



# FOOD MENU



## STARTERS / APÉRO

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### OYSTERS

gillardeau oysters n°2 (3pcs)  
sauce mignonette, rye bread and butter  
*gillardeau austern n°2 (3 stück)*  
*sauce mignonette, roggenbrötli und butter*  
40

### LOBSTER ROLL / HUMMER ROLL

soft hot dog bun, seaweed buttered lobster  
green apple, celery, iceberg lettuce  
crispy onion and spicy mayonnaise  
*hot dog bun, hummer mit algenbutter*  
*grüner apfel, sellerie, eisbergsalat*  
*frittierte zwiebel, scharfe mayonnaise*  
58

### AVOCADO SALAD

avocado, edamame, orange wedges  
lollo salad, radicchio, barolo vinaigrette  
*avocado, edamame, orangen wedges*  
*lollo salat, radicchio, barolo vinaigrette*  
32

### KING FISH & DILL MISO

seared king fish, dill, miso vinaigrette  
red onion, crunchy red radish  
*king fish gebraten, dill, miso vinaigrette*  
*rote zwiebel, knuspriger roter rettich*  
39

### CAESAR SALAD

grilled peri peri spiced chicken (hot)  
olive oil croûtons, parmiggiano shavings  
*gegrilltes peri peri güggeli (scharf)*  
*olivenöl croûtons, pamesanspäne*  
36

### BEEF NACHOS

avocado, jalapeño, cilantro  
melted cheese, pico de gallo  
*avocado, jalapeño, koriander*  
*käse, pico de gallo*  
35

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### LA PLANCHE MONTAGNARDE to share

**PARADISO PLÄTTLI** zum teilen

cold cuts and cheese from the valley  
terrines, duck rillettes, maggia bread  
*engadiner trockenfleisch spezialitäten  
mit regionalem käse & terrinen  
enten rillettes, maggia brot*

58

### POKE BOWL

salmon, kimchi, edamame, wakame, snap peas  
avocado, rice, sesame ponzu dressing  
vegan option with tofu  
*lachs, kimchi, edamame, wakame, kefe  
avocado, reis, sesam ponzu dressing  
vegan mit tofu*

40 with Tofu / *mit tofu*

45 with salmon / *mit lachs*

### LE "PINSE ROMANE"

#### TARTUFO

*porchetta, burrata and truffle  
porchetta, burrata und trüffel  
170 white truffle / weisser trüffel  
90 black truffle / schwarzer trüffel*

#### VEGETARIANA

zucchini, aubergine  
burrata, garlic oil, basil  
*zucchini, aubergine  
burrata, knoblauchöl, basilikum*

48

## SOUPS

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**CREAMY GRISONS BARLEY SOUP**  
**BÜNDNER GERSTENSUPPE**

26

**VIETNAMESE PHO**  
**VIETNAMESISCHE PHO SUPPE**

rice noodles, beef strips, bean sprouts, bok choy  
thai basil, cilantro, fresh chili and lime  
*reisnudeln, rindfleischstreifen, bohnsprossen*  
*bok choy, thai basilikum, koriander, frische chili, limette*

45

## PASTA

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**SPAGHETTI NAPOLETANA**

tomatoes, basil and lemon zest  
*tomaten, basilikum, zitronenzeste*

32

**TAGLIATELLE, DEER RAGOUT AND PORCINI**  
**TAGLIATELLE, REHRAGOUT UND STEINPILZE**

deer ragout, sautéed porcini mushrooms  
tomato, shallot, garlic and thyme  
*rehragout, sautierte steinpilze*  
*tomate, schallote, knoblauch und thymian*

48

**PENNE BOLOGNESE**

minced beef, tomato  
*hackfleisch vom rind, tomaten*

38

**MEZZE-MANICHE CARBONARA**

guanciale, egg yolk, pecorino  
*guanciale, eigelb, pecorino*

38

## BBQ MAINS

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### **CÔTE DE BOEUF TAGLIATA STYLE**

served with rucola, cherry tomatoes  
grana padano shavings  
jack daniel's gravy  
pommes frites (for two)  
*serviert mit rucola, kirschtomaten  
grana padano, jack daniels sauce  
pommes frites (für zwei)*

130

### **PORK SPARERIBS BBQ-STYLE BARBECUE SPARERIBS VOM SCHWEIN**

40

### **PALACE BEEF BURGER**

with french fries  
*mit pommes frites*

49

### **BRATWURST WITH ONION GRAVY BRATWURST MIT ZWIEBELSAUCE**

26

### **TUNA STEAK SICILIAN STYLE**

sauce vierge with oregano  
capers, calamari  
baby leaf mixed salad  
*sauce vierge mit oregano  
kapern, calamari  
gemischter baby-salat*

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## MAIN COURSES

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### ROASTED MARINATED WHOLE SPRING CHICKEN *MARINIERTES MISTKRATZERLI*

38

### FISH & CHIPS LOBSTER & CHIPS

battered cod or lobster, french fries  
mushy peas, tartare sauce  
*kabeljau oder hummer, pommes frites*  
*erbsenpüree, tartar sauce*

42 with cod / *mit kabeljau*

85 with lobster / *mit hummer*

### VEGETARIAN BIRYANI *VEGETARISCHES BIRYANI*

chick peas, butternut, eggplant, tofu and spicy tomatoes  
cinnamon and rose flavoured basmati rice, shaved coconut  
*kichererbsen, butternusskürbis, aubergine, tofu*  
*gewürztomate, basmatireis mit zimt- und rosenaroma*  
*kokosnuss*

46

## SIDE DISHES

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### MISO-GLAZED CORN ON THE COB *MIT MISO GLASIERTE MAISKOLBEN*

12

### JACKET POTATOES, SOUR CREAM, CHIVES *OFENKARTOFFEL, SAUERRAHM, SCHNITTLAUCH*

12

### GREEN SALAD / MIXED SALAD *GRÜNER SALAT / GEMISCHTER SALAT*

french or italian dressing  
französisches oder italienisches dressing

12

### GRILLED VEGETABLES *GRILL GEMÜSE*

zucchini, aubergine, bell pepper  
*zucchini, aubergine, paprika*

12

### *POMMES FRITES*

12

# DESSERTS

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## FROM THE TROLLEY / *DESSERTWAGEN*

mont blanc  
lemon tarte / *zitronen kuchen*  
fruit tart  
palace chocolate cake  
fruit salad

16  
per piece  
*pro stück*

## APPLE CRUMBLE / *APFEL CRUMBLE*

19

## CHURROS

nutella, vanilla sauce  
*nutella, vanille sauce*

19

## ICE CREAM AND SORBETS

### *GLACÉ UND SORBETS*

7

per scoop  
*pro kugel*

*For information about allergens or origin of Products,  
please contact our team*

All prices are quoted in Swiss Francs and include 7.7% VAT.