

CHAMPAGNE		
	GLASS	BOTTLE
Billecart-Salmon Brut Réserve	26	160
Billecart-Salmon Brut Rosé	35	210
Ruinart Blanc de Blancs	40	260
Dom Pérignon 2015	60	450

WHITE		
	GLASS	BOTTLE
Malanser Pinot Gris 2022 Georg Fromm, Grison, Switzerland	18	100
Sancerre 2023 Florian Mollet Roc de l'Abbaye, Loire, France	19	120
Bourgogne Blanc Les Sétilles 2020 Olivier Leflaive, Burgundy, France	22	130
Etna Bianco 2023 Benanti, Sicily, Italy	16	95

ROSÉ		
	GLASS	BOTTLE
Whispering Angel 2023 Château d'Esclans, Côte de Provence, France	16	100

RED		
	GLASS	BOTTLE
Maiefelder Pinot Noir 2022 Möhr-Niggli, Grisons, Switzerland	18	110
Merlot Ultima Goccia 2021 Cantina Chiodi, Ticino, Switzerland	17	100
Bolgheri Rosso 2022 Le Macchiole, Tuscany, Italy	18	110
Muga Reserva 2020 Bodegas Muga, Rioja, Spain	19	120

SWEET		
	GLASS	BOTTLE
Tokaji Sweet Szamorodni 2017 Budahazy, Tokaj, Hungary	17	110

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



COCKTAILS



HOT DRINKS FOR LAZY SKIERS

25

BULL SHOT

Vodka, Beef Broth, Lemon Juice, Spices

BOOSY HUNTER

Cachaça, Black Tea, Lime Juice, Honey

WINTER SPRITZ

Aperol, White Wine, Apple Juice, Passion Fruit Syrup

HOT NEGRONI

Campari, Mulled Wine, Cranberry Juice, Juniper Berries

SLOPES MULE

Vodka, Apple Juice, Fresh Ginger, Honey

MANDARINE TODDY

Cognac, Mandarin Liqueur, Mandarin Juice
Cinnamon, Nutmeg

IRISH COFFEE

Irish Whiskey, Coffee, Double Cream, Sugar

MELLOW CHOCOLATE

Bailey's Cream, Hot Chocolate, Cinnamon, Marshmallow

BEHIND THE TREES

Rum, Galliano, Rooibos Tea, Fresh Mint

SOBER'S TODDY

Orange Juice, Cinnamon, Lemon, Spicy Honey

THE COOL DOWN

25

PARADISO SPRITZ - WINTER EDITION

Secret Recipe
Based on Swiss Vermouth
Bubbles and Cloudy Oranges

PARADISO SPRITZ - SUMMER EDITION

Secret Recipe
Based on Orange with a Mountain Twist

PARADISO LIMONCELLO SPRITZ

Homemade Amalfi Limoncello
Franciacorta, Soda, Basil

NON ALCOHOLICS

20

VIRGIN NEGRONI

Rebels 0.0% Gin Alternative,
Rebels 0.0% Aperitif Alternative San Bitter

VIRGIN 'N' STORMY

Rebels 0.0% Rum Alternative, Fresh Lime Juice,
Black Tea Syrup, Ginger Beer

ZEROQUIRI

Rebels 0.0% Rum Alternative, Fresh Lime Juice, Sugar

SPICY PUNCH

Grapefruit Juice, Lemon Juice, Spiced Honey Syrup

GIN & TONIC BUT NON ALCOHOLIC

20

REBELS

Rebels 0.0% Gin Alternative
Dehydrated Orange, Tonic Water

SIEGFRIED

Siegfried Rheinland Dry Gin
Fresh Lime, Tonic Water

SEEDLIP

Seedlip Spice 94
Pepper, Fresh Lemon, Tonic Water

SOME MORE HITS [SÁMORÍTZ]

