

Menu



COFFEE & HOT BEVERAGES

ESPRESSO

8

DOUBLE ESPRESSO

12

AMERICANO

9

CAFFE LATTE

11

CAPPUCINO

11

MATCHA LATTE

11

DECAF

9

HOT CHOCOLATE

12

*Also available with:
Skimmed Milk ^G, Soy Milk ^F,
Almond Milk ^H, Lactose Free Milk
Coconut Milk, Oat Milk ^A*

TEA

12

EARL GREY

ENGLISH BREAKFAST

SENCHA YAMATO GREEN TEA

LONG JING GREEN TEA

MOROCCAN MINT

BERNER ROSE FRUIT TEA

EDELWEISS HERBAL TEA

GINGER & LEMON

ROOIBOS BOURBON

JUICES

Freshly prepared

12

ORANGE

GRAPEFRUIT

APPLE

CARROT

GREEN JUICE

GINGER SHOT

SMOOTHIES

Freshly prepared

18

MIXED BERRIES

MANGO LASSI

BLUEBERRY-BANANA

Room-Service Breakfast

*We kindly inform you that the Continental Breakfast is included in the room rate.
This features a selection of coffee, a variety of teas, freshly pressed juices,
an assortment of bread, cereals, and yoghurts. Any additional items will be charged à la carte.*

FRUIT PLATTER

Choice of three

29

MANGO

PINEAPPLE

KIWI

PASSION FRUIT

GRAPEFRUIT

PAPAYA

ORANGE

BERRIES

PLUM

PEAR

MANDARIN



CEREALS ^{A.E.H.}

12

HOME-MADE GRANOLA

CORN FLAKES

KRISPIES

ALL BRAN

TOPPAS

CHOCOS

FROSTIES

*Available with:
Regular Milk 3.5% Fat ^G,
Skimmed Milk ^G, Soy Milk ^F,
Almond Milk ^E, Coconut Milk
Lactose Free Milk, Oat Milk ^A*

*To add ^H.
Flax, Walnut, Sunflower
Pumpkin Seeds, Hazelnut
Cashew, Pecan*

PORRIDGE & BIRCHERMÜESLI

18

PLAIN PORRIDGE

PREPARED WITH WATER ^{A.E.N.}

SWEET PORRIDGE

WITH WHOLE MILK ^{A.E.G.N.}

HOME MADE BIRCHERMÜESLI ^{A.E.G.N.}

YOGHURT

7

SELECTION OF YOGHURTS ^G

SELECTION OF SHEEP MILK YOGHURTS ^G

LOW-FAT YOGHURT ^G

LACTOSE-FREE YOGHURT

SELECTION OF NEW ROOTS ^H

VEGAN YOGHURTS

GREEK YOGHURT ^G

QUARK NATURE ^G

PASTRIES

Choice of two

9

BANANA CAKE ^{A.C.G.H.}

LEMON CAKE ^{A.C.G.H.O.}

PAIN AU CHOCOLAT ^{A.C.G.}

DANISH PASTRIES ^{A.C.G.H.}

CROISSANT NATURE ^{A.C.G.}

GLUTEN FREE

Choice of two

9

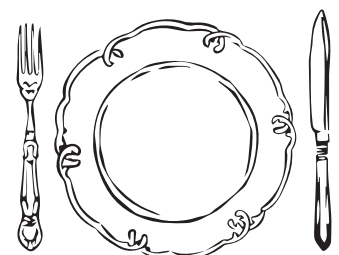
RASPBERRY MÜESLY BARS ^{E.G.H.}

TRIPLE CHOCOLATE COOKIES ^{C.G.H.}

CHOCOLATE MÜESLI ^{F.G.C.}

BERRIES MÜESLI ^{F.H.}

CRACKERS ^{F.}



EGG DISHES ^C.

