



RENAISSANCE BAR

BADRUTT'S PALACE ST. MORITZ


CHAMPAGNE

BY THE GLASS/BY THE BOTTLE	10CL	75CL
Ruinart "R de Ruinart" Brut Maison Ruinart, Champagne, France	30	180
Ruinart Brut Rosé Maison Ruinart, Champagne, France	40	260
Krug Grande Cuvée Maison Krug, Champagne, France	65	550

KRUG CHAMPAGNE SELECTION BY THE BOTTLE

Grande Cuvée 37.5cl	220
Rosé	850
Vintage 2006	1400
Collection 1988	2000
Clos du Mesnil 1995	2000
Clos d'Ambonnay 1995	4000
Grande Cuvée 150cl	1200
Grande Cuvée 300cl	2700

WHITE AND ROSÉ WINES

BY THE GLASS/ BY THE BOTTLE	10CL	75CL
Soave "Oasi San Giacomo" 2023 Allegrini, Veneto, Italy	15	90
Riesling "Steffensberg" Erste Lage 2023 Weingut Immich-Batterieberg, Mosel, Germany	17	100
Sancerre AC 2023 Florian Mollet Roc de l'Abbaye, Loire, France	20	120
Fläscher Chardonnay 2022 Marugg, Grisons, Switzerland	24	145
Puligny-Montrachet Blanc 2021 Domaine Joseph Pascal, Burgundy, France	26	150
 Rosé AC Côtes de Provence 2023 Château Les Valentines, Provence, France	17	100

RED WINES

BY THE GLASS/ BY THE BOTTLE	10CL	75CL
Mas d'En Gil 2019 Bellmunt, Priorat, Spain	17	100
Maienfelder Pinot Noir 2021 Weinbau Möhr-Niggli, Grisons, Switzerland	19	110
Volnay 1er Cru "Les Caillerets" 2020 Domaine Joseph Pascal, Burgundy, France <i>Exclusively available at Badrutt's Palace in Switzerland</i>	24	140
Amarone della Valpolicella 2016 Ca' dei Maghi, Veneto, Italy	25	150
Echo de Lynch-Bages 2018 Château Lynch-Bages, Pauillac, Bordeaux, France	28	170

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

BARTENDERS TREASURES CHF

STARDUST BELLINI	490
<i>CHAMPAGNE COCKTAIL</i>	
Cognac Rémy Martin Louis XIII, Krug Grand Cuvée Lump of Sugar, Gold Powder, Angostura Bitters, Peach Sphere	
ZAR DE CUBA	490
<i>OLD FASHIONED</i>	
Havana Club Maximo, Homemade Saffron Bitter Dubonnet Vermouth, Tonka Bean	
MITCHY	200
<i>OLD FASHIONED</i>	
The Macallan Rare Cask ed. 2022, Grand Marnier Cuvée 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	

THE PALACE HERITAGE CHF

Experience the legendary essence of Badrutt's Palace Hotel anew with this signature collection. We are unveiling a selection of extraordinary bottles, carefully preserved in our cellar since the 1940s. Timeless flavors, timeless elegance.

A SCOT IN ALASKA	390
<i>MARTINI</i>	
Scotch Whisky "The Palace Blend", crafted for Badrutts Palace Hotel, 1970 c.a. Chartreuse Jaune, 1940 c.a. Orange Bitter and Lemon Essential Oils	
THE PALACE SIDE-SLEDGE	140
<i>MARTINI</i>	
Cognac Vieux Denis Meunier "Reserve du Palace Hotel", 1960 c.a. Grand Marnier, 1960 c.a. Fresh Lemon Juice	
NOT A FLIP PLEASE	420
<i>MARTINI</i>	
Cognac Vieux Denis Meunier "Reserve du Palace Hotel", 1960 c.a. Chartreuse Verte, 1940 c.a. Dow's Port Wine, Vintage 1937	
ST. MORITZ WHISKY COCKTAIL	210
<i>MARTINI</i>	
Scotch Whisky "The Palace Blend", crafted for Badrutts Palace Hotel, 1970 c.a. Dow's Port Wine, Vintage 1937 Vermouth Extra Dry Cinzano, 1970 c.a. Saffron Home Made Bitter	

Dear Guests, please be advised that due to limited availability, quantities may be restricted. We kindly ask that each guest orders no more than one cocktail from the previous selection.

