



*By Jason Atherton*

### **Gourmet Cocktails**

#### **SAFFRON MEETS MUSTARD | 30**

Bitter orange and mustard jam, yuzu liqueur, Angostura Rum 1924  
House-made saffron bitters

#### **PORCINI | 30**

Porcini mushroom infused vodka, porcini mushrooms  
Lillet Blanc Aperitif

#### **CURRY ME HOME | 30**

Cognac, fresh lime, coconut cream, curry powder

### **For The Table**

Fried corn on the cob, lime, pecorino cheese, togarashi 16

Smashed avocado salad, crispy rice, garlic croutons  
Chilli dressing, served table side (v) 19

House-made Burrata, salt-baked beetroot, Radicchio,  
Beetroot dressing, Pecorino Cheese (v) 30

Aged Swiss beef tartare with pickled mushroom, onion jam  
Cured egg yolk, gherkins 45

Beetroot-cured wild salmon, pickled cucumber, avocado  
Sake-washed Ikura eggs 35

Gillardeau oysters, choice of 3 or 6, house-made ponzu  
Vietnamese chili, coriander dressing 40/80

Tartar of scallop and seabass with green apple, oroshi sauce 45

Native lobster tostado, baby gem lettuce  
Jalapeño, coriander, Marie Rose sauce 38

King's Social House Greek salad with  
Parmesan cheese on the top (v) 20

Braised morels, truffle, mountain cheese fondue (v) 45

Please inform your waiter of any allergy or dietary requirements.

All prices are quoted in Swiss Francs and include VAT.

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### **Large Plates**

Lemon sole Meunière, prawns, lemon capers, parsley 45

Paccheri pasta, fresh burrata, spicy pork sausage  
Tomato fondue 42

Cicatelli pasta Genovese style 35

Roasted cod, miso glaze, cassoulet of white beans  
Chive oil, grated feta 52

Braised beef in red wine and port, horseradish mash, beef fat  
Carrot, onion bread crumb 50

King's Social Burger  
Aged beef patty, caramelised onion, BBQ braised beef and bacon  
Melted cheese 45

Baked Mac & Cheese, bread crumb, braised beef  
Beef jus 42

### **The Old School Grill\***

*All served with large mixed salad, triple cooked chips, Béarnaise and peppercorn sauces*

21-Day Aged Ribeye 280g 95 | 21-Day Aged Sirloin 280g 75

21-Day Aged Fillet 220g 90 | Côte de Boeuf 1kg (*for two*) 165

*\*Swiss bread (Pontresina)*

*\*The meat is of Swiss origin*



*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.*

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