

lunchmenu

starter

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

main

Lamb skewer on Pita bread, Greek yogurt Dip & baked potato wedges	42
Sautéed fillet of sea bass on bomba rice with peas and oranges	44
Roasted white asparagus with parmesan truffle vinaigrette and hazelnuts	42

weekly recommendation


Watermelon gazpacho with feta cheese and pistachios (starter)	23
Linguine alle Vongole with white wine brew with Datterini tomatoes	42
Secreto Iberico 24h sous vide cooked with Chimichurri sauce served with potato millefeuille, grilled vegetables or salad	54

dessert

Crema Catalana with cinnamon, lemon and orange zest	12
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wine pairing

Cava Perelada stars brut reserva	9
Costamolino Vermentino di Sardegna	10

 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 incl. VAT.