SIGNATURE COCKTAILS	CHF
ADVANI <i>HIGHBALL</i> Cognac, Mandarin Liqueur, 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 <i>MARTINI</i> Tequila Blanco, Mezcal Joven, Green Pepper Liqueur Homemade Jalapeño Marmalade, Lime Juice	30
CALL ME ROSE <i>MARTINI</i> Gin, Elderflower Liqueur, Lime Cordial, Rose Water Cucumber Extract	30
B. PALOMA <i>HIGHBALLS</i> Tequila Blanco, Lime and Grapefruit Juice, Agave Nectar Lime Bitters, Pink Grapefruit Soda, Maldon Salt	30
CA.SA <i>OLD FASHIONED</i> Pisco, Lime Juice, Homemade Pistachio 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 Bitter, Black Tea Syrup, Angostura Bitters	30

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NICARAGUA	30
<i>MARTINI</i>	
Gin, Kahlua, Red Port 20 years, Tonka Bean	
OAK MARTINI	30
<i>MARTINI</i>	
Gin Citadelle Réserve, Tia Maria Liqueur, Orange, Cinnamon	
OLD SCOTS	30
<i>OLD FASHIONED</i>	
Glenfiddich Special Reserve, Tia Maria Liqueur, Saffron Bitter Bitter Orange Jam, Mustard	

SIGNATURE COCKTAILS CHF

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

CHAMPAGNE COCKTAILS CHF 35

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 Verte

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 Verte, 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

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

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 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

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

Tanqueray 0.0% Alcohol Free Gin, Alcohol Free Swiss Red
Vermouth, Alcohol Free Swiss 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

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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Gonzales Byass "Elegante" Medium	17.0 %	
Harvey's Bristol Cream	17.5 %	
Tio Pepe Fino	15.8 %	

PORT	5CL	CHF
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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
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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 Cuban Selección de Maestros	45.0 %	30
Havana Club Maximo	40.0 %	280/440
Havana Club Añejo 3 Años	37.5 %	23
Havana Club 7 Años	40.0 %	25

DOMINICAN REPUBLIC		
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Brugal 1888	40.0 %	25
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GUATEMALA		
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Zacapa 23 Años	40.0 %	38
Zacapa X.O.	40.0 %	65

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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MARTINIQUE		
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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		
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Millonario X.O.	40.0 %	38
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PUERTO RICO		
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Ron del Barrilito Superior	43.0 %	23
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VENEZUELA		
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Diplomatico Mantuano	40.0 %	35
Diplomatico Reserva Exclusiva	40.0 %	42

GIN	4CL	CHF
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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
Nicey	41.0 %	23
Plymouth Navy Strength	57.0 %	26
Plymouth Original	41.2 %	23
Roku	43.0 %	23
Tanqueray	47.3 %	23
Tanqueray No.10	47.3 %	26
Tanqueray 0.0%	00.0 %	18

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VODKA	4CL	CHF
Absolut Sweden	40.0 %	23
Belvedere Organic	40.0 %	23
Beluga	40.0 %	23
Beluga Gold	40.0 %	52
Ciroc	40.0 %	26
Grasovka Bison Grass	40.0 %	23
Grey Goose	40.0 %	26
Helix	42.3 %	26
Ketel One	40.0 %	23
Kostenkorva Original	38.0 %	23
Moskovskaya	38.0 %	23
Stolichnaya	40.0 %	23
Stolichnaya Elite	40.0 %	26
Van Hoo	40.0 %	23
Xellent Swiss Vodka	40.0 %	23

BLENDED WHISKY	4CL	CHF
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	40.0 %	32
Chivas Regal 12 Years	40.0 %	26
J & B 15 Years	40.0 %	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

