

BORSALINO x PARADISO
play, lunch and relax in style

our unique collaboration with legendary hat-maker Borsalino resulted in the creation of a special Paradiso-branded collection
be iconic in the mountains and have a unique accessory 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.O.}	29
burratina, pomodorini, summer truffle, rucola, lemon condiment <i>burratina, pomodorini, sommertrüffel, rucola, zitrone</i>	
PARADISO GARDEN CRUDITÉES BASKET ^{C.G.L.N.O.}	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</i> <i>anchoiade, tzatziki und hummus-dip</i>	
MELON – PARME	33
cantaloupe rock melon, parma ham, roquette, figs <i>cantaloupe rock melone, parma schinken, rucola, und feigen</i>	
LA PLANCHE MONTAGNARDE ^{A.G.} PARADISO PLÄTTLI	SMALL 24..... NORMAL 44
cold cuts of the valley, regional cheese <i>engadiner trockenfleisch-spezialitäten, regionaler käse</i>	
OCTOPUS SALAD ^{L.O.R.}	48
octopus salad, baby potatoes taggiasche olives, tomato and balsamic vinaigrette <i>oktopus salat, baby kartoffeln</i> <i>taggiasche oliven, tomate und balsamico-vinaigrette</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 zwiebeln</i> <i>gewürzgurken, schnittlauch, pommes allumettes</i>	
PINSA FLAT BREAD ^{A.G.}	46
porchetta and broken buffalo burrata, basil oil <i>porchetta und büffel-burrata, basilikumöl</i>	
ENGADIN SALAD ^{G.H.O.M.}	35
cep shavings, mesclun salad, red cabbage, rocket leaves tschlin engadin sheep cheese, pear, toasted hazelnut, mustard citronette <i>steinpilz scheiben, mesclun salat, rotkohl, rucola</i> <i>tschliner schafskäse, birne, geröstete haselnüsse, senf citronette</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

CEP VELOUTÉ ^{A.G.} STEINPILZ VELOUTÉ	25
light whipped cream, maggia bread toast <i>geschlagene sahn, toast vom maggia brot</i>	
GRISONS BARLEY SOUP ^{G.L.} ENGADINER GERSTENSUPPE	23
barley, bündnerfleisch, smoked marinated pork loin, bouillon <i>gerste, bündnerfleisch, rippli, bouillon</i>	

DESSERTS

CAKE OF THE DAY ^{A.C.G.}	14
choice of freshly baked seasonal fruit tarte <i>täglich frische kuchenwahl</i>	
LA GRANDE CHOUQUETTE PROFITEROLE FOR TWO ^{A.C.G.} LA GRANDE CHOUQUETTE PROFITEROL FÜR ZWEI	35
chocolate, vanilla, «fleur de sel» caramel ice cream <i>schokolade, vanille, «fleur de sel» karamell glace</i>	
PARADISO BROOKIE ^{A.C.G.H.}	14
swiss chocolate brownie and cookie, hazelnut, salted butter caramel, vanilla ice cream <i>schweizer schokoladen brownie und cookie, haselnuss, salzbutter karamell, vanille eis</i>	
PLUMS TARTELETTE ^{A.C.G.H.} / PFLAUMENTARTELETTE	14
frangipane, rum-raisins ice cream <i>mandel-creme, rum-nuss glace</i>	

PASTA / RISOTTO

PENNETTE WITH PESTO GENOVESE ^{A.G.H.}	28
basil, pine seeds, olive oil, garlic, parmesan shavings <i>basilikum, pinienkerne, olivenöl, knoblauch, parmesan</i>	
HEIRLOOM TOMATO SPAGHETTI ^{A.O.}	28
datterini tomatoes, garlic, lemon zest / <i>datterini tomaten, knoblauch, zitronenzeste</i>	
VENISON CIVET TAGLIATELLE ^{A.C.G.L.O.} / TAGLIATELLE MIT WILD RAGOUT	48
cep, braised garniture, pinot noir jus / <i>pifferlinge, geschmortes wild, pinot noir jus</i>	
CHANTARELLE RISOTTO ^{G.O.L.} / PIFFERLING RISOTTO	39
parmesan tuile, glazed pearl onions / <i>parmesan chip, glasierte frühlingzwiebeln</i>	

MAINS

GRILLED BRATWURST ^{G.M.O.}	36
st. galler kalbsbratwurst, herbed new potatoes, onion sauce <i>st. galler kalbsbratwurst, gebratene neue kartoffeln mit kräuter, zwiebelsauce</i>	
PALACE BURGER ^{A.C.G.O.N.}	47
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</i> <i>portweinzwiebeln, cheddar und bbq sauce</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.O.}	69
swiss beef cube-roll, grilled baby gem lettuce green peppercorn sauce, pommes allumettes <i>schweizer ribeye, römersalatherzen</i> <i>grüne pfeffer-sauce, pommes allumettes</i>	
PALACE CLUB SANDWICH ^{A.C.G.O.}	47
toasted white bread, slow cooked turkey, bacon, egg boston lettuce, tomato, mayonnaise, pommes allumettes <i>getoastetes weisbrot, langsam gegarter truthahn, speck, ei</i> <i>nüsslisalat, tomate, mayonnaise, pommes allumettes</i>	
DEER FILLET ^{A.G.L.O.} / FILET VOM HIRSCH	75
red cabbage compote, flambéed apple, girolles, sauce poivrade <i>rotkohl kompott, flambierter apfel, pifferlinge, sauce poivrade</i>	
DOVER SOLE BOUILLABAISSE ^{C.D.G.L.M.O.R.} SEEZUNGE "BOUILLABAISSE"	62
baby leek vinaigrette, mussels, saffron potato aioli, garlic herbs croutons <i>lauch vinaigrette, miesmuscheln, safran kartoffel aioli, knoblauch kräuter croutons</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>	
NAPA CABBAGE STEAK (VEGAN)	35
oven-baked chinese cabbage steak, crispy and mashed sweet potatoes, aioli <i>ofen gebackenes chinakohl steak, knusprige und pürierte süsskartoffeln, aioli</i>	

COUPE GLACEE

PARADISO HOT LOVE ^{C.G.}	16
vanilla, gruyère cream, wild strawberries hot compote whipped cream, crumbled meringue <i>vanille, gruyère crème, heisser wilderdbeeren kompott</i> <i>schlagsahne, meringue crumble</i>	
ENGADINE COUPE GLACÉE ^{A.C.G.H.}	16
yoghurt sorbet, bündner nusstorte ice cream caramel toffee sauce <i>joghurt sorbet, bündner nusstorte glace</i> <i>karamell toffee sauce</i>	
ICE CREAM BY GELATERIA PALACE ^{C.G.} AUSWAHL VERSCHIEDENER GLACE	5 PER SCOOP

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.