

## Starter

Variation of black salsify	vinaigrette with black nuts	28
Winter salad	dressing with passion fruit and pistach	16
Pickled monkfish	bergamote and sour cream	30
Marbre of duck liver	pear-chutney and gingerbread-brioche	32

## Soup

Topinambour soup	curry-curd Madrocas sorbet	16
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## Main corse

Sauteéd scalop	winter leek and sauce hollandaise with sesam	46
Monkfish „petit bateau“	celery and safran-ginger sauce	48
Braised rutabaga	orange and Assam long pepper	32
Poultry breast	sweet potato and shallot	52
Irish beef fillet	parsnip – potato roulade and truffle jus	58
Veal from Basel	fregola sarda and artichokes	56
Filet of lamb	baked polenta and red wine spinach	48

Head chef Thierry Fischer  
and his team

The duckliver is from France  
The scalops is from USA  
The Monkfish is from France  
The lamb and poultry are from Switzerland

## Castle – menue

Marbre of duck liver  
pear-chutney and gingerbread-brioche

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Topinambour soup  
curry-curd Madrocas sorbet

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Veal Raviolo  
black salsify and vin jaune

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Sauteéd scalop  
winter leek and sauce hollandaise with sesam

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Irish beef fillet  
parsnip – potato roulade and truffle jus

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Specialties from the cheese dairy Jumi

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Delice with mango and chocolate  
mandarin-sorbet

We recommend accompanying this menu  
with wines from our wine cellar

Complete menu	CHF 149.-
5 course	CHF 118.-
4 course	CHF 98.-

Wine accompany CHF 45.-