TWO FARM EGGS

*Prepared to your liking:
fried or scrambled*

18

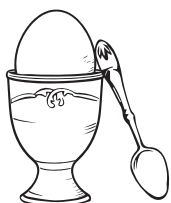
BOILED EGG

9

POACHED ON ENGLISH ^{A.C.O.}

Muffins and black truffle

20



*Sunny
side up?*

OMELETTE

24

*Omelette with your choice
of garnish ^C.*

REGULAR

EGG WHITE

Available with:

*Mushrooms ^G, Spinach ^G, Chives
Tomato ^E, Ham, Onions ^E, Cheese ^G.*

SIDES

9 PER SIDE

CRISPY BACON

GRILLED TOMATOES ^E

CIPOLLATA SAUSAGES ^E

AVOCADO

BABY POTATOES ^E

BAKERY BASKET ^{A.O.}

SELECTION OF FRESHLY BAKED PASTRIES AND BREADS

Served with a selection
of artisanal jams, honey and butter

24

Also available:

GLUTEN-FREE PANCAKES ^{C.G.}

24

GLUTEN-FREE WAFFLE ^{C.G.}

24

GLUTEN-FREE VANILLA AND CHOCOLATE MUFFINS ^{C.G.H.} (2PCS)

9

GLUTEN-FREE TOAST

GLUTEN-FREE BREAD

PUMPERNICKEL ^A

DAR-VIDA CRACKERS ^A

Available with:

Margarine, Olive Oil, Almond Butter ^E.

COLD CUTS & SALMON

SMOKED SALMON ^D

24

BÜNDNERFLEISCH

18

PARMA HAM

18

MORTADELLA ^H

15

CHEESE PLATTER

Choice of three

20

CREAM CHEESE ^G

LOW-FAT CHEESE ^G

BELPAESE ^G

COTTAGE CHEESE ^G

EMMENTAL ^G

APPENZELLER ^G

GRUYÈRE ^G

MOUNTAIN CHEESE ^G

ENGADIN MUTSCHLI ^G

VEGAN CHEESE ^H

VEGAN CREAM CHEESE ^H

Breakfast SIGNATURES

EGGS BENEDICT
WITH BLACK TRUFFLE ^{A.C.G.N.O.}

28

EGGS FLORENTINE
WITH BLACK TRUFFLE ^{A.C.G.O.}

28

EGG-WHITE FRITTATA ^{C.G.}

24

AVOCADO AND POACHED EGGS
ON WHOLEWHEAT TOAST
WITH BLACK TRUFFLE ^{A.C.H.N.O.}

34

PLAIN AVOCADO TOAST
(VEGAN) ^{A.H.E.N.}

28

TOFU SCRAMBLE (VEGAN) ^{A.E.F.H.N}
*Wholewheat toast, spring onions
tomatoes, black beans*

28

Sweet SIGNATURES

BELGIAN WAFFLES ^{A.C.G.}
Maple syrup, whipped cream, berries

24

PANCAKES ^{A.C.G.}
Maple syrup, whipped cream, berries

24

CRÊPES ^{A.C.G.}
Apricot, whipped cream, berries

24

FRENCH TOAST ^{A.C.G.}
Maple syrup, berries

28

ACAI BOWL ^{E.H.}
Banana, granola, berries

28

COCONUT-CHIA SEED PUDDING ^E
With berries

28

Room Service, All Day Long

APPETIZERS

OSCIETRA CAVIAR "PALACE RÉSERVE" 50G ^{A.C.D.G.O.}

Served with classic condiments and blinis
Serviert mit klassischen Beilagen und Blinis

315

PALACE PRAWN COCKTAIL ^{B.C.D.H.L.M.O.}

Baby gem lettuce chiffonade
Boiled quail egg
Kopfsalat, gekochtes Wachtelei

49

GILLARDEAU OYSTERS NO.2 (HALF DOZEN) ^{A.B.G.O.}

Toasted rye bread, seaweed butter
Mignonette sauce
*Gillardeau No.2 Austern (Halbes Dutzend)
Roggen-Toast, Algenbutter
Mignonette Sauce*

90

SMOKED SALMON ^{A.D.G.O.}

Traditional garnish
*Geräucherter Lachs
Klassischen Beilagen*

49

RÖSTI WITH SMOKED SALMON AND SOUR CREAM ^{D.G.}

Rösti mit Lachs und Sauerrahm

57

With 10g oscietra caviar
Mit 10g Oscietra Kaviar

103

ENGADINE COLD CUT AND CHEESE PLATER ^{A.G.H.}

Pickles and sourdough bread
*Bündner Fleischspezialitäten
Käse mit Essiggurken
Silberzwiebeln, Sauerteigbrot*

