

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 course

Chicken Saltimbocca with Jamon Serrano, Mashed Potatoes & Malaga Jus	36
Swordfish steak on pea-tomato salad & mojo verde	38
White asparagus from Bavaria refined with herb and lemon vinaigrette	38
Seasonal Ravioli with tomato concase, burrata & Kalamata olives	36

Weekly recommendation

Greek salad with Paximadi bread, olives, bell peppers, tomatoes & feta	22
Luma Beef Burger with John Baker Brioche, Onion Chutney, Manchego sweet potato fries	42
Whole sea bream baked with Andalusian pisto vegetables & mojo verde	58

Dessert

Warm brownie with yoghurt ice cream & wild berries	12
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Wine recommendation

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.