

## Weekly Recommendation

Soup of the day	12.5
Toskanischer Panzanella salad with burrata cream & fresh basil	16
Lamb Ragu with pear, beans & gorgonzola served with rosemary potatoes Mille-feuille	38.5
Cod Confit on a bed of antipasti with sweet potato puree	36.5
Porcini mushroom Taleggio ravioli with thyme butter & cherry tomato	34.5

## Starters

Castellan's salad with egg, radishes, tomatoes, sweetcorn, and cucumber served with honey & ginger dressing	9.5/19.5
French onion soup with Gruyère gratinated crostini	14
Homemade warm pita bread with aubergine, feta, olive oil & fresh mint	19
Pimientos del Padron refined with sea salt	14
Greek Salad with cucumber, tomato, red onion, oregano, paprika, feta and olives	20
Prawn al ajillo	21

## Seafood

Mussels à la marinière or à la crème with matchstick fries served with aioli	39
Baked Mediterranean Sea Bream fillet with pisto, vegetables and Mojo Verde	48
Whole sea bass 1.2kg with lemon beurre blanc, seasonal vegetables & salted potatoes (2 person, price per person)	65

## Field

200g Rib eye steak with Balsmico and rosemary roast potatoes	58
Swiss Black Angus burger with bacon, John Baker brioche bun, pickled onions, lettuce, cheddar cheese served with sweet potato fries & aioli	42
Secreto Iberico 250g with Pommery mustard potato puree & broccoli	49
A roasted whole rack of lamb with herb jus, potato mille-feuille & green beans (2 persons, price per person)	69

## Pasta

Homemade gnocchi with carrot pesto, ricotta, and fresh mint	38
Parmigiana di Melanzane with burrata & fresh herbs	36
Neues Schloss spaghetti with cherry tomatoes, rocket & parmesan	30

## Dessert

Homemade Churros with Lindor chocolate sauce	12
Crema Catalana with lemon zest & cinnamon	12
Moelleux with berries and sour cream ice cream (waiting time 15 min)	16
Ice cream: Vanilla, Chocolate, Strawberry, and Sour cream (per scoop)	5.5
Sorbet: Raspberry, Mango and Lemon (per scoop)	4.5
Coffee Affogato with Amaretto	9.5
Coffee carajillo	8.5