KRONENHOF BAR

GRAND HOTEL KRONENHOF

HERBST / WINTER 2026/27

COCKTAILS

THE BARTENDERS CREATIONS

Jakob's Prada 22
Grisons hay spirit, pineapple purée, homemade tarragon honey, lime. Jakob's refreshing summer cocktail is reminiscent of the vast meadows of the Engadin. In Romansh, "meadow" is "Prada".

Florian's Thoughts 26
Tequila, grapefruit juice, honey, cardamom, limejuice, plum bitters. Inspired by my inner world, a cocktail that perfectly blends personality and pleasure.

Michael's Dangerous Beauty 24
Sipsmith London Dry Gin infused with jalapeño and green pepper, lime juice, lingonberry jam, cranberry juice, lemongrass, saline, basil and honey. Beautiful, confident and with a dangerous edge. That's how Michael sees his creation. The fruity sweetness of red berries is complemented by fresh herbs, whilst an elegant spiciness defines the cocktail from the very first sip. Seductively smooth – yet anything but harmless.

Diaz Engadiner Cool Mule 23
Engadine tea, Pimm's No. 1, Braulio, Iva da Tschlin, lime juice, cucumber syrup, ginger beer, Angostura bitters, orange. Arlest's Engadiner Cool Mule takes you to the beautiful glaciers of the Engadin. This cocktail is refreshing and invigorating.

SIGNATURE COCKTAILS

1848 29
Hennessy X.O, Ruinart R Champagne, Lemon, Vanilla, Grand Marnier

Cuisine Style 19
Gin, Lime, Cucumber Syrup, Elderflower Syrup, Sea Salt, Dill

Favourite of the Boss 25
Rum, Passion Fruit Puree, Mint, Lime, Ginger Ale

Havana Attendant 24
Rum, Watermelon Syrup, Passion Fruit Puree, Lime, Apple Spritzer

Magenta Redemption 26
Gin, Raspberry Puree, Lime, Apple Spritzer

Apfel Martini 24
Sikkim Greenery Gin, Lime Cordial

All prices are in CHF and include 8.1% VAT
Our kitchen-staff will be pleased to provide you with information on allergenic ingredients in our dishes

COCKTAILS

SIGNATURE COCKTAILS · CONTINUED

Mountain Penicillin 24
Rye Whiskey, Ginger, Lemon Juice, Maple Syrup

Blueberry Sour 24
BCN Gin infused with Blueberries, Elderflower Syrup, Lime Juice

TIMELESS CLASSICS

Bramble 21
Gin, Lemon Juice, Crème de Mûre, Blackberries

Espresso Martini 22
Vodka, Kahlúa, Espresso

Gin Basil Smash 21
Gin, Lemon Juice, Sugar Syrup, Basil

New York Sour 23
Bourbon Whisky, Red Wine, Lemon Juice, Sugar Syrup

Prince of Wales 28
Cognac, Grand Marnier, Dom Bénédictine, Angostura, Sugar, Moët & Chandon Champagne

Singapore Sling 25
Gin, Cherry Heering, Cointreau, Dom Bénédictine, Pineapple Juice, Lime, Grenadine, Angostura

The Hemingway Daiquiri 19
Rum, Lime, Grapefruit Juice, Maraschino

Vieux Carré 26
Rye Whisky, Cognac, Antica Formula, Dom Bénédictine, Angostura, Peychaud's Bitters

Martinez 23
Beefeater London Dry Gin, Antica Formula, Maraschino, Orange Bitters

Aperol Spritz (low-alcohol version available) 16
Aperol, Prosecco, soda water, orange

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COCKTAILS

TIMELESS CLASSICS · CONTINUED

Hugo (low-alcohol version available) 15
Elderflower syrup, Prosecco, soda water, lime, mint

AUTUMN BLISS

Golden Orchard 23
Havana Club Añejo 7 Años Rum, Harveys Bristol Cream Sherry, Lemon Juice, Apple Juice, Honey, Angostura

Aureus Medicus 21
Braulio Amaro Alpino Di Bormio, Lemon Juice, Honey, Ginger, Goldwaescher Rye Whisky Virgin Oak Edition

Fall in Love 19
Underberg Herbal Liqueur, Peach Purée, Lime Juice

Autumn Leaves 25
Frangelico Hazelnut Liqueur, Vieille Prune Emile, Lemon Juice, Fee Foam

MOCKTAILS (NON-ALCOHOLIC)

Cucumber Cooler 14
Ginger Beer, Lime, Mint, Cucumber

Free Fashion 14
Ginger Ale, Vanilla Syrup, Kumquat, Lime juice

Kronenhof Bar Smash 16
Basil, Ginger Beer, Sugar, Lemon

Perfect Picture 16
Lime, Cucumber, Watermelon, Apple Spritzer, Passion Fruit Puree

