



# menu for groups

from 10 persons

# menu neues schloss

CHF 68 per person

## starter

Castellans leaf salad | organic egg | radishes | datterini tomatoes | pine kernels  
Meditarranes majoran-dressing or honey-ginger-dressing

Cold watermelon gazpacho | feta cheese | pistachio

Argentinian beef empanadas | chimichurri sauce

## main

Whole ovenbaked sea bream | andalusian pisto vegetables | mojo verde | patatas bravas

Grilled corn poulard | lemon aioli | bomba rice

Tagliatelle | carrot pesto | burrata | pine nuts | chervil

## sweets

Basque cheesecake | gruyère double cream

Homemade ice cream or sorbet | daily selection

please let us know the guests choice at least 1 day before



All prices in CHF including VAT at the current rate.  
We are pleased to provide you with detailed information about possible allergens in the individual dishes.

# menu castellans

CHF 86 per person

## starter

Greek salad | paximadi bread | kalamata oliven | peppers | tomatoes | capers

Carrot-coconut soup | saffron | shrimp screwer

Patatas bravas | lime aioli | sriracha mayonnaise

## main

Grilled sea bass slice 200g | pea salad | white wine sauce | bomba rice

Ojo de agua ribeye steak 250g | pink pepper | rosemary | sweat potato chips

Homemade potato Gnocchi | manchego cheese sauce | truffle | caramelized hazelnuts

## sweets

Thomas Tiramisu | coffee ice cream | mascarpone foam | homemade almond biscuit

Greek yogurt & lemon thyme parfait | apricot

please let us know the guests choice at least 1 day before



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# menu tavolata

CHF 96 per person

## starter

Greek salad | paximadi bread | kalamata oliven | peppers | tomatoes | capers

Baked Langoustines | sriracha Mayonnaise | guacamole

Patatas bravas | lime aioli | sriracha mayonnaise

Pimientos del padron | maldon Salt | black olive powder

Argentinian beef empanadas | chimichurri suace

## main

Grilled rack of lamb | Garlic | fava bean puree

Fried octopus tentacles | pepperoni sauce | chimichurri sauce

Homemade potato Gnocchi | manchego cheese sauce | truffle | caramelized hazelnuts

Secreto iberico 24-hour sous vide | chimichurri sauce

Black bomba rice | grilled vegetables

## sweets

Thomas Tiramisu | coffee ice cream | mascarpone foam | homemade almond biscuit

Greek yogurt & lemon thyme parfait | apricot

Basque cheesecake | gruyère double cream

Seasonal fruit salad | tonka beans

Homemade ice cream or sorbet | daily selection

all dishes served in the centre of the table to share



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# privat dining

## the Library Room



capacity for up to 16 people  
privat dinners und meetings  
tailor-made catering  
state-of-the-art technology

We look forward to your enquiry

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