

Castle – menue

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

Marbre of duck liver
pear-chutney and gingerbread-brioche

Topinambour soup
curry-curd Madrocas sorbet

Veal Raviolo
black salsify and vin jaune

Sauteéd scalop
winter leek and sauce hollandaise with sesam

Irish beef fillet
parsnip – potato roulade and truffle jus

Specialties from the cheese dairy Jumi

Delice with mango and chocolate
mandarin-sorbet

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

Amouse Bouche Menu served in 6 courses CHF 99.-
this menu takes you –in small portions- through our culinary skills.
We serve this menu exclusively as a dinner together for the whole table.

...we highly recommend accompanying this menu with our winset.

Also ask for our wine list. You will enjoy it!

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

Prices are in Swiss francs, and VAT is included with 7.7%