

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

Lamb's lettuce

Egg | Bacon | Croutons
Potato dressing | 14

Autumnal leaf salads

Pumpkin seed pesto | Pear
Caramelised walnuts | 13

Primal Carrot Salad

Mustard and arugula | Granola | Goji berries
Curry and carrot dressing | 15

Game terrine

Raisins | Pistachios | Quince
Nuts | Brioche | Quince sorbet | 24

Seared Beef Tartare

Café de Paris butter | Garnishes
Brioche toast | 26 | 36

Soups

Pumpkin cream

Coconut milk | Ginger
Orange | Crayfish | 14

Schaffhauser Riesling soup

Grapes | Croutons | 12

Main Courses

Meat

Corn-fed chicken

Port wine sauce | Port wine figs
Caramelised goat's cheese
Vegetable bouquet | Polenta | 38

Water buffalo cheek

Red wine sauce | Root vegetables
Mashed potatoes | 48

Pork Cordon Bleu

Pastrami | Urnäsch cheese | Pumpkin seeds
Vegetable bouquet | French fries | 38

Swiss Prime Entrecôte

Café de Paris sauce | French fries
Vegetable bouquet | 54

Venison stew

Pearl onions | Croutons | Bacon
Red cabbage | Chestnuts | Lingonberry and apple
Spätzli | 38

Venison escalope

Game cream sauce | Red cabbage | Chestnuts
Brussels sprouts | Lingonberry and apple
Potato noodles | 52

Saddle of venison

Pistachio crust | Juniper game jus
Porcini mushrooms | Brussels sprouts
Truffled Pave fries | 62

Fish

Char fillet

Bacon espuma | Cauliflower | Edamame
Oat crumble | Venere rice | 46

Turbot

Beurre blanc | Char roe | Savoy cabbage
Potato-almond croquettes | 54

Vegetarian

Autumnal Vegetarian Platter

Chanterelle cream sauce | Napkin dumplings
Red cabbage | Chestnuts | Lingonberry and apple
Brussels sprouts | 34

Green spelt arancini

Pumpkin and Madras-curry sauce
Savoy cabbage | Kale | 32

Dessert

Tarte Tatin -20 minutes of anticipation

Vanilla ice cream | Calvados caramel sauce | 14

Chestnut mousse

Figs | Hibiscus jelly

Meringue | Thyme cremeaux | 16

Beetroot dessert

Dulcey espuma | Pickled beetroot

Beetroot sorbet | Plum jelly

Buckwheat crumble | 14

Black Forest ice cream sundae

Chocolate and Fior di Latte ice cream

Brownie | Cherries | Chocolate shavings

Whipped cream | 14 | 16

Nesselrode sundae

Vermicelles | Vanilla and Pistachio ice cream

Meringue | Whipped cream | 13 | 15

Vanilla or Pistachio Affogato

Vanilla-, or pistachio ice cream | Espresso | 12

Vermicelles

Meringue | Whipped cream | 9 | 12

Ice Cream and Sorbets

1 Scoop | 5

2 Scoop | 9

3 Scoop | 12

Portion whipped cream | 1.5

Ice Cream

Vanilla | Chocolate | Yoghurt | Walnut | Strawberry

Pistachio | Espresso | Jamaika | Coconut

Sorbets

Raspberry and strawberry | Lemon | Plum