



RENAISSANCE BAR

BADRUTT'S PALACE ST.MORITZ





## CHAMPAGNE

BY THE GLASS/BY THE BOTTLE	10CL	75CL
Ruinart 'R de Ruinart' Brut	28	170
Ruinart Brut Rosé	38	240
Krug Grande Cuvée	55	400


## KRUG CHAMPAGNE SELECTION

BY THE BOTTLE	
Grande Cuvée 37.5cl	200
Rosé	650
Vintage 2006	800
Collection 1988	2400
Clos du Mesnil 1995	2500
Clos d'Ambonnay 1995	5800
Grande Cuvée 150cl	800
Grande Cuvée 300cl	2600

## WHITE AND ROSÉ WINES

BY THE GLASS/ BY THE BOTTLE	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, Sicilia, Italy	19	120
Fläscher Chardonnay 2022 Marugg, Grisons, Switzerland	22	135
 Bourgogne Blanc 2020 Henri Boillot, Burgundy, France	23	140
 Rosé AC Côtes de Provence 2022 Château Les Valentines, Provence, France	16	95

## RED WINES

BY THE GLASS/ BY THE BOTTLE	10CL	75CL
 Crozes Hermitage AOP "Les Meysonniers" 2021 M. Chapoutier, Cote du Rhône, France	15	90
Bolgheri Rosso 2021 Azienda Agricola Le Macchiole, Tuscany, Italy	16	95
Gamay Sauvage Sélection 2021 Weinbau Levanti, Graubünden, 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

## BARTENDERS TREASURES CHF

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STARDUST BELLINI	490
<i>CHAMPAGNE COCKTAIL</i>	
Cognac Rémy 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 Saffron Bitter,	
Dubonnet Vermouth, Tonka Bean	
MITCHY	280
<i>OLD FASHIONED</i>	
The Macallan Rare Cask ed. 2022, Grand Marnier Cuvee du 150aire	
BOULEVARDIER DES ILES	350
<i>MARTINI</i>	
Whisky Balvenie 25 years old, Carpano Punt e Mes, Bitter	
Campari, Crème de Cacao Brown filtered in Coffee	

## SUMMER HIGHLIGHTS CHF 30

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### ***“ELIXIR OF A LONG NIGHT”***

*As in the search for the perfect balance of flavours in a cocktail, this selection of ours leads us to discover the possibility of using what nature offers us in the magnificent summer season and what has always accompanied us in every bar. The alchemy created through mixing ingredients and atmosphere*

#### **B.PALOMA**

##### *HIGHBALLS*

Tequila Blanco, Lime and Grapefruit Juice, Agave Nectar, Lime Bitters, Pink Grapefruit Soda, Maldon salt

#### **CALL ME ROSE**

##### *MARTINI*

Gin, Elderflower Liqueur, Lime Cordial, Rose Water  
Cucumber Extract

#### **RUBY BLOSSOM**

##### *HIGHBALLS*

Butterwash Vanilla Infused Jamaican Rum, Lemon Juice, Beetroot Juice, Sour Cherry Soda

#### **PIMIENTO CONNECTION**

##### *MARTINI*

Metzcal, Campari Bitter, Lime Juice, Red Pepper Extract

#### **GARDEN MULE**

##### *OLD FASHIONED*

100 Herbs Infused Vodka, Bergamot Liqueur, Lemon Juice  
Ginger Beer

## SIGNATURE COCKTAILS CHF

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ADVANI <i>HIGHBALL</i> Hennessy Cognac, Mandarin Napoleon, Angostura Bitters, Ginger Ale, Cloves, Nutmeg	30
AL PACINO <i>SOUR</i> Vodka, Sugar, Mandarin Juice, Lemon Juice	30
BACKFIRE MARTINI <i>MARTINI</i> Horseradish Infused Vodka, Lillet Blanc Aperitif, Capers	30
BREAKFAST IN JALISCO Tequila Plata, Mezcal Joven, Green Pepper Liqueur Homemade Jalapeño Marmalade, Lime Juice	30
CA.SA <i>OLD FASHIONED</i> Pisco, Lime Juice, Homemade Pistacchio Orgeat, Egg Caramel Lollipop	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
FAIRY FROM THE TOWER <i>CHAMPAGNE COCKTAIL</i> Mezcal, Absinthe, Pineapple Juice, Passionfruit Syrup, Champagne	35
FLEUR DU MAL <i>HIGHBALL</i> Absinthe, Ginger Beer, Mint Leaves, Lemon Juice, Sugar	30
FLYING ST. MORITZINO <i>MARTINI</i> Vodka, Cointreau, Orgeat Syrup, Lemon Juice, Champagne	35
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
MISTER K. <i>SILVER MUG</i> Chartreuse Verte, Amaretto Liqueur, Absinthe, Lime Juice Ginger Beer	30
M.P. <i>HIGHBALL</i> Earl Grey Tea Infused Gin, Tonic Water	30
1956 <i>MARTINI</i> Rye Whiskey, Ramazzotti, Black Tea Syrup, Angostura Bitters	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
OLD SCOTS <i>OLD FASHIONED</i> Glenfiddich Special Reserve, Tia Maria Liqueur, Saffron Bitter Bitter Orange Jam, Mustard	30

All prices are quoted in Swiss Francs and include 8.1% VAT.