39

BEEF FILET TARTARE (160G) ^{A.C.G.M.O.}

Black truffle
Parmesan, French fries
*Schwarzer Trüffel
Parmesan, Pommes frites*

75

PINSA ROMANA FLATBREAD ^{A.G.}

Artisanal porchetta
Stracciatella di burrata
Black truffle, rocket salad, rosemary
*Porchetta, Stracciatella di Burrata
Schwarzer Trüffel, Rucola Salat, Rosmarin*

80

HOMEMADE FOIE GRAS TERRINE ^{A.C.G.L.O.}

Marinated with sauterne
Vanilla quince marmalade, toasted brioche
*Mariniert mit Sauterne
Vanille-Quitten-Marmelade
Geröstetes Brioche*

59



SOUPS

WINTER MINISTRONE ^{A.G.H.L.} VEGETARIAN

34

GRISONS-STYLE BARLEY SOUP ^{A.G.L.}

Chives and air-dried meat
Schnittlauch und Bündnerfleisch

35

CLEAR OXTAIL CONSOMMÉ ^{A.C.L.O.}

Sherry-scented vegetable pearls
*Ochsenschwanzsuppe
Sherry parfümierte Gemüsepelren*

35



SALADS

CAESAR SALAD ^{A.C.D.G.M.O.}

44

With chicken ^{A.C.D.G.M.O.}
Mit Hühnchen

51

With shrimps ^{A.B.C.D.G.M.O.}
Mit Shrimps

64

With half lobster ^{A.B.C.D.G.M.O.}
Mit halbem Hummer

85

ARTICHOKE SALAD WITH BURRATA ^{G.M.O.}

Black truffle, parmesan, vinaigrette
*Artischocken Salat mit Burrata
Schwarzem Trüffel, Parmesan, Vinaigrette*
VEGAN

53

BEETS SALAD ^{G.M.O.}

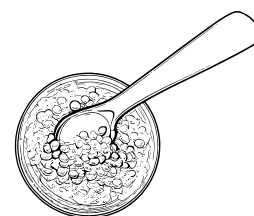
Roasted pumpkin, orange, rucola
Dill, honey-ricotta, citronette
*Gebratener Kürbis, Orange, Rucola
Dill, Honig-Ricotta, Zitronette*

41

«CAPRESE» SALAD ^{G.}

Tomato, buffalo mozzarella
Basil, olive oil
*Tomaten, Büffelmozzarella
Basilikum, Olivenöl*
VEGETARIAN

44





MAIN COURSES

CRUSTED SEA BASS FILLET ^{A.B.C.D.G.H.L.O.}

Liquorice crust, artichoke three-way, jus
Lakritzkruste, Artischocken-Dreierlei, Jus

77

GRILLED DOVER SOLE FILLET ^{C.D.G.M.O.}

Baby leek vinaigrette, aioli sauce
Sweet potato chips
*Baby-Lauch-Vinaigrette, Aioli-Sauce
Süsskartoffelchips*

85

«PAILLARD RUCOLINA» ^{A.G.M.L.O.}

Mustard, herbs
Rocket salad, tomato
Senf, Kräutern, Rucola Salat, Tomaten

73

TRADITIONAL WIENER SCHNITZEL ^{A.C.D.E.G.M.O.}

French fries, cranberry sauce
Pommes Frites, Preiselbeer-Sauce

77

WAGYU BEEF SHORT-RIB ^{A.C.F.G.L.O.}

Braised, pomme mousseline 50/50
Herbs salad, Maggia croutons
*Geschmort, Pomme Mousseline 50/50
Kräutersalat, Maggia-Crouitons*

93

POULET AUX MORILLES ^{A.L.}

Corn-fed chicken supreme
Tagliatelle and morel sauce
*Maisgefüttertes Huhn Supreme
Tagliatelle und Morchelsauce*

77

MISO-GLAZED SWEET POTATO ^{A.F.H.N.L.O.}

Caramelized with miso
Plant-based crème fraîche, taro chips
Japanese lettuce
*Karamellisiert mit Miso, pflanzlicher Crème Fraîche
Taro-Chips, japanischer Salat*
VEGAN

