

Business Lunch

Starter

Parsnip soup
Sautéed prawns

Autumn salad
Roasted seeds | Pickled duck

Maincourse

Rack of lamb
Rosemary | Apricot crust | Couscous | Almond | Peperoni

Fried salmon
Smoked hollandaise | Barley risotto | Leek

Dessert

Plum tarte tatin
Vanilla icecream | Almond brittle

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

Wine of the week....

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

Pinot Noir Tradiziuon 1 dl 11
2016 | Weingut Liesch | Grisons | Switzerland
Pinot Noir

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

Riccota 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!