

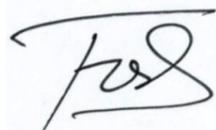
## Good tradition

Foie gras d'oie Apricot chutney   Pepper brioche	28
Beef tatar "Belper Knolle"   Pickled vegetables   Brioche toast	24/36
Summer salad Raspberry vinegar dressing   Sunflower seeds	16
Home-marinated organic salmon Melon compote	18/22
Char Lime dill butter   Salt potatoes   Almond spinach	30
Whole-grain Papardelle Onsen egg   Mushrooms   Herb Sauce	26

## Fine craft

White tomato soup Basil sorbet	16
Porc chop Grand Cru Smoked potato mousseline   Shallots	44
Castle burger Beef tenderloin strips   Pepper sauce   Country fries   Bacon	32
Beef tagliata Arugula   Ripened parmesan	42
Diced beef tenderloin "Stroganov" Pilau rice   Vegetables	42

*According to many wishes we have recreated the menu to be more universal.  
Thierry Fischer and his team offer you currently a high-quality, unified range of  
Gourmet & Brasserie.  
We wish you much pleasure with our new "crossover" selection!*



Thierry Fischer

## Outstanding castle menu

«A little something to get in the mood»

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Carne Cruda 26 /   
Grilled watermelon | Tarragon cream

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White tomato soup 16 /   
Basil sorbet

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Monkfish "petit Bateau" 48  
Ratatouille Vinaigrette

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Veal sirloin or Irish beef tenderloin 54 /   
Lettuce | Potato waffle confited tomato | Malfatti | Hay jus

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Cheese selection from the cheese dairy Jumi 18

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Peach raspberry creation 18 / 

Complete menu 145.-

 Our idea of the castle menu 99.-

**This year's wine pairing to the summer menu is presented by the winery Siebedupf  
in cooperation with the winery Preli.**

Complete menu 49.-

4 – Course 41.-

**Our range of products doesn't suit you?  
Ask for our wine list – it's worth it!**

Menu for 2 persons and more

The beef is from Ireland, the salmon from Scotland.  
The char is from Denmark, the porc from Switzerland.  
Our monkfish is from the Atlantic Ocean.  
Prices are in Swiss francs and include VAT.