



SCHLOSS LAUFEN | RHINE FALLS EXPERIENCE

MENU

1 February to 31 March 2025





SCHLOSS LAUFEN | ERLEBNIS AM RHEINFALL

STARTERS


Lamb's lettuce salad
with bacon and croutons
and a soft boiled egg
with French dressing
small 14.00 | large 20.00


Veal head terrine, lukewarm
with deep-fried sweetbreads, jus
and potato marinade
small 19.00 | large 32.00

Fermented Swiss chard
with a tomato and herb vinaigrette,
croutons, a dusting of jamón serrano ham
and shavings of Grana Padano
small 15.00 | large 23.00

prepared at the table:
Beef tatar
with toast bread and butter
egg yolk, cornichons, shallots, capers,
cognac, Worcester sauce, mustard, anchovies, Tabasco
mild or spicy
small 27.00 | large 39.00

SOUPS

Cream of caramel and apple soup
with bacon espuma and a crisp
13.00 

Cream of beetroot soup
with chives and lemon zest
13.00 

 lactose-free  gluten-free

Subject to change without notice / All prices in CHF incl. VAT.



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SNACK PLATTER

To slice as desired: with cooked bacon
and «Buureschüblig» sausage from Rubli in Marthalen
and cheese, Castle bread and butter
served with cornichons and red onions
25.00

CASTLE BOWL

Winter Bowl
Brussels sprout leaves and cauliflower tatar,
Cottage cheese with roasted pecans, beetroot salad,
oranges, chicory, lamb's lettuce
and warm quinoa
26.00

Winter bowl with smoked trout
35.00

These two dishes are on offer until 17:00.

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Our staff will be pleased to inform you upon request about ingredients
in our dishes that can trigger allergies or intolerances.

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VEGETARIAN

Gnocchi
in coconut sauce
in baked pumpkin
with a soft-boiled egg
and macadamia nut slivers
30.00

Oven-roasted shallots
on creamed celery
with beetroot and potatoes,
Polish butter
and deep-fried parsley
30.00

Rigatoni pasta
in an apple and walnut ragout
30.00

FISH & SEAFOOD

Poached pike-perch
with creamed cabbage, apple, beetroot
and potatoes
42.00 

Scallops, gnocchi,
cauliflower and Jerusalem artichoke
in a coconut sauce
with keta caviar
and macadamia nut slivers
42.00

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MEAT

Minced meat and pasta
with apple puree and grated cheese
28.00


Loin of pork (180 g)
with creamed peas, chorizo dumplings
and veal jus
34.00

Lamb ragout
with chestnuts, red cabbage and spaetzle
36.00

Flank of beef (160 g)
gratinated with Camembert
on fried lettuce hearts
and roasted celery purée
38.00

Quali breast
on a herb potato noodle
with fried Cicorino rosso
and a teriyaki jus
42.00

Veal ragout «Zurich style»
with «rösti» potatoes
48.00

Swiss fillet of beef (160 g)
with truffled Grana Padano espuma,
sweet potato purée
and wild broccoli
64.00 

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CASTLE HIGHLIGHT

For lunch only on pre-order

Our classic dish for 2 people


Châteaubriand

«Classic»

200 g per person

with béarnaise Sauce, vegetables and French fries

Sliced at the table and served in two courses

CHF 68.00 per person 

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DESSERTS

Chocolate and macadamia nut crème brûlée
with creamed rice and golden berry ragout
15.00

Flambéed semolina flummery
with passion fruit sorbet
and apple compote
15.00

Lemon cake
with mascarpone cream
and a scoop of ice cream of your choice
15.00

Vermicelles
chestnut purée
with meringues and cream
15.00

Our desserts are homemade.
Our service staff will also be happy to hand you our
ice-cream menu with ice-cream specialities from

MÖVENPICK

and tell you which cakes are available.

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