

## Good tradition

Goose liver terrine Sour cherry – 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» Rhubarb compote	18/22

## Fine craft

Fregola Sarda 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 Persil fregola sarda   Madeira jus	58
Short rib from Swiss beef Herbal lake   Corn	39

Prices are in Swiss Francs and include VAT.

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.

## Oustanding castle menu

«A little something to get in the mood»

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Marinated Scottish salmon 24 /   
Salicornia | Dill cream


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Purslane soup 16 /   
Orange pepper sorbet

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Breton coast codfish 42  
Quinoa | Anchovies beurre blanc


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

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Cheese selection from the cheese dairy Jumi 18

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Yoghurt mousse 18 /   
Strawberry 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!