



SCHLOSS LAUFEN | RHINE FALLS EXPERIENCE

# MENU

2 June to 14 September 2025






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## STARTERS



Mixed leaf salad  
with roasted cashews  
and croutons  
small 13.00 | large 19.00


Garnished sausage and cheese salad  
with cucumber, carrots and corn,  
cervelat sausage und Emmental cheese  
small 18.00 | large 28.00

Vitello tonnato  
small 24.00 | large 36.00 

Beef tatar  
with toast and butter  
mild or spicy  
small 25.00 | large 37.00

## SOUPS

Cold carrot and coconut soup  
with peach  
13.00  

Pea and mint soup  
with milk foam  
13.00 

 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.

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



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## SNACK PLATTER

until 17:30

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 BOWLS

Summer bowl

Buffalo mozzarella, pesto, cherry tomatoes,  
radishes, spring onions, roasted cashews,  
corn, carrots, cucumber and potato salad  
26.00

**with a choice of:**

Fried chicken cubes  
and mushrooms  
42.00

Pulled salmon  
and pan-fried vegetables  
48.00

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## CLASSICS

### MEAT

Breaded pork chop (300 g)  
with pan-fried vegetables and French fries  
38.00

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

### FISH

Pulled salmon  
on a crispy taco  
with cucumber, corn, tomatoes,  
guacamole and La Fraîche  
38.00 

Perch goujons  
with new potatoes  
and sauce tartare  
38.00

Perch goujons  
with leaf salad,  
roasted cashews, croutons  
and sauce tartare  
38.00

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## PASTA RIGATONI

**with a choice of:**

Cherry tomatoes, rocket,  
cashews, pesto and parmesan cheese  
26.00



Chicken ragout  
with red chicory, mushrooms  
and apple  
34.00



Salmon  
with creamy spinach and goat's cheese  
36.00

## «RÖSTI» POTATOES OVEN-ROASTED

**with a choice of:**

Mushrooms in a cream sauce  
with chives and fried onions  
24.00

Pulled beef  
with BBQ sauce, La Fraîche  
and spring onions  
28.00  

Salmon  
with guacamole and La Fraîche  
28.00  

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## CASTLE HIGHLIGHTS

as of 17:30

**Our classic dishes for 2 people**


### Châteaubriand

**«Classic»**

200 g per person

with homemade béarnaise Sauce, vegetables and French fries

Sliced at the table and served in two courses

CHF 79.00 per person 

### Lamb shoulder

**cooked sous vide**

approx. 700 g on the bone; for 2 to 3 persons

with focaccia bread, pan-fried vegetables  
and lime yoghurt

Lamb shoulder with side dishes, served for:

2 persons: CHF 47.50 per person

3 persons: CHF 37.50 per person

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## SUMMER HIGHLIGHTS


as of 17:30

### STARTERS

Octopus salad à la Niçoise  
with crispy green beans, onion chutney,  
black olives, date-tomato confit,  
marinated cucumber, duo of artichokes,  
capers, potatoes,  
frisée salad and egg yolk  
28.00 

Thinly sliced veal (cold dish)  
and aubergine cream on croutons  
with tomato and olive oil sauce  
and a Parma ham chip  
34.00

### FISH & MEAT

Poached char  
on curry-fennel salad  
with potato and nut butter espuma  
and squid ink oil  
44.00 

Water buffalo fillet (160 g)  
on a cucumber, avocado and mango sauce  
with sweet potato fries  
72.00

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## DESSERTS


Buttermilk panna cotta  
with strawberries

15.00 

Lemon tiramisu

15.00

White Toblerone mousse  
with meringues and passion fruit

15.00 

Our desserts are home-made.  
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.

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