



SCHLOSS LAUFEN | RHINE FALLS EXPERIENCE

6-COURSE DINNER PANORAMIC GLASS LIFT

We will be happy to inform you about the menu and the wine accompaniment on your desired date.

Champagner

Nicolas Feuillate, Champagne

Home-made Apéro snacks

Sauvignon Blanc

Bechtel Weine, Eglisau

Three-coloured morel mushroom
and chicken terrine
with pigeon breast, green asparagus tips
and sautéed morel mushrooms

9 Weiss

Chardonnay, Viognier
WeinStamm, Thayngen

Cream of crustacean soup
with cauliflower florets

Moscato d'Asti DOCG

Marchesi di Barolo, Piemont

Sorbet  

Undercover rot AOC

Rötiberg-Kellerei, Wilchingen

Châteaubriand
with béarnaise sauce, vegetables
and French fries
served in two courses

Orion

Scheurebe
Hedinger Weingut & Kellerei, Wilchingen

Sparkling wine soup
with elderberry yoghurt mousse
and lemon-lime sorbet

 lactose-free  gluten-free

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