



SCHLOSS LAUFEN | ERLEBNIS AM RHEINFALL

STARTERS


Lamb's lettuce salad
with bacon and croutons
and a soft boiled egg
with French dressing
small 14.00 | large 20.00


Warm figs
flamed with goat's cheese, lardo,
Meaux mustard and honey
on brioche toast with braised chicory
small 23.00 | large 33.00

Deep-fried calf sweetbreads
on walnut and beetroot,
lamb's lettuce salad and sour cream
small 28.00 | large 38.00

Water buffalo tartare
with truffled celery ricotta,
avocado cream, saffron mayonnaise
and keta caviar
small 29.00 | large 39.00

SOUPS

Cream of roasted cauliflower soup
with fried bacon and nut oil
13.00 

Pumpkin soup with seeds and oil
13.00 

 lactose-free  gluten-free

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



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SNACK PLATTER

assorted platter with game: Dried venison,
homemade duck liver sausage with cranberries,
goose lard, cheese with Castle bread,
gherkins and red onions
25.00

CASTLE BOWL

Winter Bowl
Cottage cheese, Brussels sprouts and pumpkin
with roasted pecans, beetroot salad,
oranges, chicory, lamb's lettuce
and warm quinoa
26.00

Winter bowl with smoked salmon
30.00

VEGETARIAN

Duo of cauliflower and pumpkin
33.00

Onsen egg
with leek ragout and straw,
potato purée and grated truffle
33.00

Red cabbage, Brussels sprouts, chestnuts,
homemade pretzel dumplings,
cranberry pear and spaetzle
33.00

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Our staff will be pleased to inform you upon request about ingredients
in our dishes that can trigger allergies or intolerances.

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FISH

Fried salmon
in a mussel and root vegetable ragout
on green herb potato purée
with milk rice foam
38.00 

Fried fillet of trout
with two types of cauliflower,
beurre noisette foam and parsley oil
38.00

MEAT

Breaded pork chop (280 g)
with braised pointed cabbage and carrots
and roast potatoes
36.00

Rack of lamb
with braised chicory,
truffled white beans with bacon,
parsley oil and jus
46.00 

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

Braised veal cheek
on herb polenta
with vanilla carrots
and jus of dried tomatoes
50.00

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Game at the Rhine Falls

Traditional game specialities

All side dishes and sauces are homemade.

Fried duck liver
with braised onions and a creamy game sauce
with red cabbage, Brussels sprouts,
chestnuts, a cranberry pear,
pretzel dumplings and spaetzle
32.00

Sliced venison
with king trumpet mushrooms
in a creamy game sauce
with red cabbage, Brussels sprouts,
chestnuts, a cranberry pear,
pretzel dumplings and spaetzle
38.00

Pink roasted venison medallions
with a creamy game sauce,
with red cabbage, Brussels sprouts,
chestnuts, a cranberry pear,
pretzel dumplings and spaetzle
42.00

Duck breast
on green herb potato purée
with swede, enoki mushrooms,
duck liver cream and a creamy fig sauce
44.00

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CASTLE HIGHLIGHTS


11:30 - 17:00 on pre-order
17:30 - 22:00 without pre-order

Our classic dishes for 2 people

Châteaubriand

«Classic»

200 g per person
with béarnaise Sauce, vegetables and French fries

Sliced at the table and served in two courses
CHF 68.00 per person 

Saddle of venison

all side dishes and sauces are homemade

with red cabbage, chestnuts, Brussels sprouts,
a cranberry pear, pretzel dumplings, spaetzle
and a creamy game sauce

Served in two courses
CHF 68.00 per person

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DESSERTS

Blue cheese mousse
with orange chutney
and fruit bread
14.00

Baked apple parfait
with warm chocolate cake
and caramel fudge
14.00

Cheesecake
made with spiced Spekulatius cookies
and mandarin compote
14.00

Vermicelles
chestnut purée
with meringues and cream
15.00

Our desserts are homemade.
Our service staff will also be happy to hand you our
ice-cream menu with ice-cream specialities from

MÖVENPICK

and tell you which cakes are available.

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