

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

—
 blinis, traditional garnishes
blinis, traditionelle beilagen
 300



GILLARDEAU OYSTERS N°2 ^{A.G.O.R.}
(3pcs / 3 Stück)

—
 mignonette sauce, rye bread and butter
sauce mignonette, roggenbrot und butter
 40

APPETIZERS

WILD MUSHROOM TARTINE to share ^{A.G.M.O.}	42
sautéed mushrooms with harissa melted emmental and comté, rucola leaves <i>sautierte pilze mit harissa</i> <i>geschmolzener emmentaler und comté, rucola</i>	
PARADISO LOBSTER SALAD ^{B.M.O.}	86
poached maine lobster, avocado, mango heart of boston lettuce, coriander red currant, citronette dressing <i>pochierter maine hummer, avocado, mango, koriander</i> <i>rote johannisbeere, citronette dressing</i>	
LE BIG POTATO ^{D.G.O.}	135
oven baked potato filled with smoked salmon sour cream and beluga vodka, sucrine lettuce 30g oscietra imperial caviar <i>ofenkartoffel gefüllt mit geräuchertem lachs</i> <i>sour cream, beluga vodka, lattich</i> 30gr oscietra imperial caviar additional caviar per quenelle (30g)	
	120
SMOKED SALMON ^{A.C.D.G.}	52
apple gel, sour cream, blinis <i>apfel gel, sauerrahm, blinis</i>	
SPINACH AVOCADO BOWL ^{H.M.O.}	34
baby spinach, avocado, granny smith, hazelnut, raisins pomegranates, pomelo, citrus dressing <i>baby spinat, avocado, granny smith, haselnuss, rosinen</i> <i>granatapfel, pomelo, zitronendressing</i>	
LA PLANCHE MONTAGNARDE to share ^{A.C.G.}	62
cold cuts from the valley with cheese and terrines paté en croûte, magna bread <i>engadiner trockenfleisch spezialitäten</i> <i>regionalem käse und terrinen</i> <i>paté en croûte, magna brot</i>	
BLACK TRUFFLE CROQUE FONDUE ^{A.G.O.}	45
baked porchetta croque monsieur paradiso fondue cheese, black truffle <i>porchetta croque monsieur</i> <i>paradiso fondue käse, schwarzer trüffel</i>	

SOUPS

POTAGE PARMENTIER WITH BLACK TRUFFLE ^{A.G.}	30
soft cream, magna bread croutons <i>sahne, magna brot croutons</i>	
TANTANMEN RAMEN ^{A.C.E.F.L.N.O.}	45
ramen noodles, crispy pulled pork, chili miso pak choy, onsen egg <i>ramen nudeln, pulled pork, chili miso</i> <i>pak choy, onsen ei</i>	
SOUPE À L'OIGNON ^{A.G.O.}	34
gruyère croutons <i>also available with poached foie gras</i> <i>wahlweise mit pochierter gänseleber</i>	

SIDE DISHES

french fries ^A / <i>ostschweizer pommes frites</i>	12
grilled corn on the cobb ^{A.G.} / <i>gegrillter maiskolben</i>	12
sautéed green beans ^G / <i>sautierte grüne bohnen</i>	12
potato mousseline ^G / <i>kartoffel mousseline</i>	12
grilled vegetables / <i>grillgemüse</i>	12
lettuce salad / <i>grüner salat</i>	12

TRUFFLE SPECIALTIES
BLACK/WHITE

TRUFFLE TAGLIOLINI ^{A.G.}	75/125
PINSA ROMANA ^{A.G.}	110/240
porchetta, burrata and truffle <i>porchetta burrata und trüffel</i>	
LANGOUSTINE AND TRUFFLE RISOTTO ^{B.G.O.}	115/165
ADDITION	
black truffle 9 per gram / white truffle 20 per gram schwarzer trüffel 9 pro gramm / weisser trüffel 20 pro gramm	

FONDUE as of two persons / *ab zwei personen*

PARADISO FONDUE ^{A.G.O.}	48 p.p
paradiso special edition matured engadine mountain cheese <i>paradiso spezial edition</i> <i>gereifter engadiner bergkäse</i>	
CHAMPAGNE FONDUE ^{A.G.O.}	58 p.p
paradiso special edition matured engadine mountain cheese <i>paradiso spezial edition</i> <i>gereifter engadiner bergkäse</i>	
BLACK TRUFFLE FONDUE ^{A.G.O.}	72 p.p
paradiso special edition matured engadine mountain cheese <i>paradiso spezial edition</i> <i>gereifter engadiner bergkäse</i>	
VEGAN FONDUE ^{H.O.}	45 p.p
cashew plant-based fondue <i>pflanzliche mischung auf cashew-basis</i>	

