

TRADITION

THE PALACE CLASSICS

			CHF
STARTERS	SCOTTISH SALMON <i>LIGHTLY SMOKED, SLICED AT YOUR TABLE</i>		49.–
	OYSTERS <i>BELON OO AND MARENNES OLERON PLATTER SERVED ON ICE WITH LEMON</i>		68.–
	CAVIAR <i>OSCIETRE SELECTION PALACE TRADITIONAL GARNISH</i>	50 GR	350.–
	BRITTANY BLUE LOBSTER <i>WALDORF CELERI SALAD GREEN APPLES</i>		78.–
	WHITE ASPARAGUS* <i>IN BUNCHES POWDERED WITH PARMESAN POACHED EGG AND BLACK TRUFFLE SLICES</i>		45.–

OPEN FIRE TRADITION

FISHES	NORTHERN SMALL TURBOT <i>GRILLED WITH WILD FENNEL CHAMPAGNE SAUCE</i>	2 PERS	180.–
	SEA BASS <i>IN TOURNEDOS GRILLED WITH WHITE BEANS AND LEMON GRASS</i>		85.–

THE GR

STARTERS	SCALLOPS AND SALAD <i>CARPACCIO WITH NUTS</i>
	FIRE & ICE <i>WARM AND COLD GOOSE WITH SWEET-SOUR RHUBARB</i>
	GREEN PEAS * <i>SOUP WITH THIN SLICES</i>
	MARINATED ZUCCHINI <i>WITH RAMATI TOMATOES BURRATA AND VERDURE</i>

OP

FISH	SOUTH AFRICAN SOUP <i>GRILLED WITH LIQUORICE</i>
MEAT	WAGYU BEEF <i>AUSTRALIAN BEEF NECK PONT NEUF POLENTA OLD BALSAMICO</i>

TEMPTATION

IRRESISTIBLE SPECIALTIES

CHEESES FRESH AND REFINED CHEESES
SPECIALTIES OF THE REGION AND NEIGHBOURING COUNTRIES 28.–

SWEETS GUANAJA CHOCOLATE FONDANT
WITH CACAO AND MANGO 28.–

CHESTNUTS SHELL
AND ORANGE FILLETS IN JELLY 28.–

MINT ICE PARFAIT
AND CHOCOLATE CUBES WITH RASPBERRIES MILLEFEUILLES 28.–

THIN PUFF PASTRY TART WITH CARAMELIZED PEAR
CACAO SORBET 28.–

TO BE ORDERED AT THE BEGINNING OF YOUR MEAL

SWEETS SPIT-ROASTED PINEAPPLE
COCONUT ICE CREAM 30.–