BOURBON WHISKY	4CL	CHF
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

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

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

JAPANESE WHISKY	4CL	CHF
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

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
Flaming Pig Black Cask	40.0 %	23
Jameson	40.0 %	23
Redbreast 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		
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
SPEYSIDE		CHF
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
ISLAND		
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
ISLAY		
Lagavulin 16 Years	43.0 %	28
Lagavulin Double Matured 18 Years	43.0 %	34
Laphroaig 10 Years	43.0 %	24

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

SPIRITS & DIGESTIVES	2.5CL	CHF
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
HÄMMERLE EDELBRÄNDE		
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

TEQUILA & MEZCAL	4CL	CHF
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

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
Davidoff De Luxe	40.0 %	27
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, Premières 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
Nine Bar, Espresso Liqueur	20.0 %	23
Sambuca Molinari	40.0 %	23
Southern Comfort	35.0 %	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 %	
Rabarbaro Zucca	16.0 %	
Ricard	45.0 %	

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

BITTERS	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 %	

BEERS		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 %
NON ALCOHOLIC		33CL	CHF 14
Clausthaler	GER		

FRESH FRUIT JUICES	20CL	CHF
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Fresh Mixed Juices	16
Grapefruit	12
Orange	12

SOFT DRINKS	CHF 9
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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
Archibald Organic Tonic Water	20CL

HEALTHY DRINK	33CL	CHF 9
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Kombucha Carpe Diem

MINERAL WATER	CHF 9
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SPARKLING

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

STILL

Allegra	35cl
Evian	50cl
Valser	33cl

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.H.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
	RIZ AU LAIT ^{C.G.H.O.} Rice pudding with cinnamon plum compote <i>Milchreis mit Zimt-Pflaumenkompott</i>	26
	VANILLA CRÈME BRÛLÉE ^{A.C.G.H.} <i>Vanille Crème Brûlée</i>	26
	MADAGASCAR CHOCOLATE MOUSSE ^{A.C.G.H.} <i>Schokoladenmousse aus Madagaskar</i>	26
	PLANT-BASED VANILLA CHEESECAKE ^{A.H.} <i>Veganer Vanille-Cheesecake</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, mandarin, passionfruit <i>Unsere Sorbets</i> <i>Mango, Erdbeere, Zitrone, Mandarine, 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, Tomaten, 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.H.N.O.} 42
 Plant based burger with mashed avocado, onion relish, coleslaw,
 lettuce, tomato, wholegrain bun
*Beyond Meat Burger mit pürierter Avocado, Zwiebelrelish,
 Krautsalat, Salat, Tomate, Vollkornbrötchen*
- 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*
- BLACK TRUFFLE CROQUE FONDUE ^{A.E.G.N.O.} 58
 Oven-baked bread, porchetta ham, Swiss fondue cheese
 White wine, black truffle, Mornay
*Gebackenes Brot, Schweineschinken, Schweizer Fonduekäse
 Weisswein, schwarzer Trüffel, Mornay*
- 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 TOAST WITH POACHED EGG ^{A.C.N.O.} 38
 On multigrain bread with tomato and coriander
Mehrkornbrot, Tomaten und 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 half lobster / *mit halbem Hummer* ^{A.B.C.D.G.M.O.} 80
-  ARTICHOKE SALAD WITH BURRATA ^{G.M.O.} 48
 Black truffle, Parmesan, vinaigrette
*Artischocken Salat mit Burrata
 Schwarzer Trüffel, Parmesan, Vinaigrette*
-  Vegan option/ *Vegane Option* 48
-  BEETS SALAD ^{G.M.O.} 36
 Roasted pumpkin, orange, rucola, dill, honey-ricotta, citronette
Gebratener Kürbis, Orange, Rucola, Dill, Honig-Ricotta, Citronette
-  “CAPRESE” SALAD ^{G.} 39
 Tomato, buffalo mozzarella, basil, olive oil
Tomaten, Büffelmozzarella, Basilikum, Olivenöl

