

Weekly recommendation (incl. salad or soup)

Castellan's salad with egg, radishes, tomatoes, sweetcorn, and cucumber served with honey and ginger dressing	9.5/19.5
Carrot and ginger soup refined with Greek yogurt	12
Chicken saltimbocca with white wine risotto and cherry tomatoes	36
Sea bass fillet with oregano roasted potatoes & aioli	34
Morel croquettes with a spicy Gruyère sauce	32

Starters

French onion soup with Gruyère gratinated crostini	14
Deep-fried aubergine served with feta, truffle honey and rocket	22.5
Pimientos del Padron refined with sea salt	12
Prawn Pil Pil	18

Seafood

Mussels à la marinière or à la crème with matchstick fries served with aioli	38
à discrétion	47
Baked Gilthead sea bream fillet with pisto and mojo Verde	48

Field

200g Rib eye steak with chimichurri and rosemary roast potatoes	58
Burger with pancetta, truffle aioli, pickled onions, lettuce, cheese and sweet potato fries	42
Roasted rack of lamb with a Mediterranean herb crust, green beans & rosemary potatoes Mille feuille	
With homemade coffee mayonnaise	48

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
Tapioka Pudding with Cantuccini and Kaki fruit	14
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