

castellan's



menü

unsere salate

Nüsslisalat Feigen Ziegenkäse mit Brioche Baumnuss-Dressing v/TN/D/MU/G	25
Randen – Mandarinen Salat an Joguhrt-Dill Dressing & Walnüsse v/D/G/E	22
Griechischer Salat mit Tomaten Grüne Paprika Rote Zwiebeln Kalamata Oliven & Feta Käse v/TN/D/MU/G	25
Quinoa Salat mit geröstetem Gemüse Minze & Tahini – Zitronen Vinaigrette	21
Panzanella Salat mit Burrata Tomatenmix Basilikum & Balsamico Perlen G	22

suppen

Andalusische Gazpacho mit Himbeeren Croutons Olivenöl v/D/G	19
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unsere empfehlungen

Beluga-Linsen Tatar Kaffee Graved Lachs Randen-Perlen Kräuter-Dressing c/G/SS/C/S/F	27 38
Carpaccio vom Hirsch Grana Padano Himbeeren & marinierte Pilze Trüffel Ali Oli G/S/A	24
Thunfisch-Tatar mit Avocado Soja Sauce Koriander Bananenchips s/SS/F	28 36
Roastbeef mit Kapern Rote Zwiebeln Rucola & Belper Knolle c/G/SS/C/S/F	38
Jamon Iberico de Bellota «Pata Negra» Karasao-Brot Tomaten-Dip A	30
Oliven & Kapern Oregano v/SU	10.5

dessert

Crema Catalana Zitronenzeste Zimt Orangen D/E/C	15
Panna Cotta Tonkabohne Waldbeeren G	12
Brownie mit Joguhrt Glace G/R	14
Glace Vanille, Schokolade, Erdbeere und Kaffee (pro Kugel) D/E/G/P	6.5
Sorbet Himbeeren, Mango und Zitronen (pro Kugel)	6.5
Affogato al caffè Amaretto G	9.5

Our salads

Lamb's lettuce figs Goat cheese with brioche Walnut Dressing <small>v/TN/D/MU/G</small>	25
Beetroot – tangerine salad with yoghurt dill dressing & walnuts <small>v/D/G/E</small>	22
Greek Salad with Tomatoes Green Peppers Red Onions Kalamata Olives & Feta Cheese <small>v/TN/D/MU/G</small>	25
Quinoa Salad with Roasted Vegetables Mint & Tahini – Lemon Vinaigrette	21
Panzanella Salad with Burrata Tomato Mix Basil & Balsamic Pearls <small>G</small>	22

soups

Andalusian gazpacho with raspberries Croutons Olive Oil <small>v/D/G</small>	19
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Our recommendations

Beluga Lentil Tartar Coffee Graved Salmon Beetroot Beads Herb Dressing <small>C/G/SS/C/S/F</small>	27 38
Carpaccio of deer Grana Padano Raspberries & Marinated Mushrooms Truffle Ali Oli <small>G/S/A</small>	24
Tuna tartare with avocado Soy Sauce Coriander Banana Chips <small>S/SS/F</small>	28 36
Roast beef with capers Red Onions Arugula & Belper Tuber <small>C/G/SS/C/S/F</small>	38
Jamón Iberico de Bellota «Pata Negra» Karasao Bread Tomato Dip <small>A</small>	30
Olives & Carpes Oregano <small>v/SU</small>	10.5

dessert

Crema Catalana Lemon Zest Cinnamon Oranges <small>D/E/C</small>	15
Panna Cotta Tonka Bean Wild Berries <small>G</small>	12
Brownie with Yogurt Ice Cream <small>G/A</small>	14
Ice cream vanilla, chocolate, strawberry and coffee (per scoop) <small>D/E/G/P</small>	6.5
Sorbet raspberries, mango and lemons (per scoop)	6.5
Affogato al caffè Amaretto <small>G</small>	9.5