PASTA / RISOTTO

DEER RAGOUT PAPPARDELLE ^{A.L.}	48
deer ragout, sautéed porcini mushrooms tomato, shallot, garlic and thyme <i>rehragout, sautierte steinpilze</i> <i>tomate, schalotte, knoblauch und thymian</i>	
MEZZE-MANICHE AL PESTO ^{A.G.H.}	45
pistachio, burrata stracciatella <i>pistazie, burrata stracciatella</i>	
PORCINI RISOTTO ^{G.}	48
whipped with herb butter, parmesan tuile <i>mit kräuterbutter aufgeschlagen, parmesan tuile</i>	

DESSERT

PARADISO CHOCOLATE FONDUE ^{G.H.}	28 p.p
(as of two persons / <i>ab zwei personen</i>) marshmallow, fruits <i>mit marshmallows und fruchte</i>	
APPLE CRUMBLE ^{A.G.O.}	20
flambéed with calvados <i>mit calvados flambiert</i>	
CHEESECAKE ^{A.G.H.N.O.}	20
lotus biscuit, exotic sorbet, sesame opaline <i>lotos keks, exotisches sorbet, sesam opaline</i>	
PALACE CHOCOLATE CAKE ^{A.G.H.}	20

MAINS

GRILLED LANGOUSTINE ^{B.G.}	65
butterfly-style with chorizo butter <i>butterfly-style</i> <i>in chorizo butter gebraten</i>	
MEUNIÈRE DOVER SOLE ^{A.D.G.O.}	69
grenobloise sauce fried baby potato, parsley <i>sauce grenobloise</i> <i>gebratene baby kartoffeln</i> <i>mit petersilie</i>	
PALACE BURGER ^{A.C.G.O.}	49
dry-aged black angus beef (200gr) bacon, gruyère cheese port-glazed caramelized onions, bbq sauce also plant-based "beyond meat" patty available <i>dry-aged black angus rindfleisch (200gr)</i> <i>speck, portweinzwiebeln</i> <i>gruyère, bbq sauce</i> <i>auch pflanzenbasiertes "beyond meat" patty möglich</i>	
COQ AU VIN ^{A.G.L.O.}	62
braised chicken with pinot noir wine glazed pearl onions bacon and button mushrooms <i>in pinot noir geschmortes hühnchen</i> <i>glasierte silberzwiebeln</i> <i>speck, champignons</i>	
EMINCÉ DE VEAU ENGADINOIS ^{A.G.O.}	65
spätzli, creamy ceps <i>spätzli, rahmpilze</i>	
STEAK FRITES ^{C.G.O.}	68
swiss ribeye steak, french fries heart of sucrine lettuce, béarnaise <i>schweizer ribeye, römersalatherzen</i> <i>ostschweizer pommes frites, béarnaise</i>	
KOREAN FRIED CAULIFLOWER ^{F.N.O.}	46
rice, spring onions sesame seeds <i>reis, frühlingzwiebeln</i> <i>sesam</i>	

SURF'N'TURF PARADISO

(for two / für zwei) ^{B.C.G.O.}
 côte de boeuf and grilled lobster
 béarnaise sauce
 choice of 2 side dishes
côte de boeuf mit gegrilltem hummer
sauce béarnaise
auswahl von 2 beilagen
 270

SIDE DISHES

french fries ^A / <i>ostschweizer pommes frites</i>	12
grilled corn on the cobb ^{A.G.} / <i>gegrillter maiskolben</i>	12
sautéed green beans ^G / <i>sautierte grüne bohnen</i>	12
potato mousseline ^G / <i>kartoffel mousseline</i>	12
grilled vegetables / <i>grillgemüse</i>	12
lettuce salad / <i>grüner salat</i>	12

CAFÉ GOURMAND ^{A.C.G.}	35
your espresso served with chef's selection of pastries <i>espresso serviert mit feinem Gebäck</i>	
KAISERSCHMARRN	28 p.p
(as of two persons / <i>ab zwei personen</i>) ^{A.G.O.} plum compote, vanilla ice cream <i>zwetschgenröster, vanille glace</i>	
LA GRANDE CHOUQUETTE PROFITEROLE ^{A.C.G.H.}	38
FOR TWO chocolate, vanilla fleur de sel caramel ice cream <i>schokolade, vanille</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 VAT.