

winter events

the perfect venue for your christmas dinner

where southern europe meets zurich



where christmas meets you

Welcome to castellan's – your ideal venue for an unforgettable Christmas celebration!

Discover the unique fusion of Southern European cuisine with the culinary diversity of Zurich. In our restaurant, you'll experience the art of simple cooking, where the quality of regional ingredients and products takes center stage. We take pride in offering you an experience crowned by our exceptional hospitality.

Celebrate your Christmas party at castellan's and enjoy not only exquisite dishes but also a welcoming atmosphere that will make your event truly special. We look forward to providing you and your guests with an unforgettable evening.

Come and enjoy the magic of the Christmas season with us.



where location meets perfection

Upon request, we are happy to arrange a DJ or a band to provide the perfect musical backdrop for your Christmas party and create the ideal ambiance. Enjoy a festive event that delights all the senses and captivates your guests.



food

castellan's

where guests meet aperitifs

With our aperitif, you'll feel instantly closer to the South! Enjoy our Mediterranean delicacies – the perfect place for Tapas and Hot Sangria on festive evenings..

Option 1 CHF 17

Piementos del Padron

Bruschetta with Burrata

Panko-crusted Gambas with Sriracha Mayonnaise

Option 2 CHF 24

Empanadas with minced Beef

Patatas Bravas

Crab Pâté on Brioche toast

All prices in CHF including VAT



where idea meets realisation

menu 1

Chestnut Coconut Soup
Olive oil | Sakura

Lamb's Lettuce Salad
Bacon | Egg | Walnut dressing

Corn-Fed Chicken
Beetroot | Fregola Sarda | Wild herb salad

Truffle Pasta
Handmade noodles | Black truffle | Parmesan

Lindor-Chocolate Fondant
Vanilla ice cream | Wild berries

Colonel Lime Sorbet
Vodka | Mint

One dish per course | CHF 92 per person

All prices in CHF including VAT

For a personal touch, consider the menus as suggestions. We would be happy to create a customized menu for you, featuring the best from the land, sea, or lake on your plate.



where idea meets realisation

menu 2

Venison Carpaccio
Walnuts | Arugula | Raspberry dressing

Mountain Cheese Ravioli
Pearl onions | Pickles | Croûtons

Pumpkin Cream Soup
Saffron | Mandarins | Sakura

Radicchio Salad
Taleggio | Cranberries | Figs | Mustard

Veal Steak
Potatoes | Brussels sprouts | Morel sauce

Mediterranean Sea Bream
200g Salt-crusted sea bream | Pisto vegetables | Mojo Verde | Potatoes

Empanadas de Manzana
Tonka bean ice cream | Raisins | Cinnamon

Homemade Profiteroles
Chantilly cream | Dark chocolate | Pistachios

One dish per course | CHF 122 per person

All prices in CHF including VAT

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where idea meets realisation

menu 3

Pike-Perch Ceviche

Fried bananas | Avocado | Datterini tomatoes | Cilantro

Luma Beef Tartare

Brioche bread | Capers | Pickles | Egg Yolk

Jerusalem Artichoke Truffle Soup

90-hours egg | Hazelnuts | Chervil

Morel Mushroom Ravioli

Sage | Cranberries | Wild herbs

Beef Tenderloin

Parsley root purée | Pak-choi salad | Baby carrots | Raisin jus

400g Grilled Sea Bass

Mini vegetables | Champagne sauce

Tiramisù "Special"

Mascarpone espuma | Coffee Amaretto gel | Biscuit | Chocolate ice cream

One dish per course | CHF 172 per person

All prices in CHF including VAT

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drinks

castellan's

where cuisine meets pleasure

red | rot

glass 0.1l / bottle 0.75l | glas 0.1l / flasche 0.75l

Stupore, Bolgheri Rosso DOC, Toscana, Campo alle Comete, Italy	12.5 85
Corriente, Rioja, Telmo Rodriguez, Spain	11.5 78
Mas Collet, Montsant DO, Celler de Capcanes, Spain	11 72
Ekho, Niepoort Vinhos DOC, Portugal	10 70
Summum, Yecla DO, Bodegas Barahonda Biologisch, Spain	87
Coudoulet de Baucastel Rouge, Cotes du Rhone AOC, Famille Perrin, France	118
Preludio de Sei Solo, Ribera del Duero DO, Bodegas Sei Solo, Spain	130

white | weiss

glass 0.1l / bottle 0.75l | glas 0.1l / flasche 0.75l

Vermentino di Sardegna, Is Argiolas DOC, Italy	12 80
Jose Pariente, Sauvignon blanc, Rueda DO, Bodegas Jose, Spain	12 80
Gaba do Xil Branco, Valdeorras, Telmo Rodriguez, Spain	10 70
Herdade dos Grous White, Reserva, Vinho Regional, Alentejano, Portugal	12.5 85
Chardonnay, Zürich AOC, Bechtel Weine, Switzerland	10.5 70
Maria Costanza Bianco, Sizilien, Azienda Agricola Milazzo, Biologisch, Italy	85

rosé

glass 0.1l / bottle 0.75l | glas 0.1l / flasche 0.75l

Ultimate Provence Rose, Cotes de Provence AOP, France	12.5 85
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sparkling | schaumwein

glass 0.1l / bottle 0.75l | glas 0.1l / flasche 0.75l

Champagne Deutz Brut Classic, France	89 37.5 cl	23 139
Champagne Deutz Rose SA, France		169
Cava, Villa Conchi, Brut Seleccion, Spain		11 72
Prosecco Rose Brut, Millesimato DOC, Italy		12.5 85

beer | bier

Birra Moretti 0.3/0.5 l	7.5 9.5
Paulaner Weizen 0.5 l	9.5
Birra Moretti 0.33 l	8.5
Birra Moretti 0.0% alcohol-free 0.33 l	7.5

Züri Wasser

King's Tap still still, Queen's Tap sparkling sprudlig 0.5 l	7.5
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Negroni 18.5

Gin Beefeater 24 | Vermouth
Campari Bitter

castellan's 19

Brandy de Jerez | Cointreau | Aperol
Orange juice | Mint | Lime twist

Aperol Spritz 15

Cava / Aperol / Soda

Hugo 15

Cava / Elderflower syrup / Limes

Limoncello Spritz 15

Cava / Limoncello / Soda

Old Fashion 19

Whiskey Four Roses / Angostura Bitter /
Cane sugar

Nogroni 17.5

(non-alcoholic)

Tanqueray 0.0% / Alcohol free Vermouth /
Crodino

Herbs 14.5

(non-alcoholic)

Crodino / Tonic Water / Soda

Gingerina 14.5

(non-alcoholic)

Ginger Ale / Lime juice / Cane sugar