## SIGNATURE COCKTAILS CHF

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PALACE ROYAL <i>CHAMPAGNE COCKTAIL</i> Fresh Wild Berries, Grand Marnier, Rosé Champagne	35
SOON IN CANCUN Tequila Blanco, Elderflower Liqueur, Lime Juice, Pineapple Soda Spicy Honey Homemade Syrup, Fresh Mint	30
ST. MORITZINO <i>MARTINI</i> Vodka, Cointreau, Orgeat Syrup, Lemon Juice	30
U-2 <i>HIGHBALL</i> Vodka, Apricot Brandy, Fresh Peach Purée, Cranberry Juice	30
VINTAGE NEGRONI <i>OLD FASHIONED</i> Carpano Antica Formula Vermouth, Bitter Campari, Vielle Prune Gin Citadelle Réserve	30

## CHAMPAGNE COCKTAILS CHF 35

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BELLINI Fresh Peach Purée, Franciacorta Brut	
CALIBRE 75 Mezcal Blanco, Bitter Campari, Lemon Juice, Champagne	
FRENCH 75 Gin, Lemon Juice, Sugar, Champagne	
PRINCE OF WALES Cognac, Cointreau, Angostura Bitters, Champagne	
ROSSINI Fresh Strawberry Purée, Franciacorta Brut	
TESTA ROSSA Fresh Raspberry Purée, Champagne	

## ALEXANDER

Cognac, Double Cream, Crème de Cacao, Nutmeg

## APOTHEKE

Cognac, Fernet Branca, Crème de Menthe Vert

## 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

## GODFATHER

Scotch Whisky, Amaretto Liqueur

## GODMOTHER

Vodka, Amaretto Liqueur

## GOLDEN CADILLAC

Galliano, Crème de Cacao Blanche, Double Cream

## GRASSHOPPER

Crème de Cacao Blanche, Crème de Menthe Vert, 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

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### JOHN COLLINS

Whiskey, Lemon Juice, Sugar, Soda

### RUM COLLINS

Rum, Lemon Juice, Sugar, Soda

### SLOE COLLINS

Sloe Gin, Lemon Juice, Sugar, Soda

### TOM COLLINS

Gin, Lemon Juice, Sugar, Soda

## SOURS

CHF 30

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### 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

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### GIN RICKEY

Gin, Soda, Lemon Juice

### GIN FIZZ

Gin, Soda, Lemon Juice, Sugar

### 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

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### EVA

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

### GARDENER BREEZE

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

### GIN-VIC

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

### SPICY PUNCH

Grapefruit Juice, Lemon Juice, Spiced Honey Syrup

### SUNSHINE FIZZ

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

### 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

### VIRGIN SPRITZ

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

### VIRGINIA

Cranberry Juice, Lime Juice, Maple Syrup, Soda

### ZEROQUIRI

Rebels 0.0% Rum Alternative, Lime Juice, Sugar

## PREMIUM SOFT DRINKS

CHF 9

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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

Gonzales Byass “Elegante” Medium	17.0 %	
Harvey’s Bristol Cream	17.5 %	
Tio Pepe Fino	15.8 %	

**PORT** 5CL CHF

Graham’s Port 30 Years	20.0 %	35
Graham’s Tawny	20.0 %	20
Niepoort Dry White	20.0 %	20
Taylor’s 20 Years	20.0 %	26

**RUM** 4CL CHF

**BAHAMAS**

Bacardi Carta Blanca	37.5 %	23
Bacardi Carta Oro	40.0 %	23

**CUBA**

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

**DOMINICAN REPUBLIC**

Brugal 1888	40.0 %	25
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**GUATEMALA**

Zacapa 23 Años	40.0 %	38
Zacapa X.O.	40.0 %	65

**GUYANA**

Eldorado Demerara 15 Años	43.0 %	35
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**JAMAICA**

Myers’s Rum	40.0 %	23
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**MARTINIQUE**

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

**PERU**

Millonario X.O.	40.0 %	38
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**PUERTO RICO**

Ron del Barrilito Superior	43.0 %	23
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**VENEZUELA**