APPETIZERS

OSCIETRA CAVIAR “PALACE RÉSERVE” 50g ^{A.C.D.G.O.}	310
Served with classic condiments and blinis <i>Serviert mit klassischen Gewürzen und Blinis</i>	
PALACE PRAWN COCKTAIL ^{D.H.L.O.}	44
Baby gem lettuce chiffonade, boiled quail egg <i>Baby-Edelstein-Salat, gekochtes Wachtelei</i>	
GILLARDEAU OYSTERS NO. 2 (HALF DOZEN) ^{A.B.G.O.R.}	85
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
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>	
BEEF FILET TARTARE (160g) ^{A.C.G.M.O.}	70
Black truffle, Parmesan, French fries <i>Schwarzer Trüffel</i> <i>Parmesan, Pommes Frites</i>	
PINSA ROMANA FLATBREAD ^{A.G.O.}	75
Artisanal porchetta, stracciatella di burrata Black truffle, rocket salad, rosemary <i>Mit Porchetta, Stracciatella di Burrata, schwarzer Trüffel</i> <i>Rucolasalat, Rosmarin</i>	
HOMEMADE FOIE GRAS TERRINE ^{A.C.G.L.O.}	54
Marinated with Sauternes, vanilla quince marmalade Toasted brioche <i>Hausgemachte Foie Gras Terrine</i> <i>Mariniert mit Sauternes, Vanille-Quittenkonfitüre</i> <i>Geröstetes Brioche</i>	

SOUPS

 WINTER MINISTRONE ^{A.G.H.L.}	29
GRISONS-STYLE BARLEY SOUP ^{A.G.L.}	30
Chives, air-dried meat <i>Schnittlauch und Bündnerfleisch</i>	
CLEAR OXTAIL CONSOMMÉ ^{A.C.L.O.}	30
Sherry-scented vegetable pearls <i>Ochsenschwanzsuppe</i> <i>Sherry parfümierte Gemüseperlen</i>	

PASTA & RISOTTO

	PENNETTE OR SPAGHETTI ^{A.} PREPARED TO YOUR LIKING <i>Pennette oder Spaghetti nach Ihrer Wahl</i>	36
♥	Napoletana – tomato, basil ^{A.} <i>Napoletana – Tomaten, Basilikum</i>	
♥	Pesto - basil, garlic, pine nuts ^{A.G.H.} <i>Pesto - Basilikum, Knoblauch, Pinienkerne</i>	
	Bolognese - minced beef, tomato ^{A.L.O.} <i>Bolognese - Rindshackfleisch, Tomaten</i>	
	Carbonara - bacon, egg yolk, parmesan ^{A.C.G.} <i>Carbonara - Speck, Eigelb, Parmesan</i>	
♥	PORCINI AND SAGE RISOTTO ^{G.L.H.O.} Served with Toasted hazelnut <i>Steinpilz-Salbei-Risotto</i> <i>Serviert mit gerösteter Haselnuss</i>	45

MAIN COURSES

	CRUSTED SEA BASS FILLET ^{A.B.G.L.O.} Liquorice crust, artichoke three-way, jus <i>Lakritzkruste, Artischocken-Dreierlei, Jus</i>	72
	GRILLED DOVER SOLE FILLET ^{C.D.G.M.O.} Baby leek vinaigrette, aioli sauce, sweet potato chips <i>Baby-Lauch-Vinaigrette, Aioli-Sauce, Süsskartoffelchips</i>	80
	“PAILLARD RUCOLINA” ^{A.G.M.L.O.} Mustard, herbs, rocket salad, tomato <i>Senf, Kräutern, Rucola Salat, Tomaten</i>	68
	TRADITIONAL WIENER SCHNITZEL ^{A.C.D.E.G.O.} With French fries and cranberry sauce <i>Pommes Frites, Preiselbeer-Sauce</i>	72
	WAGYU BEEF SHORT-RIB ^{A.C.F.G.O.} Braised, pomme mousseline 50/50, herbs salad, Maggia croûtons <i>Geschmort, Pomme Mousseline 50/50, Kräutersalat, Maggia, Croûtons</i>	88
	POULET AUX MORILLES ^{A.C.G.O.} Corn-fed chicken supreme, tagliatelle, morel sauce <i>Maisgefüttertes Huhn Supreme</i> <i>Tagliatelle, Morchelsauce</i>	72
♻️	MISO-GLAZED SWEET POTATO ^{H.G.L.O.} Caramelized with miso, plant-based crème fraîche Taro chips, Japanese lettuce <i>Karamellisiert mit Miso, plant-based Crème fraîche</i> <i>Taro-Chips, japanischer Kopfsalat</i>	52

