

GOLDEN OSCIETRA CAVIAR A.C.D.G.O.
RÉSERVE DU PALACE
 (50GR)

—
 blinis, traditional garnishes
 blinis, traditionelle beilagen
 310



IT'S ALL ABOUT ROSÉ
PÉTANQUE x PARADISO

—
 enjoy a game of pétanque on the upper terrace

—
 perfectly paired
 with a glass of refreshing rosé
 in your hand

SALADS / APPETIZERS

BUFFALO BURRATA <small>G.O.</small>	38
burratina, pomodorini, black summer truffle rocket salad, balsamic reduction <i>burratina, pomodorini, schwarzer sommertrüffel rucola, balsamico reduktion</i>	
SPINACH SUMMER SALAD <small>H.O.</small>	32
baby spinach, peach, champignons, hazelnut quinoa pops, raspberry vinaigrette <i>baby spinat, pfirsich, champignons, haselnuss quinoa pops, himbeer vinaigrette</i>	
PARADISO LOBSTER SALAD <small>B.L.M.O.</small>	78
steamed maine lobster, raw carrots, celery, tomatoes, black olives, red onion confit, mint <i>gedämpfter maine hummer, rohe rüebli, sellerie, tomate, schwarze oliven, rote zwiebel confit, minze</i>	
VITELLO TONNATO <small>C.D.L.</small>	38
swiss veal faux filet, tuna mayonnaise, capers <i>faux filet vom schweizer kalb, thunfisch mayonnaise, kapern</i>	
LA PLANCHE MONTAGNARDE <small>A.G.L.</small>	
PARADISO PLÄTTLI	<small>SMALL 34</small> <small>NORMAL 48</small>
cold cuts of the valley, regional cheese <i>engadiner trockenfleischspezialitäten, regionaler käse</i>	
PARADISO SWISS BEEF TARTARE (160 GR) <small>A.C.M.O.</small>	65
grain mustard mayonnaise, pickled onions gherkins, chives, grisons pommes frites <i>grobkörnige senfmayonnaise, eingelegte zwiebeln gewürzgurken, schnittlauch, ostschweizer pommes frites</i> additional 10gr imperial caviar.....+49	
PINSA FLAT BREAD <small>A.G.O.</small>	62
porchetta ham, broken buffalo burrata basil oil, black summer truffle <i>porchetta schinken, büffel-burrata basilikumöl, schwarzer sommertrüffel</i>	

SOUPS

ANDALOUZ GAZPACHO <small>A.O.</small>	24
marinated bell pepper, cucumber, crostini <i>marinierte paprika, gurke, crostini</i>	
MINISTRONE <small>LH.</small>	23
vegetable broth, carrot, celery, beans, pesto, tomato <i>gemüsebrühe, rüebli, sellerie, bohne, pesto, tomate</i>	
GRISONS BARLEY SOUP <small>A.G.L.</small>	
ENGADINER GERSTENSUPPE	23
barley, grisons air dried meat, smoked marinated pork loin, bouillon <i>gerste, bündnerfleisch, rippli, bouillon</i>	

FONDUE (AS OF TWO PERSONS / AB ZWEI PERSONEN)

PARADISO FONDUE <small>A.O.</small>	48
paradiso special edition, swiss white wine matured engadine mountain cheese, root bread, potatoes <i>paradiso spezial edition, schweizer chasselas gereifter engadiner bergkäse, wurzelbrot, gschwellti</i>	

DESSERTS

TARTE DU JOUR <small>A.C.G.H.</small>	16
choice of freshly baked fruit tarts / <i>auswahl an frisch gebackenen kuchen</i>	
LA GRANDE CHOUQUETTE PROFITEROLE FOR TWO <small>A.C.G.H.</small>	35
chocolate, vanilla, «fleur de sel» caramel ice cream <i>schokolade, vanille, «fleur de sel» karamellglace</i>	
PARADISO CHOCOLATE FONDUE <small>C.D.G.H.</small>	28 p.p.
(as of two persons / ab zwei personen) marshmallow, fruits / <i>marshmallows, früchte</i>	
APFELSTRUDEL <small>A.C.G.H.</small>	20
homemade apple strudel, tahiti vanilla sauce <i>hausgemachter apfelstrudel, tahiti vanille sauce</i>	
PLANT-BASED CHEESECAKE <small>H</small>	16
strawberry compote <i>erdbeerkompott</i>	

