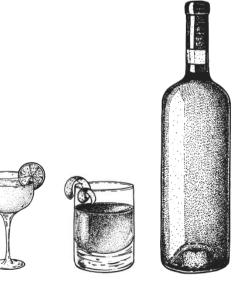
BAR MENU



classic

aperol spritz | 15

prosecco | aperol | soda

americano | 16

bitter campari | punt e mes vermouth | soda

bloody mary | 16

vodka | tomato juice | lemon juice | tabasco | worcestershire sauce | salt | pepper

negroni sbagliato | 16

bitter campari | punt e mes vermouth | prosecco

daiquiri ||6

havana 3 años | sugar syrup | lime juice

kir royal | 21

bollinger special cuvée brut | crème de cassis

manhattan | 16

bourbon four roses | angostura | punt e mes vermouth

mimosa | 15

prosecco | orange juice

old fashioned | 16

four roses bourbon | sugar | soda | angostura bitter

french 75 | 22

bollinger apecial cuvée brut | bombay sapphire gin | sweet & sour **mojito** | 17

havana 3 años | lime | sugar | mint | soda

cuba libre | 16 havana 3 años | cola | lime juice

long island iced tea | 20

vodka | havana 3 años | cointreau | tequila bombay sapphire gin | lime juice | cola

espresso martini | 15

vodka | kahlúa | espresso

john collins | 16 bombay sapphire gin | lemon juice | sugar syrup | soda

clover club | 15 bombay sapphire gin | lemon juice | raspberry syrup

moscow mule | 15 vodka | ginger | ginger beer | lime juice

whisky sour | 16 four roses bourbon | sugar syrup | lime juice

white lady | 15 bombay sapphire gin | cointreau | lime juice

margarita | 17 tequila silver | triple sec | lime juice

piculezzas - against the small appetite | 24

enjoy four small appetizers, compiled from our culinary offer and let yourself be surprised by the creativity of our chefs!

warm cocktails

italian coffee | 14

amaretto disaronno | apple juice | cinnamon | cream

grog | 12

havana 3 años | orange juice | water | orange | sage

glühwein | 10

irish coffee | 14

whiskey | coffee | cream | sugar



winter aged | 22

vesper martini

bombay sapphire gin | vodka moskovskaya | lillet blanc

boulevardier

bourbon rour roses | bitter campari | punt e mes vermouth

signature cresta cocktails | 20

zafferano

orma peated whisky fresh lime juice housemade saffron syrup



st. germain hugo

st. germain prosecco

fresh lime

fresh peppermint

mineral water

white negroni

italicus dry vermouth bombay sapphire gin



iva herbal liqueur angostura bitter frish lime sugar syrup



blue

hendrick's gin ginger beer sugar lime juice blueberries



cresta fizz

vodka moskovskaya lime juice housemade sugar syrup ginger flavor swiss mountain spring salty grapefruit



yuzu

havana 3 años yuzu housemade sugar syrup chili mango puree

winter sunset

don julio tequila reposado orange juice sugar sirup cinnamon

engadin spirits

orma whisky distillery 3303m corvatsch - silvaplana

on october 10, 2020 at 3303 meters above sea level,

the highest single malt whisky distillery in the world was founded.

at this altitude, the distillation process takes place at a temperature of about 10°c. this allows the natural flavors to be better preserved.

orma in lain

the whiskey from the highest distillery in the world experiences a cask finishing in cembra pine wood and gets a touch of its unmistakable unique aroma.

4cl - 24

orma peated

the whiskey is always aged in pine barrels and is characterized by the fact that it is unfiltered and has a very strong and intense flavor.

4cl - 26

orma gin 3303

in addition to the whiskey, we also have the highest distilled gin in the world in the pot still process, i.e. in copper stills that preserve the typical aromas of the engadine forests. 4cl - 17

orma rosé cask aged gin 3303

this gin is also distilled in the pot still process. its peculiarity is that it matures in french oak barrels in which the rosé wine of martin donatsch was previously stored. so we have a deep pink gin with notes of berries and wood.

4cl - 18

iva herbikor

tschlin

this typical liqueur called iva is made according to a centuries-old engadine recipe. this drink is obtained from the plant moschus - sheep yarrow, which in the past was used as a remedy for stomach upsets. today, however, the leaves of this plant are used to obtain the iva essence, from which a fresh and sweet liqueur is made.

