

MENU

1 February to 31 March 2025





STARTERS

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

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

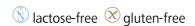
mild or spicy

small 27.00 I 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 ®





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.





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





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 8





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 \otimes





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



and tell you which cakes are available.