57

SANDWICHES & BURGERS

«PALACE» CLUB SANDWICH ^{A.C.E.G.M.O.}

Toasted white bread
Slow cooked turkey, bacon, egg
Boston lettuce, tomato, mayonnaise
*Geröstetes Weissbrot, langsam gegarter
Truthahn, Speck, Ei, Boston-Salat
Tomate, Mayonnaise*

53

«PALACE» BURGER ^{A.C.E.G.N.O.}

Dry aged Black Angus beef
Bacon, Gruyère cheese
Port-glazed caramelised onions, BBQ sauce
*Dry aged Black Angus Rindsfleisch
Speck, Gruyère, Portweinzwiebeln
BBQ Sauce*

53

BEYOND MEAT BURGER ^{A.H.E.M.N.O.}

Plant based burger with mashed avocado
Onion relish, coleslaw, lettuce, tomato
Wholegrain bun
*Pflanzlicher Burger mit Avocado-Püre
Zwiebelrelish, Krautsalat, Salat
Tomate, Vollkornbrötchen*
VEGAN

47

CHICKEN WRAP ^{A.E.F.G.H.N.O.}

Zaatar, bell pepper, cheddar
Coriander, red onion, jalapeño
*Zaatar, Paprika, Cheddar, Koriander
Rote Zwiebel, Jalapeño*

47

BLACK TRUFFLE CROQUE FONDUE ^{A.E.G.N.O.}

Oven-baked bread, porchetta ham,
Swiss fondue cheese, white wine,
Black truffle, mornay
*Im Ofen gebackenes Brot, Porchetta-Schinken
Schweizer Fonduekäse, Weisswein
Schwarzer Trüffel, Mornay*

63

REUBEN SANDWICH ^{A.C.G.M.O.}

Toasted country bread with garlic butter
Pastrami, sauerkraut, swiss cheese
Horseradish mayonnaise dressing
*Geröstetes Landbrot mit Knoblauch-Butter Pastrami
Sauerkraut, schweizer Käse
Meerrettich-Mayonnaise Dressing*

52

AVOCADO AND EGG TOAST ^{A.C.N.O.}

On multigrain bread
with tomatoes and coriander
Mehrkornbrot, Tomaten, Koriander
VEGETARIAN

43

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.*

PASTA & RISOTTO

*Pennette or spaghetti
prepared to your liking*

*Pennette oder Spaghetti
mit Sauce nach ihrer Wahl*

NAPOLETANA ^{A.}

Tomatoes and basil
Tomaten und Basilikum
VEGAN

41

PESTO ^{A.G.H.}

Basil, garlic, pine nuts, parmesan
*Basilikum, Knoblauch
Parmesan, Pinienkerne*
VEGETARIAN

41

BOLOGNESE ^{A.L.}

Minced beef, tomato
Rindshackfleisch, Tomaten

41

CARBONARA ^{A.G.H.}

Bacon, egg yolk, parmesan
Speck, Eigelb, Parmesan

41

PORCINI & SAGE RISOTTO ^{G.L.O.}

Toasted hazelnut
*Risotto mit Steinpilzen und Salbei
Geröstete Haselnuss*

50



Asian SPECIALTIES

TOM YUM GOONG B.D.E.F.L.N.O.

Thai soup with coconut milk
Shrimps, ginger, shallots
Mushrooms, chicken
*Thailändische Suppe
Kokosnussmilch, Krevetten
Ingwer, Schalotten
Champignons, Hühnchen*

43

POKE BOWL A.D.F.L.N.O.

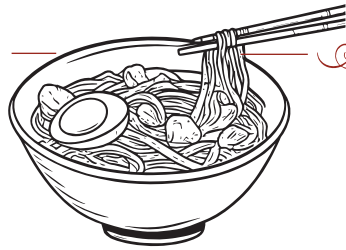
Tuna, avocado, wakame, nori
Mango, rice, sesame ponzu dressing
*Thunfisch, Avocado, Wakame, Nori
Mango, Reis, Sesam-Ponzu Dressing*

50

NASI GORENG A.B.C.E.F.N.O.

Indonesian fried rice
Sambal oelek, soy sauce
Chicken thighs, fried egg
Shrimp crackers, tomatoes, cucumber
*Indonesischer gebratener Reis
Sambal Oelek, Sojasauce
Hühnchenschenkel, Spiegelei
Shrimp Cracker, Tomaten, Gurken*

57



PIZZA

MARGHERITA A.G.

