



menu

starters

Beef Tatare with quail egg, truffle mayo and mushroom powder	26
Swiss alpine salmon with beetroot, yogurt and lime	28
Pulpo salad with potato, datterini tomatoes, celery and peperoncini	24
Mediterranean bulgur salad with cucumber, tomato, mint and cumin	16
castellan's salad with eggplant, olives, feta cheese, radishes and pickled red onions	18

soup

Turnip soup with Croutons and herb oil	12
French onion soup with parmesan-puffpastry-bonnet	12

seafood

Monkfish with chickpea cream, baby spinach and dried sepia sponge	38
Halibut with leek, topinambur and green peas	34

field

Beef filet 200g with garlic-bread, arugula, pine nuts and candied datterini tomatoes [add on Lobster 80g +24]	69
Frango Assado with poultry jus, piri-piri sauce and rosemary crumble	39
Pluma Ibérica with BBQ-carrot and grilled leek	52

pasta & grain

Tagliatelle with white rabbit ragout and dill	32
Pennone all'arrabiata	24
Paccheri with lobster and bisque	42
Risotto with Cima di Rapa and Salsiccia	29
Risotto mit with mussels, thyme and lemon sauce	27
Risotto as vegetarian or vegan option	21

sides

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

Sea bass in salt crust

per person incl. one side dish **68**

Order in advance for 4 persons or more.