Diplomatico Mantuano	40.0 %	35
Diplomatico Reserva Exclusiva	40.0 %	42

**GIN** 4CL CHF

Bombay Sapphire	40.0 %	23
Citadelle Réserve	44.7 %	26
Gordon’s	37.5 %	23
Hendrick’s	41.0 %	26
Hendrick’s Orbium	43.4 %	28
Martin Miller’s	40.0 %	26
Mombasa Club	41.5 %	26
Monkey 47	47.0 %	26
Monkey 47 Sloe Gin	29.0 %	26
Plymouth Navy Strength	57.0 %	26
Tanqueray	47.3 %	23
Tanqueray 00	00.0 %	18

<b>VODKA</b>	<b>4CL</b>	<b>CHF</b>
Absolut Sweden	40.0 %	23
Belvedere Pure	40.0 %	26
Ciroc	40.0 %	26
Grasovka Bison Grass	40.0 %	23
Grey Goose	40.0 %	26
Ketel One	40.0 %	23
Kostenkorva Original	38.0 %	23
Van Hoo	40.0 %	23
Xellent Swiss Vodka	40.0 %	23

<b>BLENDED WHISKY</b>	<b>4CL</b>	<b>CHF</b>
Chivas Regal Royal Salute 62 Gun	43.0 %	490
Chivas Regal Royal Salute 38 Years	40.0 %	160
Chivas Regal Royal Salute 21 Years	40.0 %	45
Chivas Regal 25 Years	40.0 %	62
Chivas Regal 18 Years	43.0 %	32
Chivas Regal 12 Years	40.0 %	26
J & B 15 Years	43.0 %	26
J & B Rare	40.0 %	23
Johnnie Walker Black Label	40.0 %	26
Johnnie Walker Blue Label	40.0 %	55
Johnnie Walker Red Label	40.0 %	23
Famous Grouse	40.0 %	23

<b>BOURBON WHISKY</b>	<b>4CL</b>	<b>CHF</b>
Four Roses	40.0 %	23
Maker's Mark	45.0 %	23
Michter's Bourbon	45.7 %	32
Old Forester 1920 Prohibition Style	57.5 %	28
Woodford Reserve	40.0 %	23
Woodford Reserve Double Oaked	43.2 %	28
Woodford Reserve Straight Rye	45.2 %	23

<b>TENNESSEE WHISKY</b>	<b>4CL</b>	<b>CHF</b>
Jack Daniel's Old No 7	40.0 %	23
Jack Daniel's Single Barrel Select	45.0 %	26

<b>CANADIAN WHISKY</b>	<b>4CL</b>	<b>CHF</b>
Canadian Club	40.0 %	23
Seagram's Crown Royal	40.0 %	26

<b>JAPANESE WHISKY</b>	<b>4CL</b>	<b>CHF</b>
Nikka From the Barrel	51.4 %	26
Suntory Yamazaki, 12 Years	43.0 %	45
Suntory Hibiki Harmony	43.0 %	36
Suntory Hibiki 21 Years	43.0 %	185
Yamazakura Single Malt	46.0 %	45

<b>TAIWANESE SINGLE MALT</b>	<b>4CL</b>	<b>CHF</b>
Kavalan 8 Years	40.0 %	28

<b>IRISH WHISKY</b>	<b>4CL</b>	<b>CHF</b>
Bushmill's 10 Years	40.0 %	23
Flaming Pig Black Cask	40.0 %	23
Jameson	40.0 %	23
Redbreast 12 Years	40.0 %	23
Tullamore Dew	40.0 %	23

<b>WHISKY</b>	<b>4CL</b>	<b>CHF</b>
<b>LOWLANDS</b>		
Auchentoshan Triple Distilled	43.0 %	38
Glenkinchie 10 Years	43.0 %	23
<b>HIGHLANDS</b>		
Clynelish 14 Years	46.0 %	26
Cragganmore 12 Years	40.0 %	26
Dalwhinnie 15 Years	43.0 %	26
Glenmorangie 18 Years	43.0 %	28
Glenmorangie Original	43.0 %	23
Glenmorangie Quinta Ruban	46.0 %	23
Oban 14 Years	43.0 %	26
<b>SPEYSIDE</b>		<b>CHF</b>
Aberlour 14 Years Double Cask	40.0 %	28
Balvenie 25 Years	48.0 %	140
Balvenie 21 Years Portwood Finish	40.0 %	45
Glenfarclas 15 Years	43.0 %	24
Glenfiddich 21 Years	40.0 %	32
Glenfiddich 12 Years	40.0 %	23
Glenfiddich Solera 15 Years	40.0 %	26
Glenlivet 21 Years	40.0 %	45
Glenlivet 18 Years	40.0 %	30
Glenlivet 12 Years	40.0 %	23
Glenlivet Nàdurra 16 Years	40.0 %	26
Glentouchers 2008 10 Years	46.0 %	32
The Macallan 18 Years Triple Cask	43.0 %	38
The Macallan 12 Years Double Cask	40.0 %	26
The Macallan Rare Cask 2022 Edition	43.0 %	190
<b>ISLAND</b>		
Arran Amarone Cask Finish	50.0 %	45
Arran Sherry Cask Finished	55.8 %	38
Highland Park 12 Years	43.0 %	23
Isle of Jura 16 Years	40.0 %	26
Talisker 25 Years	45.8 %	60
Talisker 10 Years	45.8 %	23
<b>ISLAY</b>		
Lagavulin 16 Years	43.0 %	28
Lagavulin Double Matured 18 Years	43.0 %	34
Laphroaig 10 Years	43.0 %	24

