

Especialidades de la casa

starter

Beef carpaccio with olive oil, shaved black truffle & Parmesan cheese	34
Beluga lentil tartare with mojo verde & cottage cheese	25
Tuna tartare with avocado, cucumber, Datterini tomatoes, seasoned with soy sauce	32

maindishes

Aquarello risotto with Chorizo, feta cheese & pistachios	36
Linguine with truffle butter sauce and shaved Belper Knolle cheese	39

Mr. Castellans favourite

Black bomba rice with cuttlefish ink, octopus & freshly caught fish refined with lime aioli & coriander	54
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„An old family recipe that my grandmother inherited from her grandmother. Bomba rice—a special variety of rice from Spain—has just the right bite, which makes this dish so unique. The rice is coloured black with squid ink, giving this dish its distinctive look and taste. Add freshly caught seafood, tossed briefly in the pan to preserve its full flavor. Refined with homemade lime aioli and fresh cilantro.

One bite and I'm transported back to my grandparents' kitchen table – the windows wide open, the view of the harbor, the salt in the air and the clinking of cutlery on old porcelain plates.

You'll love it."

– Mr. Castellan –



sopas | ensaladas

Creamy Jerusalem artichoke & truffle soup with caramelized hazelnuts	23
Warming seasonal soup of the house	16
Lauch-Kartoffel-Suppe mit griechischem Joghurt & geräuchertem Lachs	18
Farbenfroher griechischer Salat mit Tomaten, Feta, Paprika, Kalamata Oliven & Paximadi Brot	22/32
Castellan's garden salads with avocado, organic egg, sweet corn kernels and crunchy radishes & Datterini tomatoes served with Balsamico dressing or honey-ginger dressing	18/25

tapas para compartir

Crispy fried langostinos wrapped in panko with spicy Sriracha mayonnaise & guacamole	28
Jamon Iberico Pata negra - thinly sliced with tomato salsa & Sardinian Carasau bread	36
Homemade Argentinian beef empanadas & chimichurri sauce	25
Pimientos del Padron with Maldon salt & black olive powder	18
Feta cheese wrapped in filo pastry with thyme honey, roasted sesame seeds and fresh figs	23
Cod croquettes with crema de ajo negro (black garlic cream)	24
Selection of swiss cheese specialities from Jumi Hof with tomato marmelade & fruit bread	32



mar

Poached cod with spinach salad, parsley, mini carrots & fregola sarda	46
Oven-baked sea bream fillet on Andalusian pisto vegetables with Mojo verde & golden fried potatoes	48
Fried octopus tentacles on fava bean purée with olives, fried capers & gremolata	44
Paccheri with whole lobster tail, Datterini tomatoes, chilli & coconut milk	72

tierra

Secreto of Ibérico pork, cooked sous-vide for 24 hours, with panfried potatoes & chimichurri sauce	48
Ribeye Ojo de Agua 250 g, served with crispy French fries, salad or risotto	62
Roasted chicken thighs in mojo rojo with coriander, sprout salad & crispy panko	42
Luma beef burger in a brioche bun with Manchego, onion chutney & french fries	38

jardín | garden

Homemade potato gnocchi with creamy Manchego cheese sauce, sliced black truffle & caramelised hazelnuts	44
Ravioloni filled with Ricotta & spinach with a lemon-white wine sauce garnished with Daterini Tomaten & Kalamata olives	38
Parmigiana di Melanzane in a spicy tomato sauce with burrata & fresh basil	38
Mediterranean vegetable ragout with okra, peas, carrots & crumbled feta cheese	36



dulce

Thomas Tiramisu with coffee ice cream, mascarpone espuma & homemade almond biscuit	18
Basque cheesecake with Gruyère cheese & tonka beans, served with tomato marmelade	16
Crema Catalana with lemon and orange zest & wild berries	14
Tapioca coconut pudding with persimmon, sesame & honey	18
ice cream or sorbet l per scoop	6
vanilla	
chocolate	
raspberry	
lemon	
strawberry	

queso

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Digestiv

Averna l 20% Vol. l 4cl	10
Ramazotti l 30% Vol. l 4cl	11
Bulleit Bourbon Whiskey l 45% Vol. l 4cl	16
Säntis Malt Föhnsturm Whiskey l 46% Vol. l 4cl	20
Ron Zacapa Centenario 23 Sistema Solera l 40% Vol. l 2cl	16

