

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

—
blinis, traditional garnishes
blinis, traditionnelle beilagen
300



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 rucola, lemon condiment <i>burratina, pomodorini, schwarzer sommertrüffel rucola, zitrone</i>	
MELON – PARME	39
cantaloupe rock melon, parma ham, roquette, figs <i>cantaloupe melone, parma schinken, rucola, feigen</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 trockenfleisch-spezialitäten, regionaler käse</i>	
LES FROMAGES <small>A.G.H.</small>	25
assorted regional cheese, grisons pear bread, condiments <i>regionaler käse, bündner birnenbrot, beilagen</i>	
VEGETABLES FRITTO MISTO <small>A.C.G.M.O.</small>	30
zucchini, eggplant, bell pepper, served with sour cream and tartare sauce <i>zucchini, aubergine, paprika, serviert mit sauerrahm und sauce tartare</i>	
PARADISO SWISS BEEF TARTARE (180 GR) <small>A.C.M.O.</small>	58
grain mustard mayonnaise, pickled onions gherkins, chives, pommes allumettes <i>grobkörnige senfmayonnaise, eingelegte zwiebeln gewürzgerurken, schnittlauch, pommes allumettes</i>	
PINSA ROMANA ALLA PORCHETTA <small>A.G.O.</small>	48
flatbread with porchetta and broken buffalo burrata basil oil, black summer truffle <i>flatbread mit porchetta und büffel-burrata basilikumöl, schwarzer sommertrüffel</i>	
NÜSSLI SALAD <small>A.C.G.M.O.</small>	32
egg, bacon, croûtons, sbrinz shavings <i>ei, speck, croûtons, sbrinz späne</i>	
CRISP APPLE AND LENTIL SALAD <small>L.O.</small>	29
cucumber, red cabbage, celery, cherry tomato raspberry, apple vinegar dressing <i>gurke, rotkohl, sellerie, cherry tomaten himbeeren, apfelessig dressing</i>	
PARADISO OMELETTE <small>C.G.O.</small>	18
two farmed eggs served with baked ham mushrooms, parmesan <i>zwei eier aus bodenhaltung, gebackener schinken pilze, parmesan</i>	

SOUPS

OXTAIL BEEF CONSOMMÉ <small>G.L.</small> OCHSENSCHWANZ CONSOMMÉ	23
sherry-scented vegetables <i>nach sherry duftendes gemüse</i>	
GRISONS BARLEY SOUP <small>A.G.L.</small> ENGADINER GERSTENSUPPE	23
barley, bündnerfleisch, smoked marinated pork loin, bouillon <i>gerste, bündnerfleisch, rippli, bouillon</i>	

DESSERTS

TARTE DU JOUR <small>A.C.G.</small>	16
choice of freshly baked fruit tarts / <i>auswahl an frisch gebackene kuchen</i>	
LA GRANDE CHOUQUETTE PROFITEROLE FOR TWO <small>A.C.G.</small> LA GRANDE CHOUQUETTE PROFITEROLE FÜR ZWEI	35
chocolate, vanilla, «fleur de sel» caramel ice cream <i>schokolade, vanille, «fleur de sel» karamellglace</i>	
PARADISO BROOKIE <small>A.C.G.H.</small>	16
swiss chocolate brownie and cookie, hazelnut, salted butter caramel, vanilla ice cream <i>schweizer schokoladen brownie und cookie, haselnuss, salzbutter karamell, vanillglace</i>	
MERRY BERRY MERINGUE <small>C.G.</small>	16
marinated strawberry, meringue, crème de la gruyère AOP <i>marinierte erdbeeren, merängge, crème de la gruyère AOP</i>	
PLANT-BASED CHEESECAKE <small>A.</small>	16
mixed berries / <i>gemischte beeren</i>	

