

Castle – menu

Starters

King oyster mushroom	sugar pea and «Belper Knolle»	24
Spring salad	dressing with pear vinegear and sunflower seed	16
Marinated char	cucumber and savora mustard	30
Spring chicken	morel crumble	32

Soup

Pea soup	apple-pepper sorbet	16
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Main courses

Breton codfish	spring onion and pine nut sud	46
Monkfish „petit bateau“	riso venere and wild garlic sabayon	48
Crispy polenta	green asparagus and «Cironé»	32
Appenzell duck breast	rosemary dauphine and lemon duck jus	50
Veal from Basel countryside	artichokes risotto and sherry creamsauce	56
Irish beef tenderloin	smoked potato-mousseline and shallots	58

Head chef Thierry Fischer
and his team

Marinated char
cucumber and savora mustard

Pea soup
apple-pepper sorbet

Calf's sweetbread
mushroom and green asparagus

Monkfish „petit bateau“
riso venere and wild garlic sabayon

Appenzell duck breast
rosemary dauphine and lemon duck jus

Specialties from the cheese dairy Jumi

Creation of rhubarb and ginger

complete menu	149. —
5 courses	118. —
4 courses	98. —

Amouse-bouche menu served in 6 courses CHF 99.-
this menu shows you –in small portions- our culinary skills.
We serve the menu exclusively as a dinner for the entire table.

...we highly recommend accompanying this menu with our wine pairing.

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

The char is from Denmark.
The spring chicken and the veal are from Switzerland.
The codfish and the monkfish are from France.

Prices are in Swiss francs and include 7.7% VAT.