

RENAISSANCE
BAR

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
 Tempranillo Blanco el Yergo 2023 Paco Garcia, Rioja, Spain	14	80
Sancerre AC 2024 Florian Mollet Roc de l'Abbaye, Loire, France	15	90
Fläscher Chardonnay 2023 Marugg, Grisons, Switzerland	17	110
Chablis Terroir de la Chapelle 2022 Patrick Piuze, Burgundy, France	19	120
 Rosé AC Côtes de Provence 2023 Château d'Esclans, Côtes de Provence, France	16	100

RED WINES

BY THE GLASS/ BY THE BOTTLE	10CL	75CL
Muga Reserva 2020 Bodegas Muga, Rioja, Spain	15	90
Bolgheri Rosso 2023 Azienda Agricola le Macchiole, Tuscany, Italy	17	100
Pinot Noir Tradition 2023 Martin Donatsch, Grisons, Switzerland	18	110
La Dame de Montrose 2019 Château Montrose, Bordeaux, France	25	150

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 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	

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.	
Homemade Saffron 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

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

1956	30
<i>MARTINI</i>	
Rye Whiskey, Ramazzotti Bitter, Black Tea Syrup	
Angostura Bitters	
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>	
Carpanto Antica Formula Vermouth, Bitter Campari, Vielle Prune	
Gin Citadelle Réserve	

CHAMPAGNE COCKTAILS	CHF 35
BELLINI	
Fresh Peach Purée, Franciacorta Brut	
FRENCH 75	
Gin, Lemon Juice, Sugar, Champagne	
LIES	
Bes Gin, Bitter Campari, Grapefruit Juice, 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 Bénédictine, 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
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
<u>BAHAMAS</u>		
Bacardi Carta Blanca	37.5 %	23
Bacardi Carta Oro	40.0 %	23
<u>CUBA</u>		
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
<u>DOMINICAN REPUBLIC</u>		
Brugal 1888	40.0 %	25
<u>GUATEMALA</u>		
Zacapa 23 Años	40.0 %	38
Zacapa X.O.	40.0 %	65
<u>GUYANA</u>		
Eldorado Demerara 15 Años	43.0 %	35
<u>JAMAICA</u>		
Myers’s Rum	40.0 %	23
<u>MARTINIQUE</u>		
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
<u>PERU</u>		
Millonario X.O.	40.0 %	38
<u>PUERTO RICO</u>		
Ron del Barrilito Superior	43.0 %	23
<u>VENEZUELA</u>		
Diplomatico Mantuano	40.0 %	35

GIN	4CL	CHF
Bombay Sapphire	40.0 %	23
Bes	43.5 %	26
Citadelle Réserve	44.7 %	26
Gordon’s	37.5 %	23
Hendrick’s	41.0 %	26
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

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

AMERICAN 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
Jack Daniel's Old No 7	40.0 %	23
Jack Daniel's Single Barrel Select	45.0 %	26
SirDavis	44.0 %	34

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

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		CHF
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		CHF
Lagavulin 16 Years	43.0 %	28
Lagavulin Double Matured 18 Years	43.0 %	34
Laphroaig 10 Years	43.0 %	24

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

GRAPPA	2.5CL	CHF
<u>TOSCANA</u>		
Ornellaia, Bolgheri	42.0 %	21
Sassicaia, Bolgheri	40.0 %	21
Tignanello, Antinori	42.0 %	21
<u>FRIULI</u>		
Nonino Monovitigno Ribolla	45.0 %	24
Nonino Picolit, Riserva 8 Years	43.0 %	30
Nonino Monovitigno Picolit, Uva Bianca	50.0 %	30
<u>VENETO</u>		
Di Recioto Amarone, Mezzano	50.0 %	19
<u>PIEMONTE</u>		
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
<u>HÄMMERLE EDELBRÄNDE</u>		
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

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 %	
Ramazzotti	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		

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

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

SOFT DRINKS		CHF 9
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
Kombucha Carpe Diem		

MINERAL WATER		CHF 9
<u>SPARKLING</u>		
Passugger	35cl	
Perrier	33cl	
San Pellegrino	50cl	
Valser	33cl	
<u>STILL</u>		
Allegra	35cl	
Evian	50cl	
Valser	33cl	

