



SCHLOSS LAUFEN | ERLEBNIS AM RHEINFALL

GOURMET-FESTIVAL-MENU SCHAFFHAUSER BLAUBURGUNDERLAND

25 April to 30 May 2026
as of 18:00

4- and 5-course menu - vegetarian
with or without wine accompaniment

Tizian Barrique Orange Wine 2023
Wunderstaa Wein | Hallau

Braised wild carrot
pumpernickel | basil | Gin

Pinot Blanc Goldsiegel 2023
GVS Weinkellerei | Schaffhausen

Wild garlic cream
walnut | Burrata | radicchio

Lemon verbena sorbet

Element 5 Weiss 2021
*aagne weingut | Rötiberg-Kellerei
Weingut Lindenhof | WeinStamm*

Soft boiled egg
pickled asparagus | roasted potatoes | rosemary

Schaffhauser EisArt 2003
WeinKeller.sh | Schaffhausen

Tiramisu
rhubarb | elderflower | lemon thyme

Trockenbeeren
Weingut Neukomm | Hallau

Blue snow
*mild blue cheese |
hazelnut and fennel seed crumble |
fig chutney*

4-course menu: CHF 79.00

4-course-Menu with wine accompaniment: CHF 107.00

5-course menu (with cheese): CHF 89.00

5-course menu (with cheese) with wine accompaniment: CHF 121.00

We adapt our dishes to accommodate intolerances or allergies where possible.
Our staff will gladly inform you about available alternatives. Prices incl. VAT.