25

BLACK FOREST 52

Kirsch, Cherry Heering, Hot Chocolate, Whipped Cream

THE SUCKER CAKE

Cognac, Apricot Brandy, Crème de Cacao Brown

STRUDEL DAIQUIRI

Butter Rum, Disaronno, Apple Juice, Cinnamon

Also available as shots

16

A SHOT IN PURGATORY

16

MONKEY BRAIN

Sambuca, Bailey's Cream, Grenadine Syrup

DON'T EAT YELLOW SNOW

Black Vodka, Cointreau, Lemon Juice

LIQUID ECSTASY

Grey Goose Vodka, Coffee Liquor, Espresso

LIFE
ON
THE
EDGE

THE BAD ROOTS CLASSICS FROM THE PALACE

25

EGG NOG

Rum, Cognac, Cream, Egg Yolk, White Sugar,
Cinnamon, Nutmeg

BLOODY MARY

Vodka, Lemon Juice, Tomato Juice, Spices

ST MORITZINO

Vodka, Cointreau, Orgeat Syrup, Lemon Juice

MALOJA SNAKE

Amaro Braulio, Brown Sugar, Fresh Lime

DELIRIUM TREMENS (GOOD COMPANY NEEDED)

75

MONGOLIAN MOTHERF#@!ER SKI BOOT

(No need to write something that will be forgotten)

GROLLA DELL'AMICIZIA

Grappa, Genepy, Coffee, Free Hangover



GOLIATH

18 Liter only @ Paradiso Mountain Club

3333

Braulio Shot

10

Homemade Amalfi Limoncello

<Fatto con Amore>

15

FEEL THE CHILL

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

POP BOTTLES - DROP BEATS

TEQUILA

70CL

Clase Azul Plata	500
Clase Azul Reposado	700
Clase Azul Reposado	1,75l - 1'500
Clase Azul Ultra Extra Añejo	7'000
Don Julio Blanco	390
Don Julio 1942 Añejo	650
Casa Dragones Blanco	420
Casa Dragones Blanco	1,75l - 900
Casa Dragones Añejo	500
Casa Dragones Añejo	1,75l - 1'100
Casa Dragones Joven	800
Casa Dragones Joven	1,75l - 1'700
Kah Reposado	420
Patron Silver	350
Patron Reposado	380
Patron Añejo	420
Avion Cristalino	800
Casamigos Blanco	380
Casamigos Reposado	420
Gran Corralejo Añejo	500
Volcan Blanco	350
Volcan Reposado	400

Mezcal

Clase Azul San Luis Potosi	1'100
Clase Azul Guerrero	1'100
Clase Azul Durango	1'100
Herencia de Sanchez Espadin	380

FEEL
THE
CHILL

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===== FRESH SQUEEZED JUICE =====

	30CL	CHF
Orange		17
Granny Smith Apple		17
Pineapple		21
Carrot		17
add fresh squeezed lemon/lime juice/ ginger		+3

feel free to combine your favorite flavours

===== DETOX =====

	30CL	CHF
Angel's Detox		25
Apple, Broccoli, Celery, Cucumber, Lime, Ginger		
Devil's Detox		25
Beetroot, Carrot, Orange, Strawberry, Greek Joghurt		
Paradiso Detox		25
Banana, Strawberry, Blood Orange, Pineapple		

SKY HIGH

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DRAFT BEER

	50CL	14
Engadiner Bier Bernina Lager		4.8%
Engadiner Bellavista Weizenbier		4.6%
	33CL	10
Engadiner Bier Bernina Lager		4.8%
Engadiner Bellavista Weizenbier		4.6%

NON ALCOHOLIC BEER

		CHF
Schneiders Weisse	50cl	14
Leermond	33cl	10

SOFT DRINKS

Paradiso Housemade Herbal Ice Tea	60cl	CHF15
		CHF10
Coca Cola	33cl	
Coca Cola Zero	33cl	
Fanta	33cl	
Sprite	33cl	
Gazosa Blueberry	35cl	
Gazosa Raspberry	35cl	
Gazosa Citro	35cl	
Gazosa Orange	35cl	
Fever-Tree Premium Tonic Water	20cl	
Fever-Tree Ginger Beer	20cl	
Fever-Tree Ginger Ale	20cl	
Schweppes Bitter Lemon	20cl	
Red Bull	25cl	
Rivella Rot	33cl	
Rivella Blau	33cl	
Michel Tomato Juice	20cl	
San Bitter Analcolico Red	10cl	
Möhl Saurer Most without alcohol	50cl	CHF14
Möhl Saurer Most with alcohol	50cl	CHF14

