

castellan's

menu

our salads

Lamb's Lettuce Figs Goat's Cheese Walnut Dressing	v/TN/D/MU/G	25
Greek Salad Bell peppers Cucumber Tomatoes Capers Oregano Feta Kalamata Paximadi bread	v/G/SU	25
Beetroot and Orange Salad Dill Honey Yoghurt Dressing Walnuts	D/TN/V	22
Salad of the Day Honey-ginger dressing	v/D	15
+ Avocado, Fried Eggplants & Goat's Cheese		+ 6.5

our soups

Jerusalem Artichoke Truffle Soup 90-minute Egg Hazelnut	v/D/E/TN	21
Pumpkin Soup Vanilla Bourbon Mandarins Greek Yoghurt	v/D/G	19
Seasonal Soup of the Day		15

our recommendations

Beluga Lentil Tartare Coffee Graved Salmon Beetroot Pearls Herb Dressing	c/G/SS/C/S/F	27
Porcini Mushroom Ravioli Sage Belper Tubers Miso Sauce	v/E/D/S	28
Prawns in Panko Coat Coriander Sriracha Mayonnaise Avocado Cream	G/S/A	24
Mediterranean Tuna Tataki Capers Black Olives Tomatoes Lime Vinaigrette Sesame	s/SS/F	31

tapas

Pimientos del Padron Sea Salt Tomato Powder	v	18
Patatas Bravas Lime Aioli Sriracha-Mayonnaise	v/D/MU/E	20
Homemade Beef Empanadas Chimichurri Sauce	D/G/E	21
Olives & Capers Oregano	v/SU	10.5
Spicy hummus Pita-Bread Parsley	G/C/S	16
Jamon Iberico de Bellota «Pata Negra» Karasao-Bread Tomato-Dip		30
Homemade Foccacia-Bread Burrata Datterini- Tomatoes Balsamic Pearls	G/D/SU	22
Octopus «à la Gallega» Boiled Potatoes Smoked Paprika Powder	SF/F/D	24

pasta

Castellan's Parmigiana di Melanzane Burrata Fresh Herbs D/G	39
Handmade Potato Gnocchi Truffle Hazelnuts Manchego Cheese Sauce D/G/V	41
Fregola Sarda Seafood Tomatoes Basil G/D/SF/MO/F	42
Ravioloni Ricotta-Spinach Filling Prosecco Lemon Sauce Confit Datterini Tomatoes G/D/A/C	44

Gluten-free pasta on request

seafood

Grilled Octopus (200 gr.) Fava Bean Puree Fennel-Orange Salad Lemon-Basil Vinaigrette F/MO	52
Baked Mediterranean Gilthead Seabream Pisto Parsley Potatoes Mojo Verde F/D/A/SF	54
Sea Bass (1.2 kg) Lemon Beurre Blanc Sea Salt Potatoes Seasonal Vegetables (2 persons, price per person, only on pre-order) F/D/A/SF	71
Bouillabaisse Rouille Aioli Pane Carasau Bomba-Rice (2 persons, price per person, only on pre-order) F/D/A/SF	57
Moules-frites à la Crème Pommes Allumettes Aioli D/A/SF/MO	43

field

Lamb Rack Herb Coat Hokkaido Pumpkin Puree Glazed Brussels Sprouts Chestnuts D/S	58
Rib-Eye «Ojo de Aqua» Grilled Vegetables D	68
Secreto Iberico Rosemary Potatoes Chimichurri-Sauce SU/D	53
Swiss Black Angus Burger John Baker Brioche Bun Gruyère Onion-Chutney Rocket Sweet Potato Fries Aioli SU/D/G/S	45
Corn-fed poulard «Moroccan style» Dates Olives Caraway Seeds Lemon Taboulé-Salad TN/G/SS/C	52

sides

Seasonal vegetables	9
Couscous	8
Rosemary-Potatoes	8.5



bubbles and more.

Champagne Deutz Brut Classic, France	23
Cava, Villa Conchi, Brut Seleccion, Spain	11

Ask the team for your personal drinks recommendation
Alle Preise in CHF pro Glas

All prices in CHF per glass

dessert

«Tiramisù Thomas» Homemade Coffee Ice Cream Mascarpone Espuma Almond sponge Cake <small>G/D/A/E</small>	17
Crema Catalana Lemon Zest Cinamon Oranges <small>D/E</small>	15
Apple-Raisin Strudel Bag Homemade Tonka Bean Ice Cream Cranberries <small>G/D/A/E</small>	16
Toblerone Parfait Wild Berries Brownie-Sand White Chocolate <small>G/D/E/TN</small>	18
Ice Cream Vanilla, chocolate, strawberry and coffee (per scoop) <small>D/E/G/P</small>	6.5
Sorbet Raspberries, mango and lemons (per scoop)	6.5
Affogato al caffè Amaretto	9.5

● Vegetarisch

● Vegan

free flow cava & tapas

Every Saturday
from 12.00 – 16.00 Clock

Celebrate your Saturday in a
new way and let yourself be
pampered! CHF 75.00

your moment

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