

# Welcome to Restaurant 1802

Come in and leave everyday life behind. You are in a truly unique location: right on the banks of the Rhine, where the rich history of the Klostergut Paradies combines with the lively present to create a unique atmosphere. The Klostergut Paradies, supported by the Georg Fischer AG Foundation, is a place of encounter, enjoyment, and reflection. We warmly welcome you to Restaurant 1802 in this special setting.

Our name is a tribute:

1802 is the year Georg Fischer AG was founded, and thus the origin of the foundation that supports this place.

The plus sign stands for further development – for our ambitious vision for the future and the combination of tradition and modern culinary excellence.

We celebrate our love of culinary art with warm, genuine hospitality and invite you to discover the diversity of our offerings.

Whether you want to enjoy the convivial charm of our Gasthof cuisine, indulge in our exclusive fine dining, or simply round off a wonderful day out with a stop for refreshments

– we look forward to welcoming you.

We wish you many moments of enjoyment.

Your team at Restaurant 1802

## Starters

Lamb's lettuce  
Poached egg • Potato and bacon dressing  
Sbrinz cheese • Bread cubes | 16

Colorful raw vegetable and leaf salads  
French dressing | 14

Irish pasture-raised beef tartare  
Egg yolk cream • Lovage  
Caramelized onions | 24

Stuffed calamari  
Fennel • Orange • Cranberry sauce  
Brioche | 22

## Soups

Carrot soup  
Orange • Ginger • Coconut milk | 12

Swiss ox

Oxtail soup  
Oxtail crostini • Chives Sherry | 16

## Intermediate courses

Caramelle pasta  
Scamorza cheese • Radicchio • Saffron sauce  
Flowersprouts | 24 | 36

Barents Sea, cod

Skrei baked in vodka batter  
Champagne cabbage • Chimichurri | 26

Irish Atlantic coast

Scallop ceviche  
Mandarin marinade • Fermented celery yuzu jelly | 22

## Main courses

### Meat

Swiss country pork  
Smoked Swiss  
beef shoulder

Pork cordon bleu  
Pastrami • Urnäsch horned cow cheese • Pumpkin  
seeds • Vegetable garnish • Spanish croquettes | 38

Simmental veal

Viennese veal schnitzel  
French fries • Cranberry jelly • Lemon | 42

Swiss Fleckvieh

Beef Bourguignon  
Braised beef cheek • Mashed potatoes •  
Pearl onions | 38

Swiss chicken

Coq au vin  
Chicken thighs • Rich red wine sauce •  
Sauce vegetables • French fries Pavé | 38

Simmental veal

Veal meatloaf  
Morel cream sauce • Stirred polenta •  
Braised baby carrots | 36

### Fish

Antarctic, line-caught,  
deep sea

Black hake  
Paprika beurre blanc • Wild broccoli •  
Pepper chutney • French fries Pavé | 62

### Vegetarian

Cauliflower steak  
Roasted cauliflower • Black garlic cream  
Pine nuts • Pickled shallots | 34

## From the grill

This highly prized beef specialty from is known for its excellent marbling and intense flavor. Particularly noteworthy is the use of Finnish heifers. Unlike many conventional meat offerings, not only in terms of taste, but also with its sustainable production.

Sashi Beef rump paillard  
Béarnaise • Chimichurri • Jus  
Truffle French fries  
Seasonal vegetables | 64

Sashi Beef Entrecôte  
Béarnaise • Chimichurri • Jus  
Truffle French fries  
Seasonal vegetables | 72

Sashi Beef Filet Medallion  
Béarnaise • Chimichurri • Jus  
Truffle French fries  
Seasonal vegetables | 78

Our cooking levels for filet and entrecôte  
Rare 48°C  
Medium rare 52°C  
À point 56°C

## Desserts

Carrot and mandarin cake

Yogurt ice cream • Almond brittle • Mandarin jelly | 14

Opera slices

Cascaratee gel Passion fruit sorbet | 16

Coupe Nesselrode

Vermicelles • Double cream meringue ice cream | 14

Vermicelles

Chestnut purée • Meringue • Cream | 12

Our classic sweet cider cream

Cream • Almond flakes | 9

## Ice cream

1 scoop of ice cream | 5

2 scoops of ice cream | 9

3 scoops of ice cream | 12

Vanilla Dream ice cream

Swiss Choc chocolate ice cream

Yogurt ice cream

Plum sorbet

Maple walnut ice cream

Rum and raisin ice cream

Pasticcio ice cream

Coconut ice cream

Double cream meringue ice cream

Yogurt ice cream

Plum sorbet

Passion fruit sorbet

Strawberry sorbet

All prices are in CHF, including statutory VAT.

Unless otherwise stated, we use Swiss meat.

We are happy to provide information about allergens.