

## Our Castle-menu

Amuse gueule

\*

Carpaccio of monkfish and salmon  
in a limevinaigrette,  
fennel-orange salad and curry-mayonnaise

\*

Porcini mushroom essence  
with small vegetables  
and small pistachio dumplings

\*

Saddle of lamb roasted until pink  
in a rosemary gravy,  
celery, beans and potato gratin

\*

Coconut-Crème Brûlée  
with pineapple and malibu sorbet

\*\*\*

EUR 85,00

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