

# Lunchmenu

## Starters

Castellan's mixed leaf salads with honey-ginger dressing	14
Cold Ajo Blanco soup with a fine coconut note and almonds	12.5

## Mains

Veal Saltimbocca alla Romana with golden brown rosemary roasted potatoes and Malaga jus	44
Grilled fillet of royal bream with tender green asparagus fresh pea-leek vegetables and homemade lime aioli	38
Slow cooked chanterelle risotto with apricots and roasted pine nuts	36

## Weekly recommendations

Greek salad with Paximadi bread, Kalamata olives, bell peppers (ST) tomatoes and capers	22
Pimientos del Padron with Maldon salt, black olive powder (ST)	18
Luma Beef Burger with John Baker Brioche, onion chutney Manchego, and sweet potato fries	42
Linguine alle Vongole mit Weissweinsud und Datterini Tomaten	42

## Dessert

Fresh lemon sorbet on marinated forest berry bed with mint and pistachios	12
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### Wine recommendation

Cava Perelada stars brut reserva	9
Riesling-Silvaner Aagne AOC Schaffhausen	13



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.