ASIAN SPECIALTIES

- POKE BOWL** ^{A.D.F.L.N.O.} 45
Tuna, avocado, wakame, nori, mango
Rice, sesame ponzu dressing
Thunfisch, Avocado, Wakame, Nori, Mango
Reis, Sesam Ponzu Dressing
- TOM YUM GOONG** ^{B.D.F.L.N.O.} 38
Thai soup with coconut milk, shrimps, ginger, shallots
Mushrooms, chicken
Thailändische Suppe mit Kokosnussmilch, Krevetten, Ingwer
Schallotten, Champignons, Hühnchen
- NASI GORENG** ^{A.B.C.E.F.N.O.} 52
Indonesian fried rice, Sambal Oelek, soy sauce
Chicken thighs, fried egg, shrimp crackers, tomato, cucumber
Indonesischer gebratener Reis, Sambal Oelek, Sojasauce
Hühnchenschenkel, Spiegelei, Shrimp Cracker, Tomaten, Gurken

INDIAN SPECIALTIES

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



STARTERS

- MURGH MALAI ROAST** ^{G.H.O.} 38
Roasted chicken marinated with Malai and Indian spices
Gebratenes Huhn mariniert mit Malai und indischen Gewürzen
-  **VEGETABLE SAMOSAS** ^{A.G.H.} 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
-  **SHAKARKAND CHAAT** ^{O.} 32
Steamed sweet potato toasted with spices
Served with a dash of lemon juice and sev
Gedämpfte, mit Gewürzen geröstete Süsskartoffel
Serviert mit einem Spritzer Zitronensaft und Sev


MAIN COURSES


- BUTTER CHICKEN** ^{A.G.H.} 58
Chicken cooked in tomato and cashew nut gravy
Cream, fenugreek, Basmati rice
Hühnchen in Tomaten und Cashewnüssen gekocht
Sahne, Fenugreek, Basmatirice
- LAMB ROGAN JOSH** ^{G.} 64
Classic lamb stew from Kashmir, Basmati rice
Klassischer Lamm-Eintopf aus Kaschmir, Basmati-Reis
- MURGH BIRYANI** ^{A.G.H.} 54
Slow-cooked chicken, Basmati rice, saffron
Langsam gegartes Hühnchen, Basmati Reis, Safran
- SEA BASS CURRY** ^{D.M.} 64
Coconut base gravy with pieces of sea bass, Basmati rice
Kokosnussosse mit Stücken von Wolfsbarsch, Basmati-Reis

VEGETARIAN MAIN COURSES


-  **PANEER LAZEEZ** ^{G.H.} 42
Stewed cottage cheese with onion and tomato gravy
Geschmorter Hüttenkäse mit Zwiebeln und Tomatensosse
-  **DAL MAKANI** ^{G.} 40
Black lentils slow-cooked with spices and cream
Schwarze Linsen, langsam gekocht mit Gewürzen und Sahne


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

 **VEGETARIAN BIRYANI MASALA** ^{A.G.H.} 46
Carrots, green beans, green peas, broccoli
Masala spices, Basmati rice
Karotten, grüne Bohnen, Erbsen, Brokkoli
Masala-Gewürzen, Basmati Reis

 **JEERA ALOO** ^{G.} 44
One of the most popular potato recipes across India
Ghee-roasted potato with cumin, Basmati rice
Eines der beliebtesten Kartoffelrezepte in Indien
In Ghee gebratene Kartoffeln mit Kreuzkümmel, Basmati-Reis

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

Dintry M Li



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	<i>Sulphur dioxide and sulphites</i>
P Lupinen	<i>Lupin</i>
R 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>

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>

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

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