

Good tradition

Goose liver terrine Plum – onion relish Brioche	32
Green asparagus salad Hazelnut Free-range ham «Grand Cru»	26
Beef tatar «Belper Knolle» Quail egg Pickled vegetables	24/36
Spring salad Apple vinaigrette Pistachio pesto	16
Home-marinated salmon «Label Rouge» Grapefruit compote	18/22

Fine craft

Malfati Green asparagus Onsen egg Morel sauce	26
Char Caper butter Salt potatoes Young spinach	36
Sautéed monkfish Cauliflower Bourride sauce	48
Irish beef tenderloin Potato waffle Amalfi lemon sabayon	56
Castle burger Beef tenderloin strips Barbecue sauce Country fries Bacon	32
Veal steak from Basel countryside Chervil risotto Madeira jus	58
Short rib from Swiss beef Herbal lake Corn	39

The poultry is from France, the porc from Switzerland.
The beef is from Ireland, the salmon from Scotland.
The char is from Denmark and the monkfish from the North Atlantic.

Prices are in Swiss Francs and include VAT.


Oustanding castle menu

«A little something to get in the mood»

Marinated Scottish salmon 24 / 
Salicornia | Dill cream

Purslane soup 16 / 
Orange pepper sorbet


Breton coast codfish 42
Quinoa | Wild garlic beurre blanc

Slice of grand cru pork 49 / 
Rosemary gnocchi | Morel pine nut jus

Cheese selection from the cheese dairy Jumi 18

Yoghurt mousse 18 / 
Rhubarb hibiscus stock

Complete menu 149.-

 Idea of the castle menu 99.-

The menu's wine pairing is presented by the winery
Siebedupf

6 course – 5 glasses 50.-

4 course – 3 glasses 30.-

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

Menu for 2 persons and more

Allergies? We are happy to inform you!