Scharf angebratene Entenleber</i> <i>Poire Tapée in gewürztem Muskat Wein eingelegt</i> <i>Lebkuchen Crumble, Apfelstrudel</i>	

SOUPS

♥ WINTER MINISTRONE SOUP ^{A.G.H.L.}	29
<i>Winter Minestrone</i>	
GRISONS-STYLE BARLEY SOUP ^{A.G.L.}	30
Chives, air-dried meat <i>Bündner Gerstensuppe</i>	
CLEAR OXTAIL SOUP ^{A.C.L.O.}	30
With Sherry scented vegetable pearls <i>Klare Ochschwanzsuppe</i> <i>Mit Sherry parfümierte Gemüseperlen</i>	

PASTA & RISOTTO

PENNETTE OR SPAGHETTI PASTA ^{A.} PREPARED TO YOUR LIKING <i>Pennette oder Spaghetti Pasta nach Ihrer Wahl</i>	36
♥ ^{A.} <i>Napoletana</i> – tomatoes, basil <i>Napoletana – Tomaten, Basilikum</i>	
♥ ^{A.G.H.} Pesto - basil, garlic, pine nuts <i>Pesto - Basilikum, Knoblauch, Pinienkerne</i>	
Bolognese - minced beef, tomato ^{A.L.} <i>Bolognese - Rindshackfleisch, Tomaten</i>	
Carbonara - bacon, egg yolk, parmesan ^{A.C.G.} <i>Carbonara - Speck, Eigelb, Parmesan</i>	
CICCATELLI PASTA WITH CLAMS AND CRUSTACEANS ^{A.B.C.O.R.} Broccolini, tomato confit, Taggiasca olives <i>Ciccatelli mit Muscheln und Krustentieren</i> <i>Broccolini, Tomaten Confit, Taggiasche Oliven</i>	58
♥ ^{G.O.} PORCINI RISOTTO Parmesan dentelle, braised chestnut <i>Steinpilz Risotto</i> <i>Parmesan Dentelle, Brasierte Kastanien</i>	45



MAIN COURSES

DOVER SOLE ^{D.G.L.O.R.} Filled with mussels, spinach, mushrooms Confit potatoes, Pinot Noir jus <i>Seezunge</i> <i>Gefüllt mit Muscheln, Spinat, Pilzen</i> <i>Confit Kartoffeln, Pinot Noir Jus</i>	88
GRILLED WILD SEA BASS ^{A.D.H.O.} Artichoke, parsley purée, black garlic, Champagne sauce <i>Grillierter wilder Wolfsbarsch</i> <i>Artischocken, Petersilien-Pürée, schwarzer Knoblauch</i> <i>Champagner Sauce</i>	80
LOBSTER THERMIDOR ^{A.B.C.G.O.} Gratinated lobster, tarragon, wilted spinach, Mornay sauce <i>Hummer Thermidor</i> <i>Gratinierte Hummer, Tarragon, Spinat, Mornay Sauce</i>	120
“PAILLARD RUCOLINA” ^{A.G.M.L.O.} With mustard, herbs, rocket salad, tomato <i>Mit Senf, Kräutern, Rucola Salat, Tomaten</i>	68
TRADITIONAL WIENER SCHNITZEL ^{A.C.D.E.G.M.O.} With French fries <i>Traditionelles Wiener Schnitzel mit Pommes Frites</i>	72
WAGYU BEEF SHORT RIB ^{F.G.L.O.} Mashed potato, crispy quinoa Wagyu Short Rib mit Kartoffelpürée <i>Glasierten Frühlingzwiebeln, knusprigem Quinoa</i>	88

