



SCHLOSS LAUFEN | RHINE FALLS EXPERIENCE

# MENU

1 April to 1 June 2025







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## ASPARAGUS


### STARTERS

White asparagus salad  
with radishes and chives  
small 14.00 | large 22.00  

Three-coloured morel mushroom and chicken terrine  
with pigeon breast, green asparagus tips  
and sautéed morel mushrooms  
small 24.00 | large 32.00

Deep-fried asparagus  
with tarragon mayonnaise,  
cherry tomatoes, radishes  
and spring onions  
small 26.00 | large 34.00

### SOUP

Cream of asparagus soup with chives  
13.00 

### VEGETARIAN

White and green asparagus  
with morel mushrooms and Rigatoni  
30.00

 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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# ASPARAGUS

## MAIN DISHES

White asparagus  
with new potatoes and  
home-made hollandaise sauce  
34.00 

with boiled ham  
44.00 

with veal paillard  
52.00 

Fried king prawns  
on a crustacean risotto  
with green asparagus, bacon espuma  
and roasted pine nuts  
48.00

Chicken ragout  
with white asparagus,  
shiitake mushrooms, peas  
and Rigatoni  
34.00

Swiss fillet of beef (160 g)  
with deep-fried asparagus,  
tarragon mayonnaise and beluga lentils  
68.00

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## STARTERS


Leaf salad  
with cherry tomatoes,  
roasted seeds and croutons  
small 13.00 | large 19.00

Buffalo mozzarella  
on tomato salad with pesto  
small 16.00 | large 24.00 

Beef tatar with toast and butter  
mild or spicy  
small 25.00/27.00\* | large 37.00/39.00\*  
\*as from 17:30: prepared at the table

## SOUPS

Cream of crustacean soup  
with cauliflower florets  
14.00

Cream of morel mushroom soup  
with fried bacon and cognac  
15.00 

## 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

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## CASTLE-BOWL

until 17:30

Spring bowl

Salad of buffalo mozzarella, pesto, radishes  
and spring onions with roasted pine nuts,  
cauliflower salad with curry, artichoke hearts, onsen egg,  
white asparagus salad, cherry tomatoes, leaf salad  
and warm Ebly wheat

28.00

## VEGETARIAN

Truffled potato mousseline  
with spinach, a fried egg, beurre blanc  
and grated truffle

30.00 

## FISH

Fillet of trout fried on its skin  
with beluga lentils, truffled velouté sauce,  
sautéed sugar snap peas and carrots

38.00

Perch goujons  
with new potatoes  
and sauce tartare

*or*

with leaf salad, cherry tomatoes  
roasted seeds, croutons  
and sauce tartare

38.00

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## MEAT

Minced meat and pasta  
with apple puree and grated cheese  
28.00

Beef liver with veal jus  
and «rösti» potatoes  
32.00

Beef flank steak  
on brioche toast with bacon mayonnaise,  
lettuce hearts, spring onions,  
cauliflower salad with curry  
and grated Grana Padano  
36.00

Lamb fillets  
with a thyme crust  
on spinach, tomatoes  
and creamy polenta cornmeal  
38.00

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

Thinly-sliced veal saltimbocca  
on saffron risotto  
with sugar snap peas, carrots and veal jus  
50.00

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## CASTLE HIGHLIGHTS

as of 17:30

### Beef tatar

with toast bread and butter  
egg yolk, cornichons, shallots, capers,  
cognac, Worcester sauce, mustard, anchovies, Tabasco  
mild or spicy


Prepared at the table  
small portion 27.00 | large portion 39.00

### Our classic dish 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 

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