



menu

## starters

Veal Tatare with escabeche sauce, olives and parmesan	21	
Swiss alpine salmon with jellied yogurt, strawberries and lime	28	
Pulpo salad with potato, datterini tomatoes, celery and peperoncini	21	
Mediterranean bulgur salad with cucumber, tomato, mint and cumin	16	
castellan's salad with eggplant, olives, feta cheese, radishes and pickled red onions		17

## soup

Creamy asparagus soup with wild garlic pesto and bread chips	14	
Green gazpacho with melon and mint	13	

## seafood

Cod with chickpea cream, baby spinach and dried sepia sponge	34	
Sea bass with pea cream, green asparagus and Mediterranean beurre Blanc		38

## field

Parmigiana with buffalo mozzarella and basil	28	
Fillet of beef with toasted garlic bread, arugula, dried tomatoes and pomegranate jus		64
Frango Assado with poultry jus, piri-piri sauce and rosemary crumble	39	
Pluma Ibérica with BBQ-carrot and grilled leek	49	

## pasta & grain

Tagliatelle with white rabbit ragout and dill	31	
Paccheri with lobster and bisque	42	
Risotto with Cima di Rapa and Salsiccia	29	
Risotto with mussels, thyme and lemon sauce	27	
Risotto as vegetarian or vegan option	21	

## sides

Rosmary potatoes	7	
Seasonal vegetables	9	
French fries	7	
Mixed salad	7	
Green leaf salad	7	

## castellan's Brunch

every Sunday 59

per person, incl. buffet,  
à la carte Brunch Tapas,  
Coffee, Tea & free flow Cava

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