

Weekly Recommendation

Castellan's salad with egg, radishes, tomatoes, sweetcorn, and cucumber served with honey and ginger dressing	9.5/19.5
Parsnip and apple cream soup	12.5
Roasted chicken corn poulard with tzatziki, antipasti vegetables & new potatoes	38.5
Poached pike-perch fillet with lemon sauce, courgette salad & rice	36
Parmigiana di Melanzane with burrata & fresh basil	34.5

Starters

French onion soup with Gruyère gratinated crostini	14
Deep-fried aubergine served with feta, truffle honey, and rocket	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 marinère 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 (2 person, price per person)	65

Field

200g Rib eye steak with Balsamico and rosemary roast potatoes	58
Swiss Black Angus Burger with bacon, pickled onions, mini lettuce, cheddar cheese & BBQ sauce served with sweet potato fries & Ali Oli	42
Secreto Iberico 500g with Pommery mustard potato puree & broccoli	67

Pasta

Homemade gnocchi with carrot pesto, ricotta, and fresh mint	38
Spaghetti with homemade basil pesto, pistachios, and burrata	36
Neues Schloss spaghetti with cherry tomatoes, rocket & parmesan	30

Dessert

Homemade Churros with Lindor chocolate sauce	12
Granola with Greek yoghurt, lime & honey	12
Crema Catalana with berries	12
Ice cream: Vanilla, Chocolate, Strawberry, and Sour cream (per scoop)	5.5
Sorbet: Raspberry, Mango and Lemon (per scoop)	4.5
Coffee Affogato	6.5
Moelleux with berries and sour cream ice cream (waiting time 15 min)	16