



menu

starters

Beef Tartare with egg yolk cream, bread chips and pickled vegetables	28/36
Tuna avocado tartare	28/36
Roasted pulpo with saffron-potato espuma, pickled datterini tomatoes and celery	21
Colorful tomatoes with burrata and basil	16
castellan's salad with eggplant, olives, radishes, cucumber and pickled red onions	16

soup

Chef's choice soup	13
Green gazpacho with melon and mint	13

seafood

Monkfish all'Alessandro with tomato confit, fried capers, olive crumble and mussels	44
Roasted sea bass filet on pea duo and fried Panisse	49

field

Eggplant parmigiana with buffalo mozzarella and basil pesto	26
Prime dry aged beef entrecôte with Café de Paris cream-sauce, arugula salad and sun dried tomatoes	62
Frango Assado with piri-piri mayonnaise, grilled pepper cream and homemade potato wedges	39
Grilled Pluma Ibérica with BBQ-carrots and leek	68

pasta & grain

Linguini with clams	30
Paccheri with lobster and bisque	45
Lemon-thyme risotto with Gambero Rosso from Mazara del Vallo	42
Linguini Pachino with datterini tomatoes, garlic, chilli, arugula and parmesan flakes	26
Pistachio risotto with burrata cream	29

sides

Homemade potato wedges	7
Seasonal vegetables	7
French fries	7
Mixed salad	7
Parmesan risotto	7

Declaration: Beef CH, Ireland | Chicken CH | Pork CH, Spain
Tuna Fao 71 | Pulpo Marocco Fao 34 | Monkfish Fao 27 | Mussels Italy Fao 37
Gambero Rosso Fao 37 Sicily | Lobster Fao 21



All of our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu description do not include all ingredients - if you have a food allergy, please let us know before ordering. Full allergens information is available.
All prices in CHF including VAT at the current rate.