



CHÂTEAU
ROYAL

Oysters <i>horseradish & dill</i>	1/3/6 6/18/32	Austern <i>Meerrettich & Dill</i>	1/3/6 6/18/32
House Bread <i>butter</i>	5	Hausbrot <i>Butter</i>	5
Suppli <i>crispy rice croquette with Taleggio</i>	1/2 8/15	Suppli <i>krosse Reis-Krokette mit Taleggio</i>	1/2 8/15
Ceasar Salad <i>baby gem, pan grattato, anchovy, parmesan</i>	8	Ceasar Salat <i>Salatherzen, Pan Grattato, Sardellen, Parmesan</i>	8
Tuna Tostada <i>spicy Tuna Tartare, Focaccia, spring onion</i>	18	Tuna Tostada <i>scharfes Thunfisch Tartar, Focaccia, Frühlingszwiebel</i>	18
Crudo <i>Hamachi, tomato water, cherries, currants</i>	16	Crudo <i>Hamachi, Tomatenwasser, Kirschen, Johannisbeeren</i>	16
Grilled goat cheese <i>Chioggia, yellow beets, wild herbs</i>	18	Gegrillter Ziegenkäse <i>Chioggia, Gelbe Beete, Wildkräuter</i>	18
Pasta of the day	24	Pasta of the day	24
Risotto Cacio e Pepe <i>Raw marinated Gambero Rosso, lime</i>	30	Risotto Cacio e Pepe <i>Roh mariniertes Gambero Rosso, Limette</i>	30
Trout <i>roasted cherry tomatoes, salt lemon aioli, nasturtium</i>	28	Forelle <i>geröstete Cherrytomaten, Salzzitronen-Aioli, Kapuzinerkresse</i>	28
Whole Fish <i>Café de Paris butter, vin Jaune</i>	Market price	Fisch im Ganzen <i>Café de Paris Butter, Vin Jaune</i>	Tagespreis
Braised veal cheek <i>young peas, chanterelles</i>	34	Geschmorte Kalbsbacke <i>junge Erbsen, Pfifferlinge</i>	34
Poussin a la Picatta <i>grilled pepper, salsa verde</i>	28	Stubenküken a la Picatta <i>gegrillte Paprika, Salsa Verde</i>	28
Duroc Porc Chop (450g for 2) <i>apricot salsa, kohlrabi</i>	42	Kotelett vom Durocschwein (450g für 2) <i>Aprikosen Salsa, Kohlrabi</i>	42
Mashed potatoes	8	Kartoffelpüree	8
Green Salad	5	Grüner Salat	5
Seasonal Vegetables	8	Saisonales Gemüse	8
French Fries	6	Pommes Frites	6