PASTA / RISOTTO

MINCED BEEF PASTA MOUNTAIN STYLE <small>A.G.H.L.O.</small>	41	
GHACKETS MIT HÖRNLI UND APFELMUS		
traditional swiss macaroni pasta with beef ragoût and apple sauce <i>hausgemachte hörnli mit rinderragoût und apfelmus</i>		
PENNETTE WITH BASIL PESTO <small>A.G.H.</small>	28	
stracciatella, garlic, bread croûtons, pine nuts / <i>stracciatella, knoblauch, croûtons, pinienkerne</i>		
HEIRLOOM TOMATO SPAGHETTI <small>A.L.O.</small>	28	
datterini tomatoes, garlic, lemon zest / <i>datterini tomaten, knoblauch, zitronenzeste</i>		
ZUCCHINI FLOWER RISOTTO <small>G.L.O.</small> / ZUCCHINIBLÜTEN RISOTTO	35	
acquerello rice, zucchini flower, buddha's hand / <i>acquerello rice, zucchini Blüten, buddhas hand</i>		

MAINS

GRILLED BRATWURST <small>G.M.O.</small>	36
st. galler kalbsbratwurst, herbed pommes nouvelles, onion sauce <i>st. galler kalbsbratwurst, gebratene neue kartoffeln mit kräuter, zwiebelsauce</i>	
WIENER SCHNITZEL <small>A.C.G.</small>	68
pommes allumettes	
ROASTED SPRING CHICKEN À LA MOUTARDE <small>G.M.</small> MISTKRATZERLI À LA MOUTARDE	50
rosemary jus, pommes allumettes / <i>rosmarin jus, pommes allumettes</i>	
PARADISO RIB-EYE <small>G.M.</small>	78
alpine swiss beef entrecôte, grilled baby gem lettuce arven butter, sautéed pommes nouvelles <i>entrecôte vom schweizer alpenrind, römersalatherzen arvenbutter, sautierte neue kartoffeln</i>	
PALACE BURGER <small>A.C.E.G.N.O.</small>	47
dry-aged black angus beef, bacon, cheddar cheese port-glazed caramelized onions, pommes allumettes, bbq sauce <i>dry-aged black angus rindfleisch, speck, cheddarkäse portweinzwiebeln, pommes allumettes, bbq sauce</i>	
PALACE CLUB SANDWICH <small>A.C.E.G.M.O.</small>	47
toasted white bread, slow cooked turkey, bacon, egg boston lettuce, tomato, mayonnaise, pommes allumettes <i>getoastetes weissbrot, langsam gegarter truthahn, speck, ei nüsslisalat, tomate, mayonnaise, pommes allumettes</i>	
VEGETARIAN OPTION WITH AVOCADO <small>A.C.G.O.</small>	38
TRUFFLE CROQUE FONDUE <small>A.G.O.</small>	39
baked porchetta croque-monsieur, paradiso fondue cheese, black summer truffle <i>gebackener porchetta croque-monsieur, paradiso fonduekäse, schwarzer sommertrüffel</i>	
PAN-SEARED SEA BASS <small>D.O.</small> / GEBRATENER WOLFSBARSCH	62
mediterranean sauce with tomato, caper and olives, served with grilled vegetables <i>mediterrane sauce mit tomaten, kapern und oliven, serviert mit grillgemüse</i>	
MOULES MARINIÈRES <small>A.G.O.R.</small> / MIESMUSCHELN	45
traditional french mussels served with garlic bread, pommes allumettes <i>französische miesmuscheln serviert mit knoblauchbrot, pommes allumettes</i>	
PLANT-BASED BURGER <small>A.N.</small>	40
mashed avocado, onion relish, coleslaw, wholeweat bread bun, pommes allumettes <i>avocadopüree, zwiebel-relish, krautsalat, vollkornbrötchen, pommes allumettes</i>	
ZUCCHINI FLOWERS (VEGAN) <small>L.F.</small>	35
filled with tofu, quinoa and basil, romesco, flower chips <i>gefüllt mit tofu, quinoa und basilikum, romesco, blütenchips</i>	

COUPE GLACÉES

BÜNDNER NUSSTORTEN COUPE <small>A.H.</small>	16
caramelized walnut ice cream, crumble caramel fudge, whipped cream <i>karamellisiertes walnussglace, butterstreusel karamellpudding, schlagrahm</i>	
SWEETER THAN HONEY <small>A.G.H.</small>	16
mountain yogurt and local honey ice cream, pollen <i>bergjoghurtglace, pollen</i>	
ICE CREAM BY GELATERIA PALACE <small>C.G.H.</small> 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 8.1% VAT.