

## **Our Castle-menu**

Amuse-gueule

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Our goose liver,  
green apple, tarragon  
and homemade brioche

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Cream of mushroom soup  
with roasted mushrooms and chives

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Turbot fillet in a tarragon spume  
and zucchini

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Saddle of veal in white truffles sauce,  
green asparagus and noodles

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Variation of chocolate and passion fruit  
with hazelnut crumble

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EUR 112,00

without coalfish EUR 89,00

**We serve our castle-menu solely as complete menu.**