CARIGIET FONDUE STÜBLI

BADRUTT'S PALACE

WINTER 2025-2026

BADRUTT'S PALACE · CHESA VEGLIA · ST. MORITZ

A KISMET MENU · BADRUTT'S PALACE HOTEL

FONDUE

Winter 2025-2026

WHILE THE CHEESE IS MELTING

Engadin Cold Cut Platter *(A)(C)(G)(M)(O)* — 41
Cold cuts from the valley served with toasted country bread

Mimosa Salad *(A)(C)(G)(M)(O)* — 28
Lamb's lettuce, egg, bacon. Maggia bread croûtons

Garden Crudités *(G)(O)* — 23
Seasonal crudités. Served with dips

FONDUE SELECTION

Moitié-Moitié *(A)(G)(O)* — 48 pp
The classic recipe with half Gruyère. And half Vacherin Fribourgeois

Champagne Fondue *(A)(G)(O)* — 58 pp
A Swiss cheese enriched with Champagne, adding a subtly bold. And pungent flavor

Black Truffle Fondue *(A)(G)(O)* — 72 pp
Exquisite and tasty, it includes 5g of black truffle. Additional truffle 14 per gram

Plant-Based Cheese Fondue *(A)(H)(O)* — 58 pp
Amazingly similar to the Original recipe

Indulge in local charm: our fondue is handcrafted by local cheese artisans from the village of Pontresina. All fondues are meant for a minimum of two people and are served with diced bread, pickled vegetables and upon request also boiled potatoes

SWEET TEMPTATIONS

Chesa Veglia Sorbet Fruit *(E)(G)(H)(O)* — 28
Mixed fruit filled with sorbet

Sliced Fruit Platter — 25
A light and natural dessert

(A) Grain with gluten · (B) Shellfish · (C) Eggs from chicken · (D) Fish · (E) Peanuts
(F) Soja beans · (G) Milk from mammal · (H) Nuts · (L) Celery · (M) Mustard · (N) Sesame seeds
(O) Sulphur dioxide and sulphites · (P) Lupin · (R) Mollusca

Please inform our team of any allergies or dietary requirements. All prices are quoted in Swiss Francs and include 8.1% VAT.
MEAT ORIGIN: BEEF: CH. BREAD AND FINE PASTRY ORIGIN: GLUTEN FREE BREAD: DE, BLINIS: FR, GLUTEN FREE TOAST: SE. ALL OTHER BREADS AND FINE BAKERY PRODUCTS: CH.
At Badrutt's Palace Hotel, we are dedicated to sourcing the freshest and most sustainable ingredients. Whenever possible, our menus feature locally sourced fish and seafood, meat, vegetables, herbs, tea, coffee, and water.

FONDUE

SWEET TEMPTATIONS · CONTINUED

Il Classico Sgroppino *(O)* 21
A refreshing St. Moritz classic. Consisting of lemon sorbet and vodka

OOPS, I LOST MY BREAD!

Solo Shot Challenge 11
Down a shot of Etter Kirsch yourself (2.5cl)

Treat everyone with a bottle of Etter Kirsch (50cl) 220

Neighborly Smooch Free!
Share a friendly kiss with your neighbor.

Swiss tradition has it, that when your bread takes a daring dive and you lose it, it's time to embrace a challenge. You choose!

CLASSIC FONDUE PAIRINGS 1CL / 75CL

Ruinart Blanc de Blancs 40 / 260
Maison Ruinart, Champagne, France

Sauvignon Blanc 17 / 120
Jean Pierre Pellegrin, Geneva, Switzerland

Aigle Les Murailles 19 / 90
Henri Badoux, Vaud, Switzerland

Petite Arvine 22 / 140
Château Lichten, Rouvinez, Valais, Switzerland

Etter Kirsch, Pflümli or Williamine (2.5cl) 11

Elevate your fondue experience with our selection of Champagne, white wines, and fruit brandies, ideally suited for their aromas. We suggest these over red wine and beer for a more harmonious pairing.

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