SKY
HIGH

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MINERAL WATER

10

Mountain Spring Water Sparkling	60cl
Mountain Spring Water	60cl

COFFEE & TEA

CHF

Coffee Cream	9
Espresso	8
Double Espresso	12
Cappuccino	12
Latte Macchiato	12
Hot Swiss Chocolate or Ovomaltine	9
Choice of Tea and Infusion by Glattfelder St. Moritz	9
China White Monkey (green tea)	
Earl Grey	
Darjeeling	
Waldbeer	
Trais Fluors (herb tea)	
Pfefferminz	
Verveine	
Chai Tea (served with milk)	
Punsch by Goba (hot or cold)	9
Ewigi Liebi (raspberry & lavender)	
Flauder (elderflower)	
Tausendsassa (honey & thyme)	

MORE COFFEES AND TEAS

THE FUN FACTOR WAS JUST DIALED WAY UP

CHF

Café Paradiso	25
Ovi Paradiso	25
Schümli-Pflümli	19
Kaffee Fertig	17
Kaffee Luz	17
Bombardino	25
Irish Coffee	25
Coretto Grappa	20

LIFE AT THE TOP

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FOOD MENU



STARTERS / APÉRO

GOLDEN OSCIETRA CAVIAR A.C.D.G. **RÉSERVE DU PALACE**

—
blinis, traditional garnishes
blinis, traditionelle beilagen
50 gr 310
100 gr 590
200 gr 1100

OYSTERS A.G.O.R.
gillardeau oysters n°2 (6pcs)
mignonette sauce, rye bread and butter
gillardeau austern n°2 (6 stück)
sauce mignonette, roggenbrötli und butter
85

LOBSTER SANDWICH A.B.C.G.H.L.
lettuce, celery, green apple
guacamole, spicy cocktail sauce
lattich, sellerie, grüner apfel
guacamole, scharfe cocktail sauce
65

LA PLANCHE MONTAGNARDE to share A.C.G.O.L.
cold cuts and cheese from the valley
engadiner trockenfleisch spezialitäten
mit regionalem käse
62

PINSA ROMANA
WITH TRUFFLE A.G.O.
porchetta, burrata and truffle
porchetta, burrata und trüffel
110 black périgord truffle (6g.) / schwarzer périgord trüffel
180 white alba truffle (6g.) / weisser alba trüffel

VEGETARIAN A.G.
zucchini, aubergine
burrata, basil oil, basil
zucchini, aubergine
burrata, basilikum öl, basilikum
39

SALADS

CRISPY CHICKEN SALAD A.C.G.M.O.

iceberg lettuce, thousand island dressing
bacon, parmesan
eisbergsalat, thousand island dressing
speck, parmesan

46

SPINACH AVOCADO BOWL H.M.O.

baby spinach, avocado, granny smith, hazelnut, raisins
pomegranate, pomelo, citrus dressing
baby spinat, avocado, granny smith, haselnuss, rosinen
granatapfel, pomelo, zitronendressing

34

JUMBO PRAWNS SALAD B.L.M.O.

boston lettuce heart, cherry tomatoes
celery, black olives, xeres vinaigrette
kopfsalatherz, kirschtomaten
sellerie, schwarze oliven, sherry-vinaigrette

58

SOUPS

GRISONS BARLEY SOUP

BÜNDNER GERSTENSUPPE A.G.L.

air dried meat, chives
bündnerfleisch, schnittlauch

28

SOUPE À L'OIGNON A.G.O.

