

# Welcome to Restaurant 1802

We warmly welcome you to Restaurant 1802 in these special surroundings. Step inside and leave everyday life behind. You are in a truly unique place: right on the banks of the Rhine, where the rich history of the Paradies monastery estate blends 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.

Our name is a tribute:

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

The plus sign stands for further development – for our ambitious vision of 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 wish to enjoy the convivial charm of our inn 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

## Braised celery salad

Belper Knolle cheese | baby spinach |  
Blood orange | walnut and citrus pesto | 16

## Colourful raw vegetable and leaf salads

French dressing | 14

## Wild herb salad

Mustard and honey dressing | Nettle |  
Dandelion | Berries | 16

Ireland

## Pasture-raised beef tartare

Egg yolk cream | Lovage  
Caramelized onions | 24 | 34

# Soups

vegan

## Wild garlic cream soup | 12

Swiss

## Oxtail soup

Oxtail-Crostini | Chives | Sherry | 16

# Entrée

## Caramelle pasta

Scamorza cheese | Radicchio | Safron sauce  
Flower sprouts | 18 | 26

Atlantic Ocean

## Lobster raviolo

Lobster tail | Savoy cabbage | Black salsify  
Lobster fumée | 26 | 36

Pacific Ocean

## Tuna tataki

Avocado | Soy | Sesame | Radish | 26

All prices are in CHF, including statutory VAT.

Unless otherwise stated, we use Swiss meat.

We will inform you about allergens.

## Main courses

### Meat

Swiss country pork.

Smoked Swiss beef shoulder

Swiss

Swiss

Swiss

#### Stuffed pork cordon bleu

Pastrami | Urnäsch Cheese | Pumpkin seeds  
Vegetable garnish | French fries | 38

#### Viennese veal cutlet

French fries | Cranberry jelly | Lemon | 42

#### Stuffed breaded corn-fed chicken breast

Garlic butter | Lemon sauce |  
Mashed potatoes | Peas | Bacon | Lettuce | 36

#### Veal meatloaf

Morel sauce | stirred polenta  
Braised baby carrots | 38

### Fish

New Zealand

Spain

#### Spaghetti Vongole Verace

Mussels | Garlic | Chilli | Date tomatoes | Parsley | 36

#### Sole rolls Colbert style

Truffled Berny potatoes | Baby spinach | 48

### Vegetarian

#### Puff pastry pies

Grilled vegetables | Buffalo mozzarella  
Watercress | Sugo | Mushrooms | Olives | 36

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# Grill

Short-cut piece from the belly. Spicy, juicy with visible fiber structure and intense marbling.

The most tender cut of meat, as the muscle has been used very little and has therefore produced only a small amount of fibrous collagen.

First-class beef steak comes from the back section tender, finely marbled, particularly juicy, and full of flavour.

Excellent quality beef cattle breeds that adapt easily to the climatic conditions in Switzerland

A balanced diet and free-range grazing lay the foundation for naturally produced meat. All animals have a recognized and registered pedigree.

## US Beef Flank Steak

Béarnaise | Chimichurri | Jus  
Truffle mayonnaise | French fries  
Seasonal vegetables | 52

## US Prime Beef Filet

Béarnaise | Chimichurri | Jus  
Truffle mayonnaise | French fries  
Seasonal vegetables | 88

## Swiss Prime Beef Entrecôte

Béarnaise | Chimichurri | Jus  
Truffle mayonnaise | French fries  
Seasonal vegetables | 56

## Swiss Prime Beef Filet Medallion

Béarnaise | Chimichurri | Jus  
Truffle mayonnaise | French fries  
Seasonal vegetables | 68

Our cooking levels for fillet and entrecôte

Raw	48°C
Medium	56°C
Medium well	64°C



## Desserts

### Rhubarb Quinoa Mousse

Sorbet | Macadamia crunch | Raspberry lassi | 14

### Opera cake Dessert

Cascara tee gel | Passion fruit sorbet | 14

### Montblanc vermicelli

Chestnut puree tartlets | Meringue | 12

### Mango Passion Fruit Parfait

Dulce de Leche | Mini Churros | 16

### Sweet cider cream

Cream | Almond flakes | 9

## Ice cream

1 Ice cream scoop | 5

2 Ice cream scoop | 9

3 Ice cream scoop | 12

Vanilla Dream

Swiss Chocolate

Maple Walnut

Jamaika Rum Raisin

Pistachio

Coconut

Double cream-Meringue

Yoghurt

Strawberry

Passionfruit Sorbet

Raspberry Sorbet

Plum Sorbet

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