








SCHLOSS LAUFEN | ERLEBNIS AM RHEINFALL

CASTLE TASTING MENU

Menu example for the 6-course dinner in the panoramic glass lift.

We will happy to inform you about the menu and the wine accompaniment on your desired date.

Wine accompaniment: Bechtel-Weine, Eglisau/ZH

Champagner	Homemade Apéro-Snacks
Chardonnay	Nutty beef tartare on toast with sourcream, trout caviar and egg yolk
Sauvignon Blanc	Lemongrass coconut soup with Glacier 51 toothfish  
Prosecco	Apple Sorbet  
Bechtus Pinot Noir	Herb roasted breast of pigeon with fried chanterelle mushrooms, grapes, a truffled potato dumpling and sesame jus 
Pintage Pinot Noir	Lavender crème brûlée with a dumpling of homemade blueberry ice-cream
	or
Pintage Pinot Noir	Cheese plate with five different cheeses from Chäs-Marili in Schaffhausen with apricot and plum chutney served with fruit bread