

Business Lunch

Starter

Watermelon gazpacho
Marinated feta cheese

Pickled pike-perch
Cantaloupe | Tonic foam

Maincourse

Sautéed sea bass filet
Couscous | Braised saffron fennel | Spice sud

Spare ribs
Coleslaw | Marinated potato corners | Garlic-spice dip

Dessert

Peach «Melba»
Bourban vanilla icecream | Peach | Raspberrys coulis

2-course menu 46.-
3-course menu 59.-

Wine of the week....

Sauvignon Blanc Selection Pierre 1 dl 9
2016 | Domaine Jakob | Hallau | Switzerland

Hohle Gasse 1 dl 11
2016 | Jauslin | Muttentz | Switzerland
Pinot Noir

Teenagers above 16 are allowed to drink beer and adults above 18 years are also permitted to drink spirits.
Prices are in Swiss francs and include 7.7% VAT.

Lunch in the Castle

Starter

Small season salad 9.50
Castle dressing | Roasted seeds

Taggiasca olive soup 16
Tomato – vinegar sorbet

Beef tatar 24/36
«Cironé» cheese | Quail egg | Pickled vegetables

Home-marinated salmon «Label Rouge» 18/22
Apricot – lemon compote

Maincourse

Char 36
Caper – dill butter | Salt potatoes | Young spinach

Diced beef tenderloin «Stroganov» 42
Pilaw rice | Vegetables

Ricotta Gnocchi 26
Porcini mushrooms | Onsen egg | «Belper Knolle» cheese

Castle burger 32
Beef tenderloin strips | Barbecue sauce | Country fries | Bacon

Tagliatta of Irish beef tenderloin 50
Fried potato corners | Rosemary jus

Desserts

Profiteroles 12
Warm chocolate sauce | Bourbon vanilla ice cream

Iced amaretto parfait 14
Pickled peach | Sesame crackers

Ice Coffee «Schloss Binningen» 12
Bourbon vanilla & coffee icecream | Chocolate sauce | Crème chantilly

Allergies? We are happy to inform you!

The pork is from Switzerland.
The beef is from Ireland and the salmon from Scotland.
The char and the pike-perch are from Denmark.
The sea bass is from Norway.