Tomatoes, mozzarella
Tomaten, Mozzarella

32

QUATTRO FORMAGGI A.G.

Tomatoes, mozzarella, Parmesan
Emmental, Gorgonzola
*Tomaten, Mozzarella, Parmesan
Emmentaler, Gorgonzola*

32

ROMANA A.G.O.

Tomatoes, mozzarella, olives
Fresh Pecorino, artichokes
*Tomaten, Mozzarella, Oliven
Frischer Schafskäse, Artischoken*

33

QUATTRO STAGIONI A.G.O.

Tomatoes, mozzarella, artichokes
Mushrooms, ham, olives
*Tomaten, Mozzarella, Artischocken
Pilze, Schinken, Oliven*

35

DAMA BIANCA A.G.

Taleggio, buffalo mozzarella
Parmesan, black truffle
*Taleggio, Büffelmozzarella, Parmesan
Schwarzer Trüffel*

58

Dessert Selection

HOMEMADE ICE CREAM C.G.H.

Tahiti vanilla, swiss dark chocolate
Pistachio, arabica coffee
Piedmont hazelnut, caramel Fleur de Sel
*Hausgemachte Glacé
Tahiti Vanille, schweizer Zartbitterschokolade
Pistazien, Arabica Kaffee
Piemontesische Haselnuss, Fleur de Sel Karamell*
VEGETARIAN

8/SCOOP

SORBETS

Mango, strawberry, lemon
Mandarin, passion fruit
*Mango, Erdbeere, Zitrone
Mendarine, Passionsfrucht*
VEGAN

8/SCOOP

FRUIT PLATTER

Früchteteller
VEGAN

29

CLASSIC TIRAMISU A.C.G.H.

Klassisches Tiramisu
VEGETARIAN

29

RIZ AU LAIT C.G.H.O.

Rice pudding
Cinnamon plum compote
*Reispudding
Zimt-Pflaumenkompott*
VEGETARIAN

29

THE PALACE CHOCOLATE CAKE A.G.C.E.O.H.

Palace Schokoladentorte
VEGETARIAN

29

VANILLA CRÈME BRÛLÉE A.C.G.H.

VEGETARIAN

29

MADAGASCAR CHOCOLATE MOUSSE A.C.G.H.

VEGETARIAN

29

VANILLA CHEESECAKE A.H.P.

Berries compote
Beerenkompott
VEGAN

29

Beverages

SOFT DRINKS, JUICES & WATER

SOFT DRINK (33CL)
9

FRESH FRUIT JUICES
12

BEER (33CL)
14

WATER SMALL/ LARGE
9/12

Still: Valsler (33cl/75cl), Allegra (35cl)
Evian (50 cl), Evian (100cl)

Sparkling: Valsler (33cl/75cl), Passugger (35cl)
San Pellegrino (50 cl), Perrier (33cl)

COFFEE & TEA

COFFEE
9

ESPRESSO
8

DOUBLE ESPRESSO
12

CAPPUCCINO ^{G.}
11

LATTE MACCHIATO ^{G.}
11

IRISH COFFEE ^{G.}
25

SWISS HOT CHOCOLATE
OR OVOMALTINE ^{G.}
12

TEA SELECTION «GRAND HOTEL»
12

PREMIUM TEA SELECTION
«GRAND HOTEL»
16

WINES & CHAMPAGNE

CHAMPAGNE

RUINART «R DE RUINART» BRUT
Maison Ruinart, Champagne, France

RUINART ROSÉ
Maison Ruinart, Champagne, France

KRUG GRANDE CUVÉE
Maison Krug, Champagne, France

WHITE WINES

SANCERRE 2023
Florian Mollet Roc de l'Abbaye, Loire, France

BOURGOGNE BLANC LES SETILLES 2020
Henri Boillot, Burgundy, France

FLÄSCHER CHARDONNAY 2022
Marugg, Grisons, Switzerland

ROSÉ WINES

ROSÉ AC CÔTES DE PROVENCE 2023 ^{BIO}
Château Les Valentines, Provence, France

RED WINES

MAIENFELDER PINOT NOIR 2021
Weinbau Möhr-Niggli, Grisons, Switzerland

AMARONE DELLA VALPOLICELLA 2016
Ca' dei Maghi, Veneto, Italy

RÉSERVE DE LA COMTESSE 2ND WINE OF
PICHON COMTESSE DE LALANDE 2016
Pauillac, Bordeaux, France



