

# lunchmenu

## starters

|  |      |
|--|------|
| castellan's mixed leaf salads with honey-ginger dressing | 14   |
| chef's soup of the day – with fresh seasonal ingredients | 12.5 |

## mains

|  |    |
|--|----|
| mediterranean sea bass steak with white wine risotto & mojo verde                        | 42 |
| fried chicken breast with mustard & honey marinade,<br>with potatoe millefeuille         | 38 |
| linguini with wild garlic pea sauce, chervil & datterini tomatoes<br>fresh herbs & aioli | 35 |

## weekly recommendation


|   |    |
|---|----|
| deep-fried langostinos with sriracha mayonnaise & guacamole (starter) | 28 |
| ojo de agua ribeye steak 250g with pink pepper & rosemary             | 54 |
| side dish of your choice  |    |
| homemade potato gnocchi with manchego sauce                           | 42 |
| truffles & caramelized hazelnuts                                      |    |

## dessert

|                                       |    |
|---------------------------------------|----|
| parfait of greek yoghurt & lemonthyme | 12 |
|---------------------------------------|----|

## wine recommendation

|                                  |       |
|----------------------------------|-------|
| cava villa conchi brut selection | 11    |
| summum yecla bodegas barahonda   | 12.50 |

 Share your Castellan's Moment with us and tag @castellans and @neuesschloss

All our dishes are prepared in a kitchen where nuts, gluten and other allergens are not excluded. If you have a food allergy, we ask you to let us know before ordering. Full allergen information is available. All prices in CHF including VAT.