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

<b>SPIRITS &amp; DIGESTIVES</b>	<b>2.5CL</b>	<b>CHF</b>
Aalborg Akvavit	42.0 %	18
Calvados Château du Breuil 15 ans	41.0 %	20
Chartreuse Vert	55.0 %	19
Dettling Kirsch Réserve	50.0 %	17
Dettling Kirsch Vieux	50.0 %	19
Gravensteiner by Humbel	40.0 %	19
Humbel Pflümli	40.0 %	17
Massenez Framboise or Mirabelle	43.0 %	17
Morand Williamine	43.0 %	17
Vielle Prune Châteaux Laubade	40.0 %	17
<b>HÄMMERLE EDELBRÄNDE</b>		
Herzstück Himbeerbrand	42.0 %	30
Herzstück Quitte	42.0 %	28
Herzstück Wilde Steinkirsche	42.0 %	30
Holunder	42.0 %	30
Mirabelle	42.0 %	30
Vogelbeere	42.0 %	19

<b>TEQUILA &amp; MEZCAL</b>	<b>4CL</b>	<b>CHF</b>
Mezcal Clase Azul Durango	44.0 %	115
Mezcal Clase Azul Guerrero	43.0 %	125
Mezcal Clase Azul San Luis Potosi'	42.0 %	125
Mezcal Herencia De Sanchez Espadin	40.0 %	30
Mezcal Illegal Añejo	40.0 %	35
Mezcal The Lost Explorer Espadin	42.0 %	30
Tequila Avion Cristallino	40.0 %	70
Tequila Avion 44 Reserva	40.0 %	85
Tequila Casa Dragones Anejo	40.0 %	49
Tequila Casa Dragones Blanco	40.0 %	35
Tequila Casa Dragones Joven	40.0 %	60
Tequila Casa Dragones Reposado	40.0 %	40
Tequila Casamigos Blanco Tequila	40.0 %	23
Tequila Casamigos Reposado Tequila	40.0 %	26
Tequila Clase Azul Reposado	40.0 %	60
Tequila Clase Azul Ultra Extra Añejo	40.0 %	600
Tequila Clase Azul Ultra Extra Añejo (2.5 CL)	40.0 %	400
Tequila Don Julio Blanco	38.0 %	23
Tequila Don Julio 1942	40.0 %	60
Tequila Don Julio Reposado	38.0 %	26
Tequila Don Julio 70 Anejo Cristalino	40.0 %	45
Tequila Patron Silver	40.0 %	23
Tequila Volcan De Mi Tierra Blanco	40.0 %	23

All prices are quoted in Swiss Francs and include 8.1% VAT.

COGNAC	2.5CL	CHF
Bisquit V.S.O.P.	40.0 %	23
Cognac de l'Yeuse X.O.	40.0 %	28
Courvoisier V.S.O.P.	40.0 %	23
Davidoff Extra	43.0 %	50
Delamain X.O.	40.0 %	26
Hennessy V.S.	40.0 %	23
Hennessy X.O.	40.0 %	34
Léopold Gourmel, Age des Épices	43.0 %	50
Léopold Gourmel, Age des Fleurs	42.0 %	34
Léopold Gourmel, Premiers Saveurs	40.0 %	23
Martell Cordon Bleu	40.0 %	34
Martell V.S.	40.0 %	23
Martell L'Or de Jean	43.0 %	260
Martell X.O.	40.0 %	38
Rémy Martin Louis XIII	40.0 %	190
Rémy Martin V.S.O.P.	40.0 %	23
Rémy Martin X.O.	40.0 %	51

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
Anisette Marie Brizard	25.0 %	23
Bailey's Irish Cream	17.0 %	23
Cointreau	40.0 %	23
Crème de Banane, Bols	17.0 %	23
Crème de Cacao Blanche ou Brune	24.0 %	23
Crème de Cassis, Héritier Guyot	16.0 %	23
Crème de Menthe Blanche ou Verte	25.0 %	23
Disaronno Originale	28.0 %	23
DOM Bénédictine	40.0 %	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

<b>APERITIF</b>	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 %	
Rabarbaro Zucca	16.0 %	
Ricard	45.0 %	