COFFEE & TEA		CHF
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.}	16
	<i>Auswahl an Torten und Kuchen (pro Stück)</i>	
	FRUIT PLATTER	26
	<i>Früchteteller</i>	
	CLASSIC TIRAMISU ^{A.C.E.G.H}	26
	<i>Klassisches Tiramisu</i>	
	VANILLA CRÈME BRÛLÉE ^{A.C.G.H.}	26
	<i>Vanille Crème Brûlée</i>	
	MADAGASCAR CHOCOLATE MOUSSE ^{A.C.G.H}	26
	<i>Schokoladenmousse aus Madagaskar</i>	
	PLANT-BASED VANILLA CHEESECAKE ^{A.H.}	26
	<i>Veganer Vanille-Cheesecake</i>	

ICE CREAM & COUPES

	HOMEMADE ICE CREAM ^{C.G.H.}	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, raspberry, passionfruit	
	<i>Unsere Sorbets</i>	
	<i>Mango, Erdbeere, Zitrone, Himbeere, Passionsfrucht</i>	
	BANANA SPLIT ^{C.G.H.}	30
	Chocolate, vanilla, strawberry ice cream	
	Chantilly, chocolate sauce	
	<i>Schokolade, Vanille und Erdbeereis</i>	
	<i>Chantilly, Schokoladensauce</i>	

SANDWICHES & BURGERS

	“PALACE” CLUB SANDWICH ^{A.C.E.G.M.O.}	48
	Toasted white bread, slow cooked turkey, bacon, egg Boston lettuce, tomato, mayonnaise <i>Geröstetes Weissbrot, langsam gegarter Truthahn, Speck, Ei</i> <i>Boston-Salat, Tomaten, Mayonnaise</i>	
	“PALACE” BURGER ^{A.C.E.G.N.O.}	48
	Dry aged Black Angus beef, bacon, Gruyère cheese Port-glazed caramelised onions, BBQ sauce <i>Dry aged Black Angus Rindsfleisch, Speck, Gruyère</i> <i>Portweinzwiebeln, BBQ Sauce</i>	
	BEYOND MEAT BURGER ^{A.H.N.O.}	42
	Plant based burger with mashed avocado, onion relish, coleslaw, lettuce, tomato, wholegrain bun <i>Beyond Meat Burger mit pürrierter Avocado, Zwiebelrelish,</i> <i>Krautsalat, Salat, Tomate, Vollkornbrötchen</i>	
	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.} <i>Als Beilage zum Club Sandwich und den Burgers servieren wir eine</i> <i>Auswahl von Pommes Frites, Süsskartoffel Fries mit Parmesan oder</i> <i>einen gemischten Salat</i>	
	CHICKEN WRAP ^{A.E.F.G.H.N.O.}	42
	Zaatar, bell pepper, Cheddar, coriander Red onion, iceberg lettuce, jalapeño <i>Zaatar, Paprika, Cheddar, Koriander</i> <i>Rote Zwiebel, Eisbergsalat, Jalapeño</i>	
	REUBEN SANDWICH ^{A.C.G.M.O.}	47
	Toasted country bread, garlic butter, pastrami, sauerkraut Swiss cheese, horseradish mayonnaise dressing <i>Geröstetes Landbrot, Knoblauchbutter, Pastrami, Sauerkraut</i> <i>Schweizer Käse und Meerrettich-Mayonnaise Dressing</i>	
	AVOCADO TOAST WITH POACHED EGG ^{A.C.N.O.}	38
	On multigrain bread with tomato and coriander <i>Mehrkornbrot, Tomaten und Koriander</i>	

SALADS

	CAESAR SALAD ^{A.C.D.G.M.O.}	39
	With chicken / mit Hühnchen ^{A.C.D.G.M.O.}	46
	With shrimps / mit Garnelen ^{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
	Summer truffle, Parmesan, vinaigrette <i>Artischockensalat mit Burrata</i> <i>Sommertrüffel, Parmesan, Vinaigrette</i>	
	Vegan option/ Vegane Option	48
	TRADITIONAL NICOISE SALAD ^{C.D.L.M.O.}	45
	With olive oil poached tuna <i>“Nizzasalat” mit in Olivenöl eingelegtem Thunfisch</i>	
	“CAPRESE” SALAD ^{G.}	39
	Tomato, buffalo mozzarella, basil, olive oil <i>Tomaten, Büffelmozzarella, Basilikum, Olivenöl</i>	

