

BORSALINO x PARADISO

play, lunch and relax in style

our unique collaboration with hat-maker Borsalino resulted in the creation of a special Paradiso branded collection

be iconic in the mountains and have a stylish memento to take home

**IT'S ALL ABOUT ROSÉ
PÉTANQUE x PARADISO**

—
play pétanque on the upper terrace
ideally with a glass of rosé in your hand

SALADS / APPETIZERS

BUFFALO BURRATA ^{G.}	28
roasted tomato, summer truffle, rucola, lemon condiment <i>gebratene tomate, sommertrüffel, rucola, zitrone</i>	
PARADISO GARDEN CRUDITÉES BASKET ^{C.D.G.L.N.}	54
seasonal cruditées served with dips fennel, red radish, cucumber, carrot, celery, boiled egg, toasted country bread anchoiade, tzatziki and hummus dip <i>fenchel, roter rettich, gurke, karotte, sellerie, gekochtes ei, geröstetes landbrot anchoiade, tzatziki und hummus-dip</i>	
MELON – PARME	33
charentais melon, parma ham, fresh figs and rucola <i>charentais melone, parma schinken, frische feigen und rucola</i>	
SMOKED DUCK AND FOIE GRAS SALAD ^{A.H.M.O.} SALAD VON GERÄUCHERTER ENTE UND FOIE GRAS	46
mesclun and chicory lettuce, apricot chutney cocktail cherries, walnut, dijon mustard dressing <i>mesclun- und chiorée-salat, aprikosen-chutney cocktail kirschen, walnuss, dijon-senf-dressing</i>	
PANZANELLA SALAD (VEGAN) ^{F.M.}	29
heirloom tomatoes, sautéed tofu glazed with pomegranate melasse, gluten-free bread apple cider vinaigrette heirloom tomaten, sautierter und glasierter tofu mit granatapfelmelasse glutenfreies brot, apfelwein-vinaigrette	
“LA PLANCHE” MONTAGNARDE ^{G.} PARADISO PLÄTTLI	SMALL 24..... NORMAL 44
cold cuts of the valley, regional cheese <i>engadiner trockenfleisch-spezialitäten, regionaler käse</i>	
PARADISO SWISS BEEF TARTARE (180 GR) ^{A.C.M.O.}	55
garlic chili paste, pickled onions, gherkins, chives, pommes allumettes <i>knoblauch-chili-paste, eingelegte zwiebel, gewürzgurken und schnittlauch pommes allumettes</i>	
PINSA FLAT BREAD ^{A.G.}	46
porchetta and broken buffalo burrata, basil oil <i>porchetta und büffel-burrata, basilikumöl</i>	
PARADISO OMELETTE ^{C.G.}	18
2 farmed eggs served with baked ham, mushrooms, parmesan <i>2 eier aus bodenhaltung, gebackener schinken, pilze, parmesan</i>	

SOUPS

RIPE HEIRLOOM TOMATO SOUP (HOT, VEGAN) ^{A.}	18
with garlic croutons and basil oil <i>heirloom tomaten, knoblauch-cROUTONS und basilikumöl</i>	
GRISONS BARLEY SOUP ^{G.L.} ENGADINER GERSTENSUPPE	23
barley, Bündnerfleisch, smoked marinated pork loin, bouillon <i>gerste, Bündnerfleisch, rippli, bouillon</i>	

PASTA / RISOTTO

PENNE AL PESTO ^{A.G.H.}	28
basil, pine nuts, parmesan, olive oil, garlic <i>basilikum, pinienkerne, parmesan, olivenöl, knoblauch</i>	
SPAGHETTI AI POMODORINI ^{A.O.}	28
datterini tomatoes, garlic, lemon zest <i>datterini tomaten, knoblauch, zitronenzeste</i>	
CHAMPAGNE RISOTTO ^{G.L.O.}	42
acquerello, caramelized onions, champagne <i>acquerello, karamellisierte zwiebeln, champagne</i>	