<b>ABSINTHE</b>	4CL	CHF
Green Velvet "La Bleue"	48.0 %	23
Green Velvet "Fée Verte"	53.0 %	26

<b>BITTERS</b>	4CL	CHF 23
Amaro Montenegro	25.0 %	
Appenzeller	29.0 %	
Averna	32.0 %	
Braulio	21.0 %	
Cynar	16.5 %	
Fernet Branca or Menta	40.0 %	
Jägermeister	35.0 %	
Ramazotti	30.0 %	
Underberg, 2cl	44.0 %	
Unicum	42.0 %	

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

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<b>FRESH FRUIT JUICES</b>	<b>20CL</b>	<b>CHF</b>
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Fresh Mixed Juices	16
Grapefruit	12
Orange	12

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

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<b>HEALTHY DRINK</b>	<b>33CL</b>	<b>CHF 9</b>
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Kombucha Carpe Diem

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<b>MINERAL WATER</b>	<b>CHF 9</b>
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**SPARKLING**

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Passugger	35cl
Perrier	33cl
San Pellegrino	50cl
Valser	33cl

**STILL**

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Allegra	35cl
Evian	50cl
Valser	33cl

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<b>COFFEE &amp; TEA</b>	<b>CHF</b>
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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

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	CHOICE OF TARTS AND PASTRIES (per piece) <sup>A.D.G.H.O.</sup>	16
	<i>Auswahl an Torten und Kuchen (pro Stück)</i>	
	FRUIT PLATTER	26
	<i>Früchteteller</i>	
	CLASSIC TIRAMISU <sup>A.C.E.G.H.</sup>	26
	<i>Klassisches Tiramisu</i>	
	ÎLE FLOTTANTE <sup>C.G.H.</sup>	26
	Floating island with pink praline caramel <i>Mit rosa Karamell-Pralinen</i>	
	VANILLA CRÈME BRÛLÉE <sup>A.C.G.H.</sup>	26
	<i>Vanille Crème Brûlée</i>	
	MADAGASCAR CHOCOLATE MOUSSE <sup>A.C.G.H.</sup>	26
	<i>Schokoladenmousse aus Madagaskar</i>	
	PLANT-BASED VANILLA CHEESECAKE <sup>A.H.</sup>	26
	<i>Veganer Vanille-Cheesecake</i>	

## ICE CREAM & COUPES

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	HOMEMADE ICE CREAM <sup>C.G.H.</sup>	5 / Scoop
	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>	
	OUR SORBETS	5 / Scoop
	Mango, strawberry, lemon, blackcurrant, passionfruit <i>Unsere Sorbets</i> <i>Mango, Erdbeere, Zitrone, Johannisbeere, Passionsfrucht</i>	
	BANANA SPLIT <sup>C.G.H.</sup>	30
	Chocolate, vanilla, strawberry ice cream Chantilly, chocolate sauce <i>Schokolade, Vanille und Erdbeereis</i> <i>Chantilly, Schokoladensauce</i>	






## SANDWICHES & BURGERS

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- “PALACE” CLUB SANDWICH <sup>A.C.E.G.M.O.</sup> 48  
 Toasted white bread, slow cooked turkey, bacon, egg  
 Boston lettuce, tomato, mayonnaise  
*Geröstetes Weissbrot, langsam gegarter Truthahn, Speck, Ei  
 Boston-Salat, Tomaten, Mayonnaise*
- “PALACE” BURGER <sup>A.C.E.G.N.O.</sup> 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 <sup>A.E.N.O.</sup> 41  
 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 <sup>A</sup>, sweet potato fries <sup>A</sup> with Parmesan <sup>G</sup> or a mixed salad <sup>M.O.</sup>  
*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 <sup>A.E.G.N.O.</sup> 42  
 With mashed avocado, Cheddar cheese, lettuce, tomato salsa  
*Knuspriges Poulet-Wrap  
 Mit Avocado, Cheddarkäse, Kopfsalat und Tomatensalsa*
- REUBEN SANDWICH <sup>A.C.G.M.O.</sup> 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 TOAST WITH POACHED EGG <sup>A.C.N.O.</sup> 38  
 On multigrain bread with tomato and coriander  
*Mehrkornbrot, Tomaten und Koriander*