Raspberry Lemonade 14
Lime, Raspberry Puree, Apple Spritzer

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FOOD

HEALTHY DISHES

Creamy chickpea hummus 35
Parsley, lemon, seasonal crudités

Pokè Bowl 40
Edamame, sushi rice, avocado, cucumber, carrots, wakame, ginger, sesame. Dressing of your choice: Teriyaki, soy sauce, lime juice & olive oil

- with raw salmon 50
- with raw tuna 52
- with roasted chicken 48

SOUPS

Grisons Barley Soup 20
Air dried Grisons Beef

Kronenhof Soup Pot 22
Flädli, Beef Strips, Vegetables Strips

Ramati Tomato Soup 18
Puff Pastry

PASTA & RISOTTO

Tagliatelle, Bolognese 32

Tagliatelle, Tomato Sauce, Basil 32

Tagliatelle, Seafood 32

Spaghetti Gragnano, Aglio e Olio e Peperoncini 32

Spaghetti Gragnano, Carbonara 32

Spaghetti Gragnano, Zucchini, Giant Prawns 36

Ravioli filled with Braised Beef 36
Sage Nut Butter, Tomato Sauce

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FOOD

PASTA & RISOTTO · CONTINUED

Spinach Ravioli 34
Ricotta, Tomato Sauce, Sage Nut Butter

Carnaroli Risotto Gran Riserva, Saffron 34

Carnaroli Risotto Gran Riserva, Fresh Mushrooms 34

Carnaroli Risotto Gran Riserva, Marinara 38

HOT FOOD

Special Crown Bar Burger 42
Cheese, California Salsa, Cucumbers, Coleslaw, French Fries

Egg Frittata Burger 30
Vegetables, Tomatoes, Cream Cheese, French Fries

Golden Brown Baked Wiener Schnitzel 51
French Fries, Cranberries, Lettuce

Roasted Beef Fillet 64
Cognac Pepper Sauce, Rosemary Potatoes, Seasonal Vegetables

Grilled Sea Bass Mediterranean Style 54
Tomato sauce with Olives, Parsley potatoes, Seasonal Vegetables

Golden Brown Baked Calamari 39
Tartar Sauce, Grilled Vegetables, Parsley Potatoes

Declaration — Meat provenance: Poultry from France; beef from Switzerland or New Zealand; veal and pork from Switzerland; crustaceans and seafood from Italy; prawns from Philippines; salmon from Scotland and Ireland; sea bass from Italy; bread and baked goods from Switzerland. We prefer fish from MSC- or ASC-certified farms, in order to promote the responsible use of natural resources. Our coffee comes from beans sourced from South America and Indonesia, roasted in Switzerland, purchased from our local partner Glattfelder in St. Moritz. We serve Ronnefeldt teas. Ronnefeldt is a member of the Ethical Tea Partnership and thus supports sustainable cultivation and fair working conditions worldwide.

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DESSERT

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Cheese Selection Fig mustard, pear bread, grapes, nuts	26
Trianon chocolate Ice cream, tart, mousse	22
Panna Cotta Berries, fruit sauce	18
Crème Brûlée Red berries	18
Iced coffee Stirred coffee ice cream, coffee beans, coffee liqueur, espresso, milk, cream	20
Exotic fruit plate Mango sorbet, lemon sorbet, coconut sorbet	20
Vegan gluten-free cake	22
Fresh homemade cake	9
Ice cream Vanilla, Mocha, Caramel Nut, Chocolate, Stracciatella	5
Sorbets Lemon, Raspberry, Mango, Coconut, Strawberry	5
With whipped cream	2

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AFTERNOON TEA

Daily from 3 pm to 5 pm

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Engadin Afternoon Tea 39

Ibex horn pastry, air-dried Bündnerfleisch, butter; nut rolls, Malögin soft cheese, chives; sourdough rolls, smoked char, mountain herb butter; ciabatti, lettuce, coleslaw; Grisons barley soup; multigrain scones, Gruyère cream, honey, cranberry compote; pralines, carrot cake, Engadin nut cake, Florentine, berry tartlet; almond financier; tea or infusion of your choice

Kronenhof Afternoon Tea 40

Tomato toast, chicken cress, mayonnaise; basil toast, smoked salmon, salted butter; wholemeal toast, roast beef, tartar sauce; caraway toast, cream cheese, cucumber; classic scones, lemon curd; double cream, strawberry jam; pralines, fruit tartlets; fruit jelly, Florentine biscuits; mini sponge cakes; crème brûlée; tea or infusion of your choice

Serving time is approximately 20 minutes.

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