

# Lunch menu

## Starters

Seasonal soup of the day	16
Leek & potato soup with Greek yoghurt & smoked salmon	18

## Salads

Castellans leaf salad with avocado, corn, Datterini tomatoes & radishes, with homemade honey-ginger dressing	18/26
Greek salad with feta, tomatoes, cucumbers, capers, Kalamata olives & peppers	25/34

## Main courses

Veal saltimbocca with Jamón Ibérico & parsley potatoes	38
Roasted sea bream fillet with wild broccoli & Mojo Verde	36
Linguini an basil pesto & burrata cream	34

## Castellans Classics

Homemade Argentinian beef Empanadas & Chimichurri sauce	25
Tuna tartare with avocado, cucumber & Datterini tomatoes, seasoned with soy sauce	32
Parmigiana di Melanzane in spicy tomato sauce with burrata & fresh basil	38
Marbled Secreto Ibérico, cooked sous-vide for 24 hours with French fries	48
Luma Beef Burger in a brioche bun with Cheddar, Tomatoes, Pickles, mini lettuce, homemade BBQ sauce & French fries	38

## Dessert

Crema Catalana with cinnamon, orange & lemon zest	12
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Share your Castellan moment with us and mark @castellans and @neuesschloss

All our dishes are prepared in a kitchen where nuts, gluten and other allergens are not excluded. If you have a food allergy, please let us know before ordering. Full allergen information is available. All prices in CHF incl. VAT.