## SALADS

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-  CAESAR SALAD <sup>A.C.D.G.M.O.</sup> 39  
 With chicken / *mit Hühnchen* <sup>A.C.D.G.M.O.</sup> 46  
 With shrimps / *mit Schrimps* <sup>A.B.C.D.G.M.O.</sup> 59  
 With half lobster / *mit Hummer* <sup>A.B.C.D.G.M.O.</sup> 70
-  ARTICHOKE SALAD WITH BURRATA <sup>G.M.O.</sup> 48  
 Summer truffle, Parmesan, vinaigrette  
*Artischocken Salat mit Burrata  
 Sommer Trüffel, Parmesan, Vinaigrette*
-  Vegan option/ *Vegane Option* 39
-  FATTOUSH SALAD <sup>A.B.N.O.</sup> 38  
 Baby gem lettuce, cucumber, tomato, mint, Pita bread croûtons  
 Pomegranate molasses dressing  
*Baby-Edelstein-Salat, Gurke, Tomaten, Minze, Pitabrot-Croûtons  
 Granatapfel-Melasse-Dressing*
-  “CAPRESE” SALAD <sup>G.</sup> 39  
 Tomato, Buffalo mozzarella, basil, olive oil  
*Tomaten, Büffelmozzarella, Basilikum, Olivenöl*


## APPETIZERS

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SEA BASS CARPACCIO <sup>D.H.L.O.</sup>	50
Seaweed tartare, yuzu marinade Wolfsbarsch-Carpaccio Seetang-Tatar, Yuzu-Marinade	
GILLARDEAU OYSTERS NO. 2 (HALF DOZEN) <sup>A.B.G.O.R.</sup>	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 <sup>A.D.G.O.</sup>	44
With traditional garnish <i>Geräucherter Lachs mit klassischer Beilage</i>	
RÖSTI WITH SMOKED SALMON AND SOUR CREAM <sup>D.G.</sup>	52
<i>Rösti mit Lachs und Sauerrahm</i> With 10g Oscietra caviar / <i>Mit 10g Oscietra Kaviar</i>	98
ENGADINE COLD CUT AND CHEESE PLATTER <sup>A.G.H.</sup>	34
With pickles and sourdough bread <i>Bündner Fleischspezialitäten und Käse</i> <i>Mit Essigurken, Silberzwiebeln, Sauerteigbrot</i>	
BEEF FILET TARTARE (160g) <sup>A.C.G.M.O.</sup>	65
With summer truffle, Parmesan, French fries <i>Tatar vom Rindsfilet, Sommer Trüffel</i> <i>Parmesan, Pommes Frites</i>	
PINSA ROMANA FLATBREAD <sup>A.G.</sup>	49
With artisanal porchetta, stracciatella di burrata Summer truffle, rocket salad, rosemary <i>Mit Porchetta, Stracciatella di Burrata, Sommer Ttrüffel</i> <i>Rucolasalat, Rosmarin</i>	
HOMEMADE FOIE GRAS TERRINE <sup>A.C.G.O.</sup>	54
Marinated with Sauternes, vanilla apricot marmalade Toasted brioche <i>Hausgemachte Foie Gras Terrine</i> <i>Mariniert mit Sauternes, Vanille-Aprikosen Konfitüre</i> <i>Geröstetes Brioche</i>	

## SOUPS

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 SUMMER MINISTRONE <sup>A.G.H.L.</sup>	29
<i>Sommer Minestrone</i>	
GRISONS-STYLE BARLEY SOUP <sup>A.G.L.</sup>	30
Chives, air-dried meat <i>Bündner Gerstensuppe</i>	
CLEAR OXTAIL CONSOMMÉ <sup>A.C.L.O.</sup>	30
With Sherry-scented vegetable pearls <i>Ochsenschwanzsuppe</i> <i>Mit Sherry parfümierte Gemüseperlen</i>	

## PASTA & RISOTTO

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	PENNETTE OR SPAGHETTI <sup>A.</sup> PREPARED TO YOUR LIKING <i>Pennette oder Spaghetti nach Ihrer Wahl</i>	36
♥	Napoletana – tomato, basil <sup>A.</sup> <i>Napoletana – Tomaten, Basilikum</i>	
♥	Pesto - basil, garlic, pine nuts <sup>A.G.H.</sup> <i>Pesto - Basilikum, Knoblauch, Pinienkerne</i>	
	Bolognese - minced beef, tomato <sup>A.L.O.</sup> <i>Bolognese - Rindshackfleisch, Tomaten</i>	
	Carbonara - bacon, egg yolk, parmesan <sup>A.C.G.</sup> <i>Carbonara - Speck, Eigelb, Parmesan</i>	
	CALAMARATA PASTA ALLA NERANO <sup>A.B.C.O.</sup> Red prawn tartare, fior di latte, zucchini flower <i>Rotes Garnelen-Tatar, Fior di Latte, Zucchini Blüten</i>	62
♥	SAFFRON AND ASPARAGUS RISOTTO <sup>G.L.O.</sup> Served with Belper Knolle cheese shavings <i>Safran-Spargel-Risotto</i> <i>Serviert mit Belper Knolle Käsespänen</i>	45