10 CL



75 CL

30

180

40

260

65

550

10 CL

75 CL

20

120

22

130

-

145

10 CL

75 CL

17

100

10 CL

75 CL

19

110

-

150

-

170

*It's Champagne
o'clock*



OVERNIGHT
MENU

Around-the-Clock Dining

Available from 23pm to 6am
Verfügbar von 23 Uhr bis 6 Uhr morgens

SANDWICHES & BURGERS

«PALACE» CLUB SANDWICH A.C.E.G.M.O.

Toasted white bread
Slow cooked turkey, bacon, egg
Boston lettuce, tomato, mayonnaise

*Geröstetes Weissbrot, langsam gegarter
Truthahn, Speck, Ei, Boston-Salat
Tomate, Mayonnaise*

53

«PALACE» BURGER A.C.E.G.N.O.

Dry aged Black Angus beef
Bacon, Gruyère cheese
Port-glazed caramelised Onions, BBQ sauce

*Dry aged Black Angus Rindsfleisch
Speck, Gruyère, Portweinzwiebeln
BBQ Sauce*

53

BEYOND MEAT BURGER A.H.E.M.N.O.

Plant based burger with mashed avocado
Onion relish, coleslaw, lettuce, tomato
Wholegrain bun

*Pflanzlicher Burger mit Avocado-Püree
Zwiebelrelish, Krautsalat, Salat
Tomate, Vollkornbrötchen*

VEGAN

46

AVOCADO AND EGG TOAST A.C.N.O.

Multigrain bread, poached egg
Tomato, coriander

Mehrkornbrot, Tomaten, Koriander

VEGETARIAN

43



SOUPS

WINTER MINISTRONE A.G.H.L. VEGETARIAN

34

CLEAR OXTAIL CONSOMMÉ A.C.L.O.

Sherry-scented vegetable pearls
*Klare Ochschwanzsuppe
Sherry parfümierte Gemüseperlen*

35



*Salad taste is all
in the dressing!*

SALADS

CAESAR SALAD A.C.D.G.M.O.

44

With chicken/ *Mit Hühnchen* A.C.D.G.M.O.

51

With shrimps/ *Mit Shrimps* A.C.D.G.M.O.

64

With half lobster/ *Mit halbem Hummer* A.C.D.G.M.O.

85

BEETS SALAD G.M.O.

Roasted pumpkin, orange, rucola
Dill, honey-ricotta, citronette
*Gebratener Kürbis, Orange, Rucola
Dill, Honig-Ricotta, Zitronette*

41

«CAPRESE» SALAD G.

Tomato, buffalo mozzarella
Basil, olive oil

Caprese Salat, Büffelmozzarella

VEGETARIAN

44

Main courses

ENGADINE COLD CUT AND CHEESE PLATER ^{A.G.H.}

Pickles, sourdough bread

*Bündner Fleisch- und Käsespezialitäten
Essiggurken, Silberzwiebeln, Sauerteigbrot*

39

GRILLED DOVER SOLE FILLET ^{D.}

Baby leek vinaigrette, aioli sauce
Sweet potato chips

*Baby-Lauch-Vinaigrette, Aioli-Sauce
Süßkartoffelchips*

85

TRADITIONAL WIENER SCHNITZEL ^{A.C.D.E.G.O.}

French fries
Cranberry sauce

*Traditionelles Wiener Schnitzel
Pommes Frites, Preiselbeer-Sauce*

77

SWISS BEEF ENTRECÔTE ^{A.C.G.O.}

French fries, mesclun salad
Citronette, Béarnaise sauce

*Schweizer Rindsentrecôte
Pommes Frites, Mesclun-Salat
Zitronette, Sauce Béarnaise*

