

Good tradition

Goose liver terrine Red onion – cassis chutney Brioche	32
Tomato creation Buratta Basilic sorbet	26
Beef tatar «Cironé» cheese Quail egg Pickled vegetables	24/36
Summer salad Wild berries vinaigrette Parsley – almond pesto	16
Home-marinated salmon «Label Rouge» Apricot – lemon compote	18/22

Fine craft

Riccota Gnocchi Porcini mushrooms Onsen egg «Belper Knolle» cheese	26
Char Caper – dill butter Salt potatoes Young spinach	36
Tagliatta of Irish beef tenderloin Fried potato corners Rosemary jus	50
Veal steak from Basel countryside Riso Venere Confit tomato	56
Castle burger Beef tenderloin strips Barbecue sauce Country fries Bacon	32
French duckbreast Cherry – vinegar jus Roman gnocchi Grilled leek onion	48
Irish beef tenderloin Herbal – cuvée Olive gnocchi Aubergine caviar	58

Prices are in Swiss Francs and include VAT.

The poultry is from France, the monkfish from Greece.
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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Dorade «ceviche» 26 / 👑
Lettuce – cucumber gazpacho | Cantaloupe melone

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Taggiasca olive soup 16 / 👑
Tomato – vinegar sorbet

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Sautéed monkfish 42
Fennel | Sangria stock

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Duo of Veal from Basel countryside 53 / 👑
Rosemary – pepper jus | potato foam

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Cheese selection from the cheese dairy Jumi 18

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Raspberry Gourmandise 18 / 👑
Sorrel ice cream | Cereal Crumble

Complete menu 155.–

👑 Idea of the castle menu 99.–

To the menu, we recommend our wine pairing set!

6 course – 5 glasses 44.–
4 course – 3 glasses 25.–

**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!