APPETIZERS

GOLDEN "RÉSERVE DU PALACE" CAVIAR 50g ^{A.C.D.G.O.}	310
Served with classic condiments and blinis	
<i>Serviert mit klassischen Gewürzen und Blinis</i>	
SEA BASS CARPACCIO ^{D.H.L.O.}	55
Seaweed tartare, yuzu marinade	
<i>Wolfsbarsch-Carpaccio, Seetang-Tartar, Yuzu-Marinade</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 caviar / Mit 10g Kaviar	100
BEEF FILET TARTARE (160g) ^{A.C.G.M.O.}	70
Summer truffle, Parmesan, French fries	
<i>Sommertrüffel, Parmesan, Pommes Frites</i>	
PINSA ROMANA FLATBREAD ^{A.G.O.}	48
Artisanal porchetta, stracciatella di burrata	
Summer truffle, rocket salad, rosemary	
<i>Mit Porchetta, Stracciatella di Burrata, Sommertrüffel</i>	
<i>Rucolasalat, Rosmarin</i>	
HOMEMADE FOIE GRAS TERRINE ^{A.C.G.L.O.}	54
Marinated with Sauternes, apricot and vanilla marmalade, toasted brioche	
<i>Hausgemachte Foie Gras Terrine</i>	
<i>Mariniert mit Sauternes, Aprikose-Vanille Konfitüre</i>	
<i>Geröstetes Brioche</i>	

SOUPS

 SUMMER MINESTRONE ^{A.G.H.L.}	29
<i>Sommerminestrone</i>	
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>	
	CALAMARATA PASTA WITH MUSSELS ^{A.C.H.O.R.} With tomato compote, Taggiasca olives, basil, pine nuts <i>Mit Tomatenkompott, Taggiasca-Oliven, Basilikum, Pinienkernen</i>	47
♥	GREEN ASPARAGUS RISOTTO ^{G.L.O.} Finished with Ricotta and lemon zests <i>Verfeinert mit Ricotta und Zitronenzesten</i>	45

MAIN COURSES

	GRILLED DOVER SOLE ^{A.D.H.O.} Green asparagus, vegetable dressing, croûtons <i>Grüner Spargel, Gemüsedressing, Croûtons</i>	80
	GRILLED BLACK TIGER PRAWNS ^{B.} Niçoise vegetables, Taggiasca olives, basil <i>Grillierte Riesengarnelen</i> Niçoise-Gemüse, Taggiasca-Oliven, Basilikum	78
	“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
	GRILLED LAMB CHOPS ^{A.L.O.} <i>Eggplant caviar, almond-broccolini, herb oil, jus</i> <i>Auberginenkaviar, Mandel-Broccolini, Kräuteröl, Jus</i>	68
	SWISS BEEF ENTRECÔTE ^{A.C.G.O.} French fries, Béarnaise sauce <i>Pommes Frites, Sauce Béarnaise</i>	85
♥	PARMIGIANA ^{A.H.} Plant-based mozzarella, tomato coulis <i>Pflanzlicher Mozzarella, Tomatencoulis</i>	40