4 cl - 11

whisky | 4cl

engadin - corvatsch

orma in lain | 24 orma peated | 28

scotch single malt whisky

highland

glenfiddich single malt 15 years - solera vat | 15 the glenmorangie single malt 10 years | 16 the macallan single highland malt 12 years double cask | 15

speyside

the glenlivet single malt 18 years | 20

isle of skye talisker single malt 10 years | 16

isle of islay

ardbeg corryvreckan cask strength | 20 lagavulin single malt 16 years | 18

scotch blended whisky

chivas regal 18 years | 16

tennessee whiskey

jack daniel's old no. 7 | 14

japan whisky single malt miyagikyo | 18



gin & tonic

hampshire - england bombay sapphire | 4cl | 12

one of the most famous gins in the world, which is made from the infusion of various exotic ingredients. coriander | angelica | juniper berries | lemon | almonds

girvan - schottland hendrick's | 4cl | 15

a gin made mainly from an infusion of cucumber and rose and with the addition of botanicals from around the world. through a double distillation we obtain this floral gin. elderflower | orange | cucumber | iris | rose | caraway

london - england tanqueray rangpur | 4cl | 15

the name comes from a city in bangladesh and a typical asian citrus fruit, known to us as lime. with its acidity, the fruit gives the gin a special freshness.

lime | juniper berries | basil | orange

hamburg - germany knut hansen | 4cl | 16

inspired by a sailor from northern germany, two brothers made this the symbol of their dry and aromatic gin, which is made only with regional products. apple | cucumber | basil | juniper berries

schwarzwald - germany monkey 47 | 4cl | 16

one of the most complex gins, made with a combination of spices and herbs from india, aromatics from great britain and herbs from the black forest. mint | clove | orange | liquorice | chamomile

zurich - switzerland arver gin

all aarver gins are distilled with cembra pine from the engadine. the cembra pine is considered the queen of alpine forests. it is extremely weather-resistant and some trees can grow up to 25 meters high. in combination with juniper, the unmistakable aarver taste is created.

aarver gin wald | 4cl | 10

peppermint | wild berries | basil | rosemary

aarver gin lido |4cl |11

bergamot | pears from the maggia valley | orange | st. gallen blue potatoes

aarver gin cask | 4cl | 14

aged in pine barrels with wood added inside | notes of citrus | juniper berries | nepitella

in combination with these gins we recommend the following tonics:

premium indian fever tree tonic | 7

swiss mountain spring tonic | 7



rum | 4cl

cuba

rum havana club 3 años | 9

rum havana club añejo 7 años | 12

jamaica

plantation rum xaymaca | 14

venezuela

ron diplomatico reserva exclusiva | 15

colombia

dictador rum xo perpetual | 20

tequila | 4cl

patrón tequila silver | 16 don julio tequila reposado | 16

vodka | 4cl

vodka moskovskaya | 11 grey goose | 13

liqueurs | 4cl | 8

amaretto disaronno amaro montenegro averna bailey's irish cream braulio kahlúa coffee liqueur limoncello ramazzotti pernod cynar fernet branca | branca menta appenzeller cointreau



cognac | 2cl

rémy martin vsop | 14 rémy martinxo | 19

grappa | 2cl

nonino II moscato | 9 nonino II prosecco | 10 nonino riserva antica 5 years | 12 antinori tignanello | 14 eligo dell'ornellaia | 15

brandy | 2cl

carlos I solera gran reserva | 12

calvados | 2cl

calvados château du breuil 15 ans d'age | 12

obstbrand | 2cl | 10

etter vieille orange etter vieille prune etter vieille kirsch etter zuger kirsch etter williams

port wine | 4cl

butler nephew & co. port 10 years old white | 10 butler nephew & co. port very special ruby port | 10 butler nephew & co. port 20 years old - decanter | 14

wine by the glass | 10cl

sparkling wine

champagne bollinger brut rosé | 26 champagne bollinger special cuvée brut | 21 franciacorta bellavista alma | 16 fili prosecco doc spumante extra dry | 9.5

white wine

cresta palace riesling silvaner | lampert | 9 langhe arneis | cordero di montezemolo | 10 pinot grigio | cantina andrin | 11 grüner veltliner federspiel | domäne wachau | 9 sancerre | sauvignon blanc | château de fontaine-audon | 11 chablis | chardonnay | domaine chanson | 12

rosé wine

la vie en rose | côtes de provence rosé | château roubine | 9

red wine

cresta palace pinot | lampert | 10 nebbiolo langhe | borgogno | 12 Jaboulet Aîné | Côtes du Rhône | 12 primitivo quietum | casa vinicola minini | 9 château paradis casseuil | domaines barons de rothschild | 12 viña alberdi reserva | la rioja alta | 12



beer

engadin draft beer

blonde | 4.8%

the "brauerei engadiner bier, pontresina" is the youngest child of käslin getränke ag. what began as a hobby has now successfully established as a professional local brewery.