PASTA / RISOTTO

MINCED BEEF PASTA MOUNTAIN STYLE <small>A.G.H.L.O.</small>	41
GHACKETS MIT HÖRNLI UND APFELMUS traditional homemade swiss macaroni pasta, beef ragoût, apple sauce <i>hausgemachte hörnli, rinderragoût, apfelmus</i>	
LOBSTER SPAGHETTI <small>A.B.L.O.</small>	78
steamed maine lobster, cherry tomato, basil, lobster bisque flambéed with cognac <i>gedämpfter maine hummer, kirschtomate, basilikum, hummer bisque mit cognac flambiert</i> additional 10gr imperial caviar.....+49	
HEIRLOOM TOMATO PASTA <small>A.L.O.</small>	28
homemade tagliatelle, datterini tomatoes, garlic, lemon zest <i>hausgemachte tagliatelle, datterini tomaten, knoblauch, zitronenzeste</i>	
PORCINI RISOTTO <small>C.G.O.</small> / STEINPILZ RISOTTO	48
whipped with herb butter, parmesan tuile <i>mit kräuterbutter aufgeschlagen, parmesan tuile</i>	

MAINS

GRILLED BRATWURST <small>A.G.L.M.O.</small>	36
st. galler veal sausage, herbed pommes nouvelles, onion sauce <i>st. galler kalbsbratwurst, gebratene neue kartoffeln mit kräuter, zwiebelsauce</i>	
ROASTED SPRING CHICKEN À LA MOUTARDE <small>A.L.M.O.</small>	
MISTKRATZERLI À LA MOUTARDE	50
rosemary jus, grisons pommes frites / <i>rosmarinjus, ostschweizer pommes frites</i>	
SWISS ALPINE BEEF FILET <small>A.G.L.O.</small>	72
alpine swiss beef fillet (200gr), grilled baby gem lettuce arven butter, sautéed pommes nouvelles <i>fillet vom schweizer alpenrind (200gr), römersalatherzen arvenbutter, sautierte neue kartoffeln</i>	
PALACE BURGER <small>A.C.E.G.N.O.</small>	48
dry-aged black angus beef, bacon, gruyère port-glazed caramelized onions, grisons pommes frites, bbq sauce <i>dry-aged black angus rindfleisch, speck, gruyère portweinzwiebeln, ostschweizer pommes frites, bbq sauce</i>	
PALACE CLUB SANDWICH <small>A.C.E.G.M.O.</small>	48
toasted white bread, slow cooked turkey, bacon, egg boston lettuce, tomato, mayonnaise, grisons pommes frites <i>getoastetes weisbrot, langsam gegarte truthahnbrust, speck, ei lattich, tomate, mayonnaise, ostschweizer pommes frites</i>	
VEGETARIAN OPTION WITH AVOCADO <small>A.C.G.O.</small>	38
TRUFFLE CROQUE FONDUE <small>A.G.O.</small>	39
baked porchetta ham croque-monsieur, paradiso fondue cheese, black summer truffle <i>gebackener porchetta schinken croque-monsieur, paradiso fonduekäse, schwarzer sommertrüffel</i>	
PAN-SEARED SEA BASS <small>D.O.</small> / GEBRATENER WOLFSBARSCH	68
mediterranean sauce with tomato, caper, olives, sautéed artichoke <i>mediterrane sauce mit tomaten, kapern, oliven, sautierte artischocke</i>	
PLANT-BASED BURGER <small>A.H.N.</small>	42
smashed avocado, lettuce, tomato, whole-seeds bun, grisons pommes frites <i>avocadopüree, nüsslisalat, tomate, vollkornbrötchen, ostschweizer pommes frites</i>	
PLANT-BASED MELANZANE ALLA PARMIGIANA <small>H.L.</small>	38
eggplant, tomato, celery, plant-based mozzarella, plant-based parmesan <i>aubergine, tomate, sellerie, veganer mozzarella, veganer parmesan</i>	

COUPE GLACÉES

COUPE ROMANOFF <small>A.G.H.</small>	16
vanilla ice cream, strawberries, whipped cream <i>vanille glace, erdbeeren, schlagrahm</i>	
PALOMA AZUL SORBET	75
tequila grapefruit sorbet, clase azul reposado, lime, fleur de sel <i>tequila grapefruit sorbet, clase azul reposado, limette, fleur de sel</i>	
ICE CREAM BY GELATERIA PALACE <small>C.G.H.</small>	5 PER SCOOP
RASPBERRY PARFAIT <small>C.G.</small>	18
raspberry parfait, meringue crumble <i>himbeer parfait, merängge crumble</i>	

*For any allergen inquiries, please ask our staff / Bei Fragen zu Allergenen wenden Sie sich bitte an unser Servicepersonal.
 Allergens : A Grain with gluten | B Shellfish | C Eggs from chicken | D Fish | E Peanuts | F Soya beans | G Milk from mammal | H Nuts
 L Celery | M Mustard | N Sesame seeds | O Sulphur dioxide and sulphites | P Lupin | R Mollusca*

*Allergene : A Glutenhaltiges Getreide | B Krebstiere | C Eier von Geflügel | D Fisch | E Erdnüsse | F Sojabohnen | G Milch von Säugetieren | H Schalenfrüchte
 L Sellerie | M Senf | N Sesamsamen | O Schwefeldioxid und Sulfite | P Lupinen | R Weichtiere*

All prices are quoted in Swiss Francs and include 8.1% VAT.