



CHÂTEAU  
ROYAL

Oysters <i>chili crisp &amp; lime</i>	1/3/6 6/18/32	Austern <i>Chiliflocken &amp; Limette</i>	1/3/6 6/18/32
House Bread <i>butter</i>	5	Hausbrot <i>Butter</i>	5
Supplì <i>crispy rice croquette cacio e pepe, Cheese-Dip</i>	1/2 8/15	Supplì <i>krosse Reis-Krokette Cacio e Pepe, Käse-Dip</i>	1/2 8/15
Ceasar Salad <i>baby gem, pan grattato, anchovy, parmesan</i>	12	Ceasar Salat <i>Salatherzen, Pan Grattato, Sardellen, Parmesan</i>	12
Tuna Tartare <i>spicy Tuna Tartare, Focaccia, spring onion</i>	18	Thunfisch Tatar <i>scharfes Thunfisch Tatar, Focaccia, Frühlingszwiebel</i>	18
Porchetta <i>Horseradish, Pimientos de Padrón, pumpkin seeds</i>	18	Porchetta <i>Meerrettich, Pimientos de Padrón, Kürbiskerne</i>	18
Grilled goat cheese <i>Chioggia, yellow beets, wild herbs</i>	18	Gegrillter Ziegenkäse <i>Chioggia, Gelbe