ASIAN SPECIALTIES

POKE BOWL <small>D.F.L.N.O.</small>	45
Tuna, avocado, wakame, nori, mango Rice, sesame ponzu dressing <i>Thunfisch, Avocado, Wakame, Nori, Mango</i> <i>Reis, Sesam Ponzu Dressing</i>	
TOM YUM GOONG <small>B.D.F.L.N.O.</small>	38
Thai soup with coconut milk, shrimps, ginger, shallots Mushrooms, chicken <i>Thailändische Suppe mit Kokosnussmilch, Krevetten, Ingwer</i> <i>Schallotten, Champignons, Hühnchen</i>	
CANTONESE-STYLE CRISPY BEEF WITH CHILI <small>A.B.C.D.F.H.N.O.R.</small>	52
Spring onion, red bell pepper, sesame seeds, chili sauce Basmati rice <i>Reisnudeln, Sojasprossen, Broccoli, Krevetten, Eier</i> <i>Basmati Reis</i>	
NASI GORENG <small>A.B.C.E.F.N.O.</small>	52
Indonesian fried rice, Sambal Oelek, soy sauce Chicken thighs, fried egg, shrimp crackers, tomatoes, cucumber <i>Indonesischer gebratener Reis, Sambal Oelek, Sojasauce</i> <i>Hühnchenschenkel, Spiegelei, Shrimp Cracker, Tomaten, Gurken</i>	

INDIAN SPECIALTIES

MURGH TIKKA G.O.	38
Roasted chicken marinated with yoghurt and Indian spices <i>Gebratenes Hühnchen mariniert mit Joghurt und indischen Gewürzen</i>	
 VEGETABLE SAMOSAS <small>A.G.H.</small>	35
Savoury pastry triangles filled with potato, cashew nuts Raisins, green peas, served with condiments <i>Gemüse Samosas</i> <i>Knuspriges Gebäck gefüllt mit Kartoffeln, Cashewnüssen</i> <i>Rosinen, grünen Erbsen, serviert mit Saucen und Chutney</i>	
 ALOO CHANA CHAT <small>G.O.</small>	32
Chickpea and potato salad, mint chutney Tamarind sauce, pomegranate <i>Kichererbsen-Kartoffel-Salat, Minz-Chutney</i> <i>Tamarindensauce, Granatapfel</i>	
BUTTER CHICKEN <small>A.G.H.</small>	58
Chicken cooked in tomato and cashew nut gravy Cream, fenugreek <i>Hühnchen in Tomaten und Cashewnüssen gekocht</i> <i>Sahne, Fenugreek</i>	
LAMB PATIALA SHAHI <small>A.G.H.</small>	64
Boneless lamb curry, brown onion, cashew nuts, chili Basmati rice <i>Lamm-Curry, braunen Zwiebeln, Cashewnüssen, Chili</i> <i>Basmati Reis</i>	
MURGH BIRYANI <small>A.G.H.</small>	54
Slow cooked chicken, Basmati rice, saffron <i>Langsam gegartes Hühnchen, Basmati Reis, Safran</i>	
PRAWNS MASALA <small>A.B.G.H.</small>	64
Creamy semi-gravy, spices, tomato, Basmati rice <i>Garnelen in cremiger Sauce, Gewürzen, Tomaten, Basmati Reis</i>	

VEGETARIAN MAIN COURSES


- ♥ SAAG PANEER ^{A.G.H.} 42
Classic Punjabi dish of cooked paneer and mustard leaves
Klassisches Punjab-Gericht mit Paneer und Senfblättern
- ♥ YELLOW DAL TADKA ^{A.G.} 42
Lentils tempered with Indian spices, fenugreek, tomato, garlic
Linsen mit indischen Gewürzen, Fenugreek, Tomaten, Knoblauch
- 🌱 VEGETARIAN BIRYANI MASALA ^{A.G.H.} 46
Carrots, green beans, green peas, broccoli
Masala spices, Basmati rice
Karotten, grüne Bohnen, Erbsen, Brokkoli
Masala-Gewürz, Basmati Reis
- ♥ DIWANI HANDI ^{A.G.H.} 44
Creamy curry with vegetables and Garam Masala
Cremiges Gemüse-Curry mit Garam Masala


SIDE DISHES

- ♥ CUCUMBER RAITA ^{G.} 10
Cucumber and yogurt dip tempered with cumin seeds
Gurken und Joghurt Dip mit Koriander mit Kümmel
- 🌱 STEAMED HIMALAYAN BASMATI RICE 10
Gedämpfter Basmati Reis
- ♥ NAAN BREAD ^{A.G.} 9
Naan Brot

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

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>

 Plant-based / *Pflanzenbasiert*

 Vegetarian / *Vegetarisch*

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>	VIE, THA IT/Mediterranean
Carabineros / <i>Carabineros</i>	MAR
Scampi / <i>Scampi</i>	RSA/Southeast Pacific