KING'S SOCIAL HOUSE

BADRUTT'S PALACE

DINNER

Welcome to the Kings Social House, a supper club based on the neo bistro movement of Paris. Here, we serve you great food in a relaxed environment with fun music and drinks. Our menu is designed for sharing and served in the middle of the table family style unless stated otherwise by your good selves. All of our meat is cooked on the famous Badrutt's Palace Grill installed in the very first incarnation of this Grand Dame of Hotels.

By Jason Atherton

DINNER

Winter 2025-26

FOR THE TABLE

⊡	**Fried Corn on the Cob** Lime, pecorino cheese, togarashi	16
	Kingfish Crudo Jalapeño, orange, kaffir oil, green curry sauce	42
⊡	**Crapaudine Beetroot** Burrata salad	22
	Irish Beef Carpaccio Pickled mustard, crispy capers, pine nut, spicy mayo	48
	Grilled Octopus Butter bean purée, XO sauce	42
	Gillardeau Oysters Choice of 3 or 6. House-made ponzu, mignonette	43 / 86
	Marinated Scallop Pear, green pepper, lime	46
	Native Lobster Tacos Bibb lettuce, jalapeño, coriander, avocado purée, Marie Rose sauce	38

LARGE PLATES

	Lemon Sole Meunière Prawn dressing, lemon, capers, parsley	68
⊡	**Spaghetti with Zucchini Sauce**	35
	Roasted Cod Peas and orzo pasta, pistachio, mint, cucumber salad	68
⊡	**Burrata Pasta** Tomato fondue, basil	48

⊡ VEGETARIAN

Please inform your waiter of any allergy or dietary requirements. All prices are quoted in Swiss Francs and include 8.1% VAT.
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.

DINNER

LARGE PLATES · CONTINUED

Duck Breast Carrot and miso purée, plum chutney, braised chicory, orange and honey glaze	62
Beef Smash Dirty Burger Aged beef patty, fried pickles, streaky bacon. Chili mayo	48
Black Squid-Ink Risotto with Seafood	52
⊡ Braised Morels Mushroom Cheese fondue, black truffle	45

THE OLD SCHOOL GRILL

21-day aged ribeye 280g	95
21-day aged sirloin 220g	77
21-day aged fillet 220g	86
Côte de boeuf 1kg (for two)	195

*Served with large mixed salad, triple cooked chips, Béarnaise and peppercorn sauces. *Bread from Pontresina (CH) and the meat is of Swiss origin*

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