ÜBERBACKENE ZWIEBELSUPPE

gruyère, croûtons

28

PASTA

SPAGHETTI NAPOLETANA A.L.

tomatoes, basil, lemon zest
tomaten, basilikum, zitronenzeste
32

PENNE BOLOGNESE A.G.L.O.

minced beef, tomato
hackfleisch vom rind, tomaten
38

PIZZOCHERI PASTA PUSCHLAV-STYLE A.C.G.

buckwheat pasta, french beans
potatoes, spinach, cheese
buchweizen pasta, grüne bohnen
kartoffeln, spinat, käse
34

TRUFFLE TAGLIOLINI A.G.L.

75 black périgord truffle (5g.) / schwarzer périgord trüffel
110 white alba truffle (5g.) / weisser alba trüffel

BBQ MAINS

SWISS BEEF FILET ^{A.L}

seared beef fillet (200g.), black truffle jus
regional french fries, grilled baby gem lettuce
grilliertes rinder filet (200gr.), schwarzer trüffel jus
ostschweizer pommes frites, grillierter lattich
88

PORK SPARERIBS BBQ-STYLE ^{A.C.G.L.O.N.}

regional french fries
ostschweizer pommes frites
43

BEEF DIRTY BURGER ^{A.C.G.O.}

the signature burger from king's social house
by jason atherton
aged beef patty
deep-fried pickles
streaky bacon, chili mayo
regional french fries
also plant-based "beyond meat" patty available
gereiftes rindfleisch patty
frittierte pickles
marmorierter speck, chilli mayonnaise
ostschweizer pommes frites
auch pflanzenbasiertes "beyond meat" patty möglich
48

BRATWURST WITH ONION GRAVY ^{A.O.M.G.}

ST. GALLER KALBSBRATWURST MIT ZWIEBELJUS
regional french fries
ostschweizer pommes frites
36

ROASTED MARINATED SPRING CHICKEN ^{A.M.}

**GEBRATENES MARINIERTES
MISTKRATZERLI**
regional french fries
ostschweizer pommes frites
50

PAN-SEARED SEA BASS ^{D.O.}

GEBRATENER WOLFSBARSCH
mediterranean sauce with tomato, caper
olives, sautéed artichoke
mediterrane sauce mit tomaten, kapern
oliven, sautierte artischocke
72

PLANT-BASED MELANZANE ALLA PARMIGIANA ^{H.L}

eggplant, tomato
plant-based mozzarella, plant-based parmesan
aubergine, tomate
veganer mozzarella, veganer parmesan
45

SIDE DISHES

GRILLED CORN ON THE COB
GEGRILLTE MAISKOLBEN

10

JACKET POTATOES, SOUR CREAM
BACON, CHIVES ^{G.}
OFENKARTOFFEL, SAUERRAHM
SPECK, SCHNITTLAUCH

12

GREEN SALAD / MIXED SALAD
GRÜNER SALAT / GEMISCHTER SALAT
french ^{N.} or italian dressing
französisches oder italienisches dressing

10

GRILLED VEGETABLES
GRILL GEMÜSE

zucchini, aubergine, bell pepper
zucchini, aubergine, paprika

10

REGIONAL FRENCH FRIES ^{A.}
OSTSCHWEIZER POMMES FRITES

10

DESSERTS

CAKE OF THE DAY A.C.G.H.
täglich frische kuchenauswahl
16

PALACE CHOCOLATE CAKE A.C.G.H.
20

PLANT-BASED CHEESECAKE
wild berry compot
beeren kompott
20

APPLE STRUDEL A.C.G.H.
homemade apple strudel, tahiti vanilla sauce
hausgemachte apfelstrudel, tahiti vanille sauce
25

CHOCOLATE MOUSSE A.C.G.
plum compote
zwetschgen kompott
20

ICE CREAM AND SORBETS C.G..
5
per scoop
pro kugel

*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*

*At Paradiso Mountain Club & Restaurant,
we are dedicated to sourcing the freshest and most sustainable ingredients.
Whenever possible, our menus feature locally sourced fish and seafood,
meat, vegetables, herbs, tea, coffee, and water.*

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