

„TO DELIGHT, TO CREATE INSPIRING EXPERIENCES AND, OF COURSE, TO SURPRISE – THIS IS OUR HIGHEST PRIORITY.

OUR GUESTS TRUST US WITH SOMETHING VERY VALUABLE: THEIR TIME. IT IS OUR ENDEAVOR AND OUR PLEASURE TO PRESENT THEM WITH WONDERFUL MOMENTS OF CULINARY EXCELLENCE AND WARM HOSPITALITY.“

MAX HERZOG

CARLTON AFTERNOON TEA

(We serve our Afternoon Tea between 1 p.m. and 6 p.m.)

Full English Carlton Afternoon Tea	46
Selection of sandwiches, scones with clotted cream, strawberry jam, lemon curd, a selection from our pâtisserie, tea or coffee	
optional with Louis Roederere Brut Champagne (10 cl)	59
Carlton Cream Tea	21
Scones with clotted cream, strawberry jam, lemon curd, tea or coffee	
Carlton Kids Afternoon Tea	28
Ham and cheese sandwiches, scones with strawberry jam, selection from our pâtisserie, milkshake, tea or hot chocolate	

OYSTERS

Belon	each	12
Gillardeau Fine de Claires	each	10

Please select the side dish of your choice:

Pumpernickel | Cheddar | Shallot vinegar | Lemon | Tabasco

CAVIARS

Royal Belgian Osietra Caviar	30 g	182
	50 g	288
Royal Belgian Beluga Caviar	30 g	305
	50 g	498

We will gladly serve you with our caviar:

Blinis | Potatoes | Egg white | Egg yolk | Chives | Shallot | Sour cream

SNACKS

Cornet Trilogie	36
Lobster Mango Iceberg lettuce Cottage cheese Truffle Apple Bündner beef tartar Osietra caviar Sour cream	
Bündner fries with Périgord truffle	21
Bündner fries with Gruyère cheese	15
Bündner air-dried meat with mixed pickles	18
Bündner selection	29
Air-dried meat Raw ham Salzis Mountain cheese	

STARTERS

Vital Salad Carlton	29
Mixed salad Balsamic dressing Radish Cucumbers Tomatoes Seeds Sprouts Avocado Marinated salmon trout	
Swiss Lamb's Lettuce	28
French dressing Cherry tomatoes Croutons Bacon Egg	
optional with roasted porcini and goat cheese	38
Caesar Salad	28
Romana salad Sbrinz Anchovies Cherry tomatoes Croutons	
optional with roasted Swiss chicken breast	36
Burrata Caprese	36
Ramati tomatoes Basil pesto Rocket salad Pine nuts Balsamic	
Mezze Trilogy	32
Baba Ghanoush Hummus Taboulé Pita bread	
Smoked Scottish Salmon Fillet	38
Toast Capers Horse radish Small salad	
Tartar from Bündner beef (80 g)	32
Toast Small green salad Bündner fries	
Tartar from Bündner beef (160 g)	48
Toast Small green salad Bündner fries	

SOUPS

Pumpkin-Ginger-Cream Soup	18
Pumpkin seeds Oil Sour cream Croutons	
Minestrone	18
Basil oil Herbs	
Double beef Consommé	21
Veal tail ravioli Root vegetables Herb	
Lobster Bisque	22
Sugar pea Sour cream Lemon	
Optional with added lobster	49

SANDWICHES AND BURGER

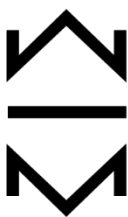
Croque Monsieur	24
Bündner mountain cheese Cooked ham Salad bouquet	
Club Sandwich	42
Swiss chicken Bacon Salad Egg Tomato Bündner fries	
Vegetarian Club Sandwich	38
Basil tofu Avocado Salad Egg Tomato Bündner fries	
Carlton Burger or Cheeseburger	43
Emmentaler beef Cheddar Tomato Salad Onions Bündner fries	
Vegetarian Beyond Burger	39
Avocado Cheddar Tomato salad Bündner fries	
Rock Lobster Sandwich	54
Rocket salad Cocktail sauce Avocado Garden cress Peach	

MAIN COURSES

Spaghetti or Penne Rigate	31
Bolognese Tomato sauce Carbonara Arrabbiata Basil pesto	
Pumpkin Ravioli	32
Pumpkin ragout Rocket salad Sbrinz	
Tagliatelle Engadin	41
Porcini Pumpkin Chives	
Tessin risotto with Périgord truffle	43
Traditional Rösti	36
Raw ham Mountain cheese Fried eggs	
Pike-perch Fillet	46
Cream sauerkraut Apple Mashed potato	
Peduzzi veal bratwurst from Savognin	42
Rösti Onion sauce	
Veal Escalope	49
Fried potatoes Cranberries Small green salad	
Zürcher Geschnetzeltes	54
Champignon Rösti Carrots	

DESSERT

Felchlin Chocolate Cakes	18
Berries Mint Vanilla ice cream	
Cheesecake with Blueberry Compote	14
Vanilla Crème Brûlée	16
Swiss Meringue	22
Forest berries Double Crème Vanilla ice cream	
Variation from freshly sliced Fruit	21
Assorted Ice Cream and Sorbet Flavors	per scoop 3
Selection of homemade Cakes	9.50
Glutenfree Cake	12
Coupe Denmark	18
Coupe Romanoff	18
Coupe Forestier	18
Swiss Iced Coffee, stirred, with / without Kirsch	18
Viennese Iced Coffee	18



MOVING
MOUNTAINS

Moving Mountain Menus - prepared with an honest respect for nutrient dense ingredients, rooted in the sense of place of the Swiss mountains and celebrating a truly nourishing and joyous deliciousness. Just look for the Moving Mountains icon on our restaurant and bar menus.

For Food Menu please ask our service staff.