MAINS

GRILLED BRATWURST ^{G.M.O.}	36
st. galler kalbsbratwurst, onion gravy and rosti <i>st. galler kalbsbratwurst, zwiebelsauce, rösti</i>	
GRILLED SOLE FILET WITH HERBS ^{C.D.G.O.} GEGRILLTES SEEZUNGEN-FILET MIT KRÄUTERN	48
sautéed asparagus, artichokes and roseval potatoes, sauce vierge <i>sautierter spargel, artischocken und roseval kartoffeln, sauce vierge</i>	
ROASTED SPRING CHICKEN À LA MOUTARDE ^{G.M.} MISTKRATZERLI À LA MOUTARDE	35
rosemary jus, pommes allumettes <i>rosmarin jus, pommes allumettes</i>	
“STEAK FRITES” ^{C.G.M.}	69
swiss ribeye steak, pommes allumettes, heart of sucrine lettuce, béarnaise <i>schweizer ribeye, pommes allumettes, römersalatherzen, béarnaise</i>	
PALACE BURGER ^{A.C.G.O.N.}	45
dry-aged black angus beef, bacon, cheddar cheese port-glazed caramelized onions, pommes allumettes and bbq sauce <i>dry-aged black angus rindfleisch, speck, pommes allumettes portweinzwiebeln, cheddar und bbq sauce</i>	
PALACE CLUB SANDWICH ^{A.C.G.}	45
served with pommes allumettes <i>serviert mit pommes allumettes</i>	
SUMMER TRUFFLE CROQUE FONDUE ^{A.G.O.}	38
baked porchetta croque-monsieur paradiso fondue cheese, black summer truffle <i>gebackener porchetta croque-monsieur paradiso fondue käse, schwarzer sommertrüffel</i>	
PLANT-BASED CHICKEN NAVARIN (VEGAN) ^{F.O.}	34
morel mushrooms, summer truffles, sweet potato, eggplant, chickpeas <i>morcheln, sommertrüffel, süsskartoffel, aubergine, kichererbsen</i>	

COUPE GLACEE

LA TARTE DU JOUR ^{A.C.G.}	12
choice of freshly baked cakes täglich frische kuchenauswahl	
LA GRANDE CHOUQUETTE PROFITEROLE FOR TWO ^{A.C.G.} LE GRANDE CHOUQUETTE PROFITEROL FÜR ZWEI	35
chocolate, vanilla, «fleur de sel» caramel ice cream <i>schokolade, vanille, «fleur de sel» karamell glaze</i>	
MERINGUE & BERRIES ^{C.G.}	16
seasonal berries, AOP gruyère cream meringue brisures <i>saisonale Beeren und AOP crème gruyère merängge</i>	

COUPE GLACEE

COUPE DANEMARK ^{C.G.H.}	16
vanilla ice cream, chocolate sauce and roasted almonds <i>vanille glaze, schokoladensauce und geröstete mandeln</i>	
BANANA SPLIT ^{C.G.}	16
banana, vanilla, strawberry and chocolate ice cream <i>banane, vanille-, erdbeer- und schokoladeneis</i>	
ICE CREAM BY GELATERIA PALACE AUSWAHL VERSCHIEDENER GLACE	5 PER SCOOP

HOTEL SACHER WIEN SPECIALITIES

ORIGINAL SACHER-TORTE ^{A.C.F.G.H.}	22
with whipped cream <i>mit schlagobers</i>	
ORIGINAL SACHER WÜRFEL ^{A.C.E.G.H.}	17
with whipped cream <i>mit schlagobers</i>	
ORIGINAL SACHER PUNSCHDESSERT ^{A.C.E.G.H.}	17
with whipped cream <i>mit schlagobers</i>	
WIENER EISKAFFEE ^{A.C.E.F.G.H.}	19
original sacher kaffee, bourbon vanilla ice cream, whipped cream <i>original sacher kaffee, bourbon vanilleeis, schlagobers</i>	

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 vom Säugetieren | H Schalenfrüchte | L Sellerie | M Senf | N Sesam Samen | O Schwefeldioxid und Sulfite | P Lupinen | R Weichtiere

All prices are quoted in Swiss Francs and include 7.7% VAT.