ASIAN SPECIALTIES

POKE BOWL ^{A.D.F.L.N.O.}	45
Tuna, avocado, wakame, nori, mango	
Rice, sesame ponzu dressing	
<i>Thunfisch, Avocado, Wakame, Nori, Mango</i>	
<i>Reis, Sesam Ponzu Dressing</i>	
TOM YUM GOONG ^{B.D.F.L.N.O.}	38
Thai soup with coconut milk, shrimps, ginger, shallots	
Mushrooms and chicken	
<i>Thailändische Suppe mit Kokosnussmilch, Krevetten, Ingwer</i>	
<i>Schalotten, Champignons, Hühnchen</i>	
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	
<i>Indonesischer gebratener Reis, Sambal Oelek, Sojasauce</i>	
<i>Hühnchenschenkel, Spiegelei, Shrimp Crackers, Tomaten, Gurken</i>	
SUSHI & SASHIMI	
Available Thursday to Tuesday 12pm-3pm and 6pm-10pm	
<i>Erhältlich von Donnerstag bis Dienstag von 12 bis 15 Uhr und von 18 bis 22 Uhr</i>	
SASHIMI (2 PIECES)	14
<i>Sake / Salmon</i> ^{A.D.F.}	
<i>Maguro / Tuna</i> ^{A.D.F.}	
<i>Hamachi / King fish</i> ^{A.D.F.}	
<i>Tako / Octopus</i> ^{A.F.R.}	
<i>Unagi / Eel</i> ^{A.F.R.}	
NIGIRI SUSHI (2 PIECES)	14
<i>Sake / Salmon</i> ^{A.D.F.}	
<i>Sake Aburi / Torched salmon</i> ^{A.D.F.}	
<i>Maguro / Tuna</i> ^{A.D.F.}	
<i>Hamachi / King fish</i> ^{A.D.F.}	
<i>Tako / Octopus</i> ^{A.F.R.}	
<i>Unagi / Eel</i> ^{A.D.F.}	
<i>Ebi / Shrimp</i> ^{A.B.F.}	
HOSOMAKI	
CLASSICS MAKI ROLL (6 PIECES)	25
 <i>Kappamaki / Cucumber</i> ^{A.F.N.}	
 <i>Avocado Maki / Avocado</i> ^{A.F.N.}	
<i>Tekamaki / Tuna</i> ^{A.C.D.F.}	
<i>Sakemaki / Salmon</i> ^{A.C.D.F.}	
URAMAKI	
INSIDE-OUT MAKI ROLL (8 PIECES)	29
 <i>Vegetarian</i> ^{A.F.N.}	
<i>Prawn tempura</i> ^{A.B.D.F.}	
<i>Salmon and Philadelphia cheese</i> ^{A.C.D.G.F.}	
<i>Dragon crab, avocado, tuna, king fish and crispy tempura</i> ^{A.D.B.F.N.O.}	
<i>Spicy tuna with avocado</i> ^{A.D.C.F.N.O.}	

INDIAN SPECIALTIES

Available Wednesday to Sunday 12pm-3pm and 6pm-10pm
Erhältlich Mittwoch 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, Basmati-Rice
- 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, sea bass, Basmati rice
Kokosnusssauce mit Stücken vom Wolfsbarsch, Basmati-Reis

VEGETARIAN MAIN COURSES

-  **PANEER LAZEEZ** ^{G.H.} 42
Stewed cottage cheese with onion and tomato gravy
Geschmorter Hüttenkäse mit Zwiebeln und Tomatensauce
-  **DAL MAKANI** ^{G.} 40
Black lentils slow-cooked with spices and cream
Schwarze Linsen, langsam gekocht mit Gewürzen und Sahne
-  **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	
	<i>Gurken und Joghurt Dip mit Koriander mit Kümmel</i>	
🌱	STEAMED HIMALAYAN BASMATI RICE	10
	<i>Gedämpfter Basmati Reis</i>	
♥	NAAN BREAD ^{A.G.}	9
	<i>Naan Brot</i>	

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

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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>	
Glutenfreies Brot / <i>Gluten free bread</i>	DE
Pumpernickel / <i>Pumpernickel</i>	DE
Pinsa-Teig / <i>Pinsa dough</i>	IT
Focaccia / <i>Focaccia</i>	IT
Blinis / <i>Blinis</i>	FR
Club-Sandwich-Brot / <i>Club sandwich bread</i>	FR
Glutenfreies Toastbrot / <i>Gluten free toast</i>	SE
Naanbrot / <i>Naan bread</i>	IN
Tortilla bread / <i>Tortillabrot</i>	BE
Alle anderen Brote und Feinbackwaren <i>All other breads and fine bakery products</i>	CH

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 <i>*May have been produced with non-hormonal enhancers such as antibiotics</i>	

FISCHHERKUNFT / <i>FISH ORIGIN</i>	
Kaviar / <i>Caviar</i>	CN
Lachs / <i>Salmon</i>	GB, NO/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>	CA
Garnelen / <i>Prawn</i>	VN, TH, IT/Mediterranean
Carabineros / <i>Carabineros</i>	MAR
Scampi / <i>Scampi</i>	RSA/Southeast Pacific