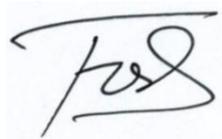


Good tradition

Lamb's lettuce Wild boar ham Pickled raisins	22
Beef tatar Cironé hard cheese Pickled vegetables Brioche toast	24/36
Winter salad Citrus vinegar dressing Almond pesto	16
Home-marinated organic salmon "Label Rouge" Quince chutney Wasabi	18/22
Zander Onion crust Riesling sauce Boiled potatoes Baby spinach	34
Broccoli pine nuts ravioli Cider sauce Winter vegetables	26
Fine craft	
Irish beef tenderloin Baked cauliflower Port wine shallot jus	58
Castle burger Beef tenderloin strips Barbecue sauce Country fries Farmhouse bacon	32
... Deluxe - with fried duck liver and pear chutney	+ 7
Chicken breast Patte Noire Winter leek Cinnamon blossom jus	46
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 advent menu

«A little something to get in the mood»	

Marbré of goose liver Smoked Jura trout Onion orange compote Brioche	28 / 

Parsnip soup Cardamom sorbet	16 / 

Sautéed monkfish Salsify Choron sauce	48

Slice of veal steak Truffel jus Potato artichocke terrine	56 / 

Cheese selection from the cheese dairy Jumi	18

Surprise of passion fruit Coconut White chocolate "Opalys"	18 / 

Complete menu 145.-

 Our idea of the castle menu 99.-

This year's wine pairing to the castle menu is presented
by Kaufmann Wine & Dinks.

Complete menu (5 glasses) 49.-
4 – course (3 glasses) 30.-

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

Menu for 2 persons and more

The wild boar is from Austria
The beef is from Ireland, the salmon from Scotland.
The zander is from Estonia, the veal from Switzerland.
The poultry and the monkfish are from France.
Prices are in Swiss francs and include VAT.