

Our Castle-menu

Amuse-gueule

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Fried scallops with oriental couscous salad,
mango-chilli salsa
and crustacean vinaigrette

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Cream of celery soup
with black autumn truffle

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Crispy fried fillet of sea bass
with basil sauce,
artichokes and lemon

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Medaillons of saddle of deer
in juniper lime sauce
savoy cabbage and finger noodles with poppy seeds

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Gâteau of Valrhona chocolate
with pineapple creole and pina colada sorbet

EUR 109,00

without sea bass EUR 89,00

We serve our castle-menu solely as complete menu.