



menu

starters

Mixed salad with honey-ginger dressing, boiled egg, corn, cucumber, cherrytomatoes and radishes		16/24
Zander ceviche with pickled salted lemon, San Marzano tomato, avocado and pine nuts	22/32	
Deer carpaccio with wild herb vinaigrette, Belper Knolle and honey-brown mushroom	25	
Handcut beef tartare with butter-brioche, pickled capers and quail egg (on request refined with cognac or whiskey)	24/32	

soup

Soup of the day	12.5	
Pumpkin-mandarin soup with greek yogurt and rosemary-granola		14

seafood

Fish-Knusperli with mediterranean sauce tartar and young potatoes refined with sea salt		34
Codfish with scallops, sweet potato puree and herb Beurre Blanc	52	
Fried sea bass fillet with saffron blood-orange risotto and pea espuma	46	

field

Castellan's Burger with 100% Swiss Angus beef, John Baker brioche bun, onion chutney, cheddar and homemade barbecue sauce	36.5	
200g beef tenderloin with Malaga-jus, carrots, plums and potato-Pommer-mustard puree		59.5
Charra beef entrecote with spicy Mojo Rojo sauce and salt-crusted potatoes	54	

pasta & grain

Homemade deer-ravioli with morel sauce, olive oil and basil	41.5	
Beet root risotto with green apple, lukewarm Buche de Chevre and walnuts		34
Pumpkin gnocchi with grated truffle, manchego cheese and hazelnut	38	
Neues Schloss Linguini with datterini tomatoes, arugula and parmesan	30	

Declaration: Beef CH, Spain | Deer New Zealand | Venison New Zealand, Austria
Zander Netherlands | Codfish Iceland Fao 27 | Scallops Japan Fao 61



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.