> engadin beer bernina | 20cl | 6 engadin beer bernina | 30cl | 8 engadin beer bernina | 50cl | 10

beer bottles | 33cl | 8

engadiner beer | palü | amber | 5% engadiner beer | bellavista | heat beer | 5.1% birra moretti | 4.6% birra moretti zero | 0.0% cosmos new england indian pale ale | 6% singha | 5%



non-alcoholic alternatives

mocktails | 14

virgin mojito

sprite | lime | sugar | mint

grapefruit tonic

grapefruit tonic | salt | angostura | lime

virgin colada

pineapple juice | coconut | lime

tomato juice | salt | pepper | tabasco | lime | worcestershiresauce

flein | 10cl | 10

flein is an elegant aperitif and a worthy non-alcoholic alternative to a glass of wine. the harvested grapes are gently pressed like champagne and the juice is gently pasteurized thanks to the latest technology.

flein fizz sparkling

sparkling drink made from juice of yellow muscatel and sauvignon blanc grapes

flein yellow muscatel

directly pressed juice from yellow muscatel grapes

non-alcoholic beer | 33cl | 8

birra moretti zero | 0.0%



soft drinks

allegra | passugger mineral spring water

still or sparkling | 27cl | 5.5 still or sparkling | 77cl | 9.5

regional and sustainable

oragnic iced tea alvetern - puschlav alpine herbs | 6

sweet | 33cl | 5.5

coca cola coca cola zero fanta sprite rivella red | blue

möhl - fizzy apple juice

swiss mountain apring | 20cl | 7

tonic water salty grapefruit ginger ale bitter lemon ginger beer

san pellegrino | 10cl | 5.5

sanbitter

freshly squeezed juice | 25cl | 10

orange juice grapefruit juice

juice from rauch | 20cl | 5.5

tomato juice apricot juice pear juice

hot drinks

coffee

all our coffee specialties are prepared with coffee beans from the coffee roasting company caffè carlito from losone in ticino.

coffee | espresso | 5 cappuccino | 6 latte macchiato | 7 caffè corretto | 7.5

R

milk drinks

cold chocolate | ovomaltine | 5 hot chocolate | ovomaltine | 5

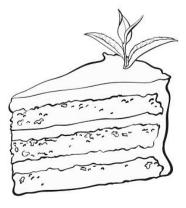
the most famous cake in switzerland

piece of homemade engadine nut cake | 12

take a piece of the engadine home with you - in our cresta chantun you will find different sizes of the best engadine nut cake.

cake

hot drink | homemade cakes from the buffet | 15



tea - sirocco | 6.5

many of sirocco's certified organic teas are natural, while some others have been refined with natural flavors to create wonderful taste experiences. the highest organic quality, enthusiasm and uncompromising taste experiences are sirocco's top priorities!

ceylon sunrise | english breakfast - an exclusive flavor full of the traditions of sri lanka. invigorating, round and strong-flavored, it will win over even connoisseurs used to nothing but the best.

gentle blue | earl grey - the aristocrat of black teas has a delightful hint of citrus freshness, which it owes to the organically grown bergamot orange.

purple breeze | darjeeling - picked in traditional tea gardens on the southern slopes of the himalayas. a darjeeling with a characteristically mellow spiciness.

japanese sencha | **organic japanese green tea** - our fine green tea originates from the prefecture of shizuoka on the island of honshū. the region is famed for being the center of the japanese tea trade. the special quality of the soil coupled with unusual climatic conditions sets the region apart and ensures thriving crops.

green tropic | organic green tea flavored with exotic fruits - the interplay with specially selected exotic fruits gives this green tea an alluring aroma. it captivates the senses and revives the spirit – an excellent companion throughout the day. a blend that exudes vitality.

white peach | organic white tea with peach - top-quality white tea from china, enriched with natural peach aroma. mellow and soft with a mild sweetness. a dream for aficionados of subtle fruity teas.

camomile orange blossoms | organic camomile tea with orange - a heavenly ensemble, organically grown: mild camomile and delicate orange blossoms, enriched with real pieces of orange; calming and relaxing.

red kiss | organic fruit tea - a choice blend of sun-kissed ingredients, organically grown and laden with a sensuous, fruity charm. will delight even the most discerning palate, time and again.

verbena | organic verbena tea - organically grown lemon verbena from morocco with a wonderfully refreshing taste.

morrocan mint | organic moroccan mint tea - an intriguing, unique intensity of flavor and the invigorating scent of pure moroccan nana mint. a refreshing flavor for all the senses.

piz palü | organic swiss herbal tea - pure poetry from nature, with the finest ingredients from the organic alpine gardens of switzerland. restorative, invigorating and tantalizingly scented.

rooibos tangerine | organic rooibos tea with tangerine - unmistakable, organically grown rooibos from south africa's cederberg mountains – enjoyable, fruity and caffeine-free. a discreet mandarin note contributes to the individuality of this blend.

ceylon decaf | decaffeinated organic black tea - an exclusive flavor from the traditional tea-growing country of sri lanka. invigorating, round and strong-flavored, this tea even has connoisseurs used to nothing but the best in raptures of delight. gently decaffeinated by a mild process. delicious, and caffeine-free, so perfect for evening drinking.

teatime at the cresta palace

for CHF 35 per person

enjoy selected and exquisite organic teas from sirocco, served with an etagere of sweet and savory delicacies from our patisserie.

book your teatime by 11 am on the same day.

+10cl bollinger special cuvée | 21

+10cl flein fizz | 10