## MAIN COURSES

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	GRILLED JUMBO PRAWNS <sup>A.B.O.N</sup> Salsa verde, green asparagus, smoked paprika corn rib <i>Gegrillte Jumbo-Garnelen</i> <i>Salsa verde, grüner Spargel, geräucherte Mais mit Paprika</i>	78
	SEARED WILD SEA BASS <sup>D.</sup> Niçoise vegetables, Taggiasca olives, basil <i>Gebratener Wolfbarsch</i> <i>Niçoise-Gemüse, Taggiasca-Oliven, Basilikum</i>	80
	“PAILLARD RUCOLINA” <sup>A.G.M.L.O.</sup> With mustard, herbs, rocket salad, tomato <i>Mit Senf, Kräutern, Rucola Salat, Tomaten</i>	68
	TRADITIONAL WIENER SCHNITZEL <sup>A.C.D.E.G.O.</sup> With French fries and cranberry sauce <i>Traditionelles Wiener Schnitzel mit Pommes Frites</i> <i>Preiselbeer-Sauce</i>	72
	SWISS BEEF ENTRECÔTE <sup>A.C.G.O.</sup> French fries, mesclun salad with citronette, Béarnaise sauce <i>Schweizer Rindsentrecôte</i> <i>Pommes Frites, Mesclun-Salat mit Zitronette, Sauce Béarnaise</i>	88
	POKE BOWL <sup>D.F.L.N.O.</sup> Tuna, avocado, wakame, nori, mango Rice, sesame ponzu dressing <i>Thunfisch, Avocado, Wakame, Nori, Mango</i> Reis, Sesam Ponzu Dressing	45
🌱	KING OYSTER MUSHROOM <sup>A.H.O.</sup> Romesco, asparagus, crispy barley, almond dressing <i>Kräuterseitling mit Romesco, Spargeln, knuspriger Gerste</i> <i>Mandeldressing</i>	52

## ASIAN SPECIALTIES

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TOM YUM GOONG <sup>B.D.F.L.N.O.</sup>	38
Thai soup with coconut milk, shrimps, ginger, shallots Mushrooms, chicken <i>Thailändische Suppe mit Kokosnussmilch, Krevetten, Ingwer Schallotten, Champignons, Hühnchen</i>	
SINGAPORE-STYLE NOODLES <sup>A.B.C.E.F.H.N.O.</sup>	56
Rice noodles, Char Siu pork belly, prawns Egg, curry, bell pepper <i>Singapur-Nudeln Reisnudeln, Char Siu-Schweinebauch, Garnelen Ei, Curry, Paprika</i>	
NASI GORENG <sup>A.B.C.E.F.N.O.</sup>	52
Indonesian fried rice, Sambal Oelek, soy sauce Chicken thighs, fried egg, shrimp crackers, tomato, cucumber <i>Indonesischer gebratener Reis, Sambal Oelek, Sojasauce Hühnchenschenkel, Spiegelei, Shrimp Cracker, Tomaten, Gurken</i>	

## SUSHI & SASHIMI

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Available Tuesday to Sunday - 12 noon until 3pm and 6pm until 10pm  
*Erhältlich Dienstag bis Sonntag - 12-15 Uhr und 18-22 Uhr*

SASHIMI (2 pieces)	14
Salmon <sup>A.D.F.</sup> Tuna <sup>A.D.F.</sup> Yellowtail <sup>A.D.F.</sup> Octopus <sup>A.F.R.</sup>	
SPECIAL SASHIMI WITH YUZU AND DRY MISO (2 pieces)	16
Salmon <sup>A.D.F.</sup> Tuna <sup>A.D.F.</sup> Yellowtail <sup>A.D.F.</sup> Octopus <sup>A.F.R.</sup> Ebi Shrimp <sup>A.B.F.</sup> ♥ Tamago <sup>C.O.</sup>	
NIGIRI SUSHI (2 pieces)	14
Salmon <sup>A.D.F.</sup> Tuna <sup>A.D.F.</sup> Yellowtail <sup>A.D.F.</sup> Octopus <sup>A.F.R.</sup> Eel <sup>A.D.F.</sup> ♥ Tamago Yaki <sup>A.C.F.</sup>	
CLASSICS MAKI ROLL (6 pieces)	25
🥒 Cucumber <sup>A.F.N.</sup> 🥒 Avocado <sup>A.F.N.</sup> Tuna <sup>A.C.D.F.</sup> Salmon <sup>A.D.F.</sup>	
INSIDE-OUT MAKI ROLL (6 pieces)	29
🥒 Mushroom tempura with Hinamoro sauce <sup>A.F.N.</sup> Prawn Konsatsu, jack fruit marmalade <sup>A.B.D.F.</sup> Rainbow roll, Asian salsa, ginger jelly <sup>A.B.D.F.N.</sup> California <sup>A.B.D.F.N.</sup>	

## INDIAN SPECIALTIES

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Available Wednesday to Monday - 12 noon until 3pm and 6pm until 10pm  
*Erhältlich Mittwoch bis Montag - 12-15 Uhr und 18-22 Uhr*

