

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 river Rhine, where the rich history of the “Paradies” monastery estate blends with the lively present to create a unique atmosphere. The Kloostergut 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, modern and 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

Appetizers and Entrees

Summer Leaf Salad

Toasted seeds | Tomato pesto

House dressing | 12

Grilled Peach

Burrata | Aged balsamic vinegar

Nut and citrus pesto | Arugula | 18

Primal Carrot Salad

Mustard and arugula | Granola | Goji berries

Curry and carrot dressing | 15

Octopus Carpaccio

Orange | Green olive purée | Tomato

Dill oil | Sea salt | 16

Tomato and Toasted Bread Salad

Red onions | White tomato jelly | 13

With glazed pork belly | 18

Cold-Sliced Boiled Beef

Pickled vegetables | Citrus vinaigrette

Horseradish mayonnaise | 18 | 26

Seared Beef Tartare

Café de Paris butter | Garnishes

Brioche toast | 26 | 36

Soups

Gazpacho Andaluz

Cold tomato and vegetable soup

Vegetable garnish | Croutons | 12

Hay Cream Soup

Zander medallion | Vegetable straws

Hay flowers | 16

Main Courses

Meat

Stuffed Corn-Fed Chicken Breast

Corn foam sauce | Polenta slices | Puffed corn | 38

Veal Loin Steak

Cream sauce and chanterelle | Fettuccine

Stuffed courgettes | 58

Pork Cordon Bleu

Pastrami | Urnäsch cheese | Pumpkin seeds

Mixed vegetables | French fries | 38

Swiss Prime Entrecôte

Café de Paris sauce | French fries

Summer vegetables | 54

Pork and Veal

Pork fillet | Veal sweetbreads

Veal jus | Sour cherries | Coco beans

Parsnips | Fregola Sarda | 48

Fish

Mojito Zander

Risotto | Lime | Deep-fried capers

Mint | Edamame | 44

Crispy Zander Bites

Tartar sauce | Lemon

On a salad plate | 34

With french fries | 32

Vegetarian

Vegan Corn and Cauliflower Patties

Tikka Masala sauce

Grilled fennel | 32

Napkin Dumplings

Chanterelle cream sauce

Roasted cauliflower | Sunflower seeds

Herb oil | 34

Dessert

Chocolate Mousse Terrine

Tree cake coating | Banana | Lime
Fior di latte ice cream | 14

Mille Feuille

Vanilla and sweetcorn cream | Caramel popcorn
Mango and passion fruit sorbet | 14

Peach Melba 2.0

Almond mousse | Peach | Raspberry
Amaretto ice cream | Meringue | 14

Romanoff Ice Cream Sundae

Vanilla ice cream | Strawberries
Whipped cream | 13 | 15

Danish Ice Cream Sundae

Vanilla ice cream | Chocolate sauce
Whipped cream | 13 | 15

Amaretto Ice Cream Sundae

Vanilla-, walnut-, and pistachio ice cream
caramel and Amaretto sauce
Whipped cream | 13 | 15

Vanilla or Pistachio Affogato

Vanilla-, or pistachio ice cream | Espresso | 12

Iced Coffee

Stirred espresso ice cream
Whipped cream | 12

Ice Cream and Sorbets

1 Scoop | 5

2 Scoop | 9

3 Scoop | 12

Whipped cream | 1.5

Ice Cream

Vanilla | Chocolate | Yoghurt | Walnut | Strawberry
Pistachio | Espresso

Sorbets

Raspberry | Lemon | Damson Plum