



Starters

Cold Beetroot & Pineapple Soup with creamy Greek yogurt & crunchy granola	16
Parsnip cream soup with crispy panko & olive oil	16

Salads

Salade Niçoise with tender pink seared tuna, young potatoes, crisp green beans, free-range egg & delicate mixed greens	28/38
Greek Salad with crispy Paximadi bread, tricolored tomatoes, bell peppers, tangy capers & aromatic Kalamata olives	22/32
Castellans leaf salad with avocado, cucumber, egg, tomatoes & radishes	30

Main courses

Grilled flank steak with mojo rojo & homemade potato wedges	38
Fried pikeperch fillet on orange risotto & wild broccoli	42
Homemade potato gnocchi with carrot pesto, pine nuts & arugula	36

Chef's recommendations

Slow cooked cod with lobster bisque, coconut milk, pepperoncini, vongole & sidedish of your choice	58
Rib-eye steak 250 g with shallots, demi-glace & balsamic vinegar & side dish of your choice	56
Linguine alle Vongole in white wine broth with sun-ripened Datterini tomatoes	39

Dessert

Basque cheesecake with aged Gruyère cheese & vanilla	16
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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 incl. VAT.