### STARTERS

- MURGH TIKKA** <sup>G.O.</sup> 38  
Roasted chicken marinated with yoghurt and Indian spices  
*Gebratenes Hühnchen mariniert mit Joghurt und indischen Gewürzen*
-  **VEGETABLE SAMOSAS** <sup>A.G.H.</sup> 35  
Savoury pastry triangles filled with potato, cashew nuts  
Raisins, green peas, served with condiments  
*Gemüse Samosas*  
*Knuspriges Gebäck gefüllt mit Kartoffeln, Cashewnüssen*  
*Rosinen, grünen Erbsen, serviert mit Saucen und Chutney*
-  **VADA PAPDI CHAAT** <sup>A.G.H.</sup> 32  
Popular Indian Street food with soft lentil fritters  
Crispy fried bread, sweet yogurt, tamarind sauce  
*Beliebtes indisches Street Food mit weichen Linsenbällchen*  
*Knusprig frittiertes Brot, süssem Joghurt und Tamarindsauce*




### MAIN COURSES

- BUTTER CHICKEN** <sup>A.G.H.</sup> 58  
Chicken cooked in tomato and cashew nut gravy  
Cream, fenugreek, Basmati rice  
*Hühnchen in Tomaten und Cashewnüssen gekocht*  
*Sahne, Fenugreek, Basmatirice*
- ALOO GOSHT** <sup>G.H.</sup> 64  
Traditional lamb stew with potato and fresh coriander  
*Traditioneller Lammeintopf mit Kartoffeln und frischem Koriander*
- MURGH BIRYANI** <sup>A.G.H.</sup> 54  
Slow-cooked chicken, Basmati rice, saffron  
*Langsam gegartes Hühnchen, Basmati Reis, Safran*
- PRAWNS MASALA** <sup>A.B.G.H.</sup> 64  
Creamy semi-gravy, spices, tomato, Basmati rice  
*Garnelen in cremiger Sauce, Gewürzen, Tomaten, Basmati Reis*

### VEGETARIAN MAIN COURSES

-  **PALAK PANEER** <sup>G.</sup> 42  
Stewed cottage cheese with spinach and spices  
*Geschmorter Hüttenkäse mit Spinat und Gewürzen*
-  **DAL MAKANI** <sup>G.</sup> 40  
Black lentils slow-cooked with spices and cream  
*Schwarze Linsen, langsam gekocht mit Gewürzen und Sahne*
-  **VEGETARIAN BIRYANI MASALA** <sup>A.G.H.</sup> 46  
Carrots, green beans, green peas, broccoli  
Masala spices, Basmati rice  
*Karotten, grüne Bohnen, Erbsen, Brokkoli*  
*Masala-Gewürzen, Basmati Reis*
-  **KADAI SABZI** <sup>G.H.</sup> 44  
Vegetables simmered with onions, tomato and Masala spices  
*Gemüse gekocht mit Zwiebeln, Tomaten und Masala-Gewürzen*

### SIDE DISHES

-  **CUCUMBER RAITA** <sup>G.</sup> 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** <sup>A.G.</sup> 9  
*Naan Brot*


All main courses are served with pickles, chutneys <sup>E.M.</sup>, Poppadoms  
*Alle Hauptgerichte werden mit Pickles, Chutneys, Poppadoms serviert*


All prices are quoted in Swiss Francs and include 8.1% VAT.

Dining WI-FI



ALLERGENE	ALLERGENS
<b>A</b> Glutenhaltiges Getreide	<i>Grain with gluten</i>
<b>B</b> Krebstiere	<i>Shellfish</i>
<b>C</b> Eier von Geflügel	<i>Eggs from chicken</i>
<b>D</b> Fisch	<i>Fish</i>
<b>E</b> Erdnüsse	<i>Peanuts</i>
<b>F</b> Sojabohnen	<i>Soya beans</i>
<b>G</b> Milch vom Säugetieren	<i>Milk from mammal</i>
<b>H</b> Schalenfrüchte	<i>Nuts</i>
<b>L</b> Sellerie	<i>Celery</i>
<b>M</b> Senf	<i>Mustard</i>
<b>N</b> Sesam Samen	<i>Sesame seeds</i>
<b>O</b> Schwefeldioxid und Sulfite	<i>Sulphur dioxide and sulphites</i>
<b>P</b> Lupinen	<i>Lupin</i>
<b>R</b> Weichtiere	<i>Mollusca</i>

 Plant-based / *Pflanzenbasiert*

 Vegetarian / *Vegetarisch*

BROTHERKUNFT / <i>BREAD ORIGIN</i>	CH, FR
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FLEISCHHERKUNFT / <i>MEAT ORIGIN</i>
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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 / <i>FISH ORIGIN</i>
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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