85

MISO-GLAZED

SWEET POTATO ^{A.F.H.L.N.O.}

Caramelized with miso,
Plant-based crème fraîche,
Taro chips, Japanese lettuce

*Karamellisiert mit Miso,
Pflanzlicher Crème Fraîche,
Taro-Chips, japanischer Salat*

VEGAN

57

PASTA

*Pennette or spaghetti
prepared to your liking*

*Pennette oder Spaghetti
Mit Sauce nach Ihrer Wahl*

NAPOLETANA ^{A.}

Tomato, basil

Tomaten, Basilikum

VEGAN

PESTO ^{A.G.H.}

Basil, garlic, pine nuts, Parmesan

*Basilikum, Knoblauch
Pinienkerne, Parmesan*

VEGETARIAN

BOLOGNESE ^{A.L.}

Minced beef, tomato

Rindshackfleisch, Tomaten

CARBONARA ^{A.C.G.}

Bacon, egg yolk, Parmesan

Speck, Eigelb, Parmesan

41

Dessert Selection

HOMEMADE ICE CREAM ^{C.G.H.}

Tahiti vanilla, swiss dark chocolate
Pistachio, arabica coffee

Piedmont hazelnut, caramel Fleur de Sel

Hausgemachte Glacé

Tahiti Vanille, schweizer Zartbitterschokolade

Pistazien, Arabica Kaffee

Piemontesische Haselnuss, Fleur de Sel Karamell

VEGETARIAN

8/SCOOP

SORBETS

Mango, strawberry, lemon
Mandarin, passion fruit

Mango, Erdbeere, Zitrone

Mendarine, Passionsfrucht

VEGAN

8/SCOOP

CLASSIC TIRAMISU ^{A.C.G.H.}

Klassisches Tiramisu

VEGETARIAN

29

VANILLA CRÈME BRÛLÉE ^{A.C.G.H.}

VEGETARIAN

29

MADAGASCAR CHOCOLATE MOUSSE ^{A.C.G.H.}

Schokoladenmousse aus Madagaskar

VEGETARIAN

29

VANILLA CHEESECAKE ^{A.H.P.}

Berries compote

Beerenkompott

VEGAN

29

*It's a piece
of cake!*



Allergens & Origins

ALLERGENE UND KUNFT

MEAT ORIGIN FLEISCHHERKUNFT

Veal, *Kalb* CH.
Beef, *Rind* CH, US*, AUS*.
Poultry, *Geflügel* CH/ FR.
Game, *Wild* CH, AUT.
Lamb, *Lamm* IR*, AUS*.
Pork, *Schwein* CH, IT, ESP.

* May have been produced with non-hormonal enhancers such as antibiotics.

* Kann mit nichthormonellen Leistungsförderern, wie Antibiotika, erzeugt worden sein

BREAD ORIGIN BROTHERKUNFT

CH, FR, IT

FISH ORIGIN FISCHHERKUNFT

Caviar, *Kaviar* CHN
Salmon, *Lachs* GB, NOR/ Atlantic.
Seabass, *Wolfsbarsch* FR, Atlantic, Mediterr.
Sole, *Seezunge* NL, FR, Northeast Atlantic
Turbot, *Steinbutt* GB,
Northeast Atlantic
Dorade, *Dorade* EU, Atlantic, Mediterr.
Lobster, *Hummer* CAN
Prawn, *Garnelen* IT, VIE, THA, Mediterr.
Carabineros, *Carabineros* ESP/ PRT/ Mediterr.
Scampi, *Scampi* RSA/ Southeast Pacific
Tuna, *Thunfisch* VIE, IT

ALLERGENS ALLERGENE

- A.** Grain with gluten, *Glutenhaltiges Getreide*
- B.** Shellfish, *Krebstiere*
- C.** Eggs from poultry, *Eier von Geflügel*
- D.** Fish, *Fisch*
- E.** Peanuts, *Erdnüsse*
- F.** Soya beans, *Sojabohnen*
- G.** Milk from mammal, *Milch von Säugetieren*
- H.** Nuts, *Schalenfrüchte*
- L.** Celery, *Sellery*
- M.** Mustard, *Senf*
- N.** Sesame seeds, *Sesam Samen*
- O.** Sulphur dioxide and sulphites
Schwefeldioxid und Sulfite
- P.** Lupin, *Lupinen*
- R.** Mollusca, *Weichtiere*

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