



Dining Wi-Fi





OPENING HOURS

Daily from 11:30am until 8pm

Täglich von 11:30-20:00 Uhr

CHAMPAGNE

	10cl 	75cl 
RUINART 'R' DE RUINART BRUT Champagne, France	28	170
RUINART BRUT ROSÉ Champagne, France	38	240
KRUG GRANDE CUVÉE Champagne, France	55	400

WHITE & ROSÉ WINES

	10cl 	75cl 
SANCERRE 2022 Jean Max Roger, Loire, France	16	95
 MALANSER PINOT GRIS 2022 Georg Fromm, Grisons, Switzerland	18	110
 ETNA BIANCO 2022 Benanti, Sicily, Italy	19	120
FLÄSCHER CHARDONNAY 2022 Daniel & Monika Marugg, Grisons, Switzerland	22	135
 BOURGOGNE BLANC 2020 Domaine Henri Boillot, Burgundy, France	23	140
 ROSÉ AC CÔTES DE PROVENCE 2022 Château Les Valentines, Provence, France	16	95


RED WINES

	10cl 	75cl 
 CROZES HERMITAGE AOP "LES MEYSONNIERS" 2021 M. Chapoutier, Tain l'Hermitage, Cote du Rhône, France	15	90
BOLGHERI ROSSO 2021 Azienda Agricola Le Macchiole, Tuscany, Italy	16	95
GAMAY SAUVAGE SÉLECTION 2021 Pellegrin Jean-Pierre, Geneva, Switzerland	17	100
PINOT NOIR SÜSSTRUNK 2022 Levanti, Grisons, Switzerland	19	120
ECHO DE LYNCH-BAGES 2018 Château Lynch-Bages, Pauillac, Bordeaux, France	25	145

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, Thyme Flavoured Soda Water	20
 SPARKLING TEA LYSERØD Silver Needle Bio	10cl  14

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

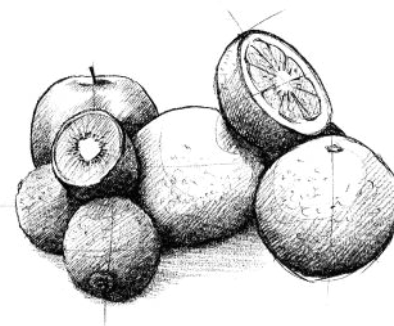
AUGUSTINER EDELSTOFF	50cl	18
BLACK BOVAL BIER	32cl	14
CALANDA EDELBRAU	33cl	14
PALŪ BIER	33cl	14
BERNINA BIER	33cl	14
CORONA	33cl	14
HEINEKEN	33cl	14
PILSNER URQUEL	33cl	14
ERDINGER	33cl	14

NON-ALCOHOLIC BEER

CLAUSTHALER	33cl	14
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JUICE BAR

ANTIOXIDANT	30cl	18
Strawberries, Blueberries, Carrot, Spinach		
SUMMERTIME	30cl	18
Pineapple, Mango, Raspberries, Orange		
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
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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*
- ③ BEYOND MEAT BURGER ^{A.E.N.O.} 41
 Plant based burger with Port-glazed caramelised onions
 Vegan Cheddar cheese
*Beyond Meat Burger mit Portweinzwiebeln
 Veganer Cheddar-Käse*
- CRISPY CHICKEN WRAP ^{A.E.G.N.O.} 42
 With mashed avocado, Cheddar cheese, lettuce, tomato salsa
 Knuspriges Poulet-Wrap
 Mit Avocado, Cheddarkäse, Kopfsalat und Tomatensalsa
- ④ AVOCADO TOAST WITH POACHED EGG ^{A.C.N.O.} 38
 On multigrain bread with tomatoes and coriander
Mehrkornbrot, Tomaten und Koriander



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

- ③ FATTOUSH SALAD ^{A.O.} 39
 Baby gem lettuce, cucumber, tomato, mint
 Pita bread croutons, pomegranate molasses dressing
*Baby-Edelstein-Salat, Gurke, Tomate, Minze
 Pitabrot-Croutons, Granatapfel-Melasse-Dressing*
- PALEO COBB SALAD ^{M.O.} 40
 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
- GAMBAS AL PIL PIL ^{A.B.G.O.} 40
 Prawns with mild spices, garlic Maggia bread
Garnelen mit milden Gewürzen Knoblauch Maggia-Brot
- CALAMARI FRITTI ^{A.B.C.M.O.R.} 38
 Fried squid, tartare sauce, lime
Frittierte Calamari, Tatarsauce, Limette
- TUNA TARTARE ^{A.D.F.N.O.} 42
 Asian-style sesame dressing, spring onion
Sesam-Dressing nach asiatischer Art, Frühlingszwiebeln

SOUPS

- CHILLED ROCK MELON SOUP** ^{A.O.} 29
With Pineau des Charentes, rock melon and basil granite
Toast with Bayonne ham
*Mit Pineau des Charentes, Cantaloupe-Basilikum Granite
Toast mit Bayonne-Schinken*
- ⑤ **GREEN PEA AND MINT SOUP** ^{L.} 29
Tomato, zucchini flower Niçoise-style
Tomaten, Zucchini Blüten nach Niçoise Art
- SUMMER MINISTRONE** ^{A.G.H.L.} 29
⑤ With basil pesto
③ Vegan option available on request
*Sommerliche 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
- ③ **Napoletana – tomatoes and basil** ^{A.}
Napoletana – Tomaten und Basilikum
- ⑤ **Pesto – basil, garlic, pine nuts** ^{A.G.H.}
Pesto – Basilikum, Knoblauch, Pinienkerne
- Bolognese – minced beef, tomato** ^{A.L.O.}
Bolognese – Rindshackfleisch, Tomaten
- Carbonara – bacon, egg yolk, parmesan** ^{A.C.G.}
Carbonara – Speck, Eigelb, Parmesan
- LINGUINE WITH LOBSTER** ^{A.B.C.L.O.} 79
Lobster tomato sauce, cherry tomatoes, basil
*Linguine mit Hummer
Hummer-Tomatensauce, Cherry Tomaten, Basilikum*

MAIN COURSES

- GRILLED JUMBO PRAWNS** ^{A.B.H.M.O.} 78
Marinated with herbs, almond broccolini, Sicilian dressing
*Grillierte Riesengarnelen
Kräuter-Marinade, Mandel-Brokkolini, Sizilianisches Dressing*
- SEARED WHITE COD** ^{A.D.G.H.O.} 70
Green asparagus, Mediterranean vegetables dressing
Grüner Spargel, mediterranes Gemüsedressing
- 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*
- ⑤ **ASIAN-STYLE TOFU** ^{A.F.} 40
Sautéed with tamari soy sauce, hoisin and sriracha
Baby broccoli, brown rice
*Sautiert mit Tamari-Sojasauce, Hoisin und Sriracha
Babybrokkoli, Vollkornreis*
- «**PAILLARD RUCOLINA**» ^{A.G.M.L.O.} 68
With mustard, herbs, rocket salad, tomato
Mit Senf, Kräutern, Rucolasalat, Tomaten

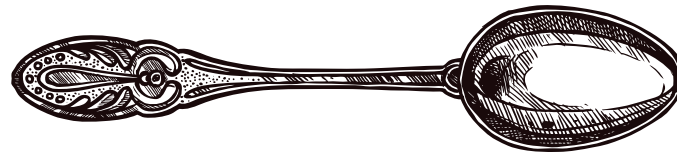


DESSERTS

- ⑤ **CLASSIC TIRAMISU** A.C.E.G.H. 26
Klassisches Tiramisu
- CAKE OF THE DAY** A.C.G.H. 16
Tageskuchen
- ⑤ **CHERRY CLAFOUTIS** A.C.G.H. 26
Served with Engadine yogurt ice cream
Serviert mit Engadiner Joghurteis
- ⑤ **APPLE CINNAMON CRUMBLE** A.C.G.H. 26
Vanilla ice cream
Apfel-Zimt Crumble mit Vanille Eis
- ③ **FRUIT PLATTER** 26
Früchteteller
- ⑤ **SWISS CHOCOLATE BROWNIE** A.C.G.H. 26
With vanilla ice cream, caramel fudge
Mit Vanille Eis und Karamell Fudge

ICE CREAM & COUPES

- ⑤ **HOMEMADE ICE CREAM** C.G.H. 5 / Scoop
Tahiti vanilla, Swiss chocolate, yogurt
Hausgemachte Glacé
Tahiti Vanille, Schweizer Schokolade, Joghurt
- ③ **OUR SORBETS** 5 / Scoop
Lemon, mango, raspberry
Unsere Sorbets
Zitrone, Mango, Himbeere
- ⑤ **ALPEN ROSE COUPE** C.G. 16
Vanilla ice cream, raspberry sorbet, coulis
Berries, meringue, whipped cream
Vanilleeis, Himbeersorbet, Coulis
Beeren, Meringue, Schlagsahne



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

BREAD ORIGIN *CH, FR, IT*

MEAT ORIGIN

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

*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
Dorada	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

BROTHERKUNFT *CH, FR, IT*

FLEISCHHERKUNFT

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

*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
Dorada	EU/Northeast Atlantic, Mediterranean
Hummer	CAN
Garnelen	VIE, THA, IT/Mediterranean
Carabineros	MAR
Scampi	RSA/Southeast Pacific