

Starters

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| Small vegetable garden Colorful beetroots Green apple Goat cheese | 23 |
| Red king crab Leek Kalamansi Croustillant | 31 |
| Marbled foie gras Crue de cacao Fig Banyuls | 33 |
| Beef tatar Yolk cream Marinated cucumbers Mustard caviar | 24/36 |

Soups & entrees

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| Pluma Iberico Catalana Red pepper Artichoke Chorizo | 38 |
| Lamb's lettuce soup Crispy bearnaise Smoked tofu | 16 |
| Dashi broth Tuna Edamame Dumpling | 19 |

Fish & meat

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|--|----|
| Monkfish Chicory Orange Mountain potato | 46 |
| Bar de ligne Red shallot confit Vegetables Parsley stock | 52 |
| Tournedos Rosini Spinach Perigord truffle Celery | 58 |
| «Alpine» Chicken Savoy cabbage Bacon Croutons Pioppini mushrooms | 48 |
| Castle burger Beef tenderloin strips Barbecue sauce Country Fries Bacon | 32 |
| Cream ragout from veal Mushrooms Braised Vegetables «Spaetzle» | 48 |

Vegetarian & vegan

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| Buckwheat fritters Kale Onion Chutney Argan oil foam | 32 |
| Gnocchi Vegan! Puntarella Salted almond foam Pioppini mushrooms Black olive oil | 34 |

Castle menu

Marbled foie gras
Crue de cacao | Fig | Banyuls

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Dashi broth
Tuna | Edamame | Smoked tofu

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Beef tenderloin
Spinach | Perigord truffles | Celery

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Cheese selection from the cheese dairy Jumi
Homemade fruit bread | Chutney

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Pré-dessert

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Castle Dessert
Peanut | Guanaja chocolate | Banana | Salted caramel

6 course 129

🍷 4 course 109

To the menu, we recommend our wine pairing set!

6 courses – 4 glasses 36

4 courses – 3 glasses 29

Allergies? We are happy to inform you!

The crab is from Norway. The foie gras and the Bar de ligne are from France. The pork is from Spain and the tuna from the Maldives. The monkfish is from Scotland. The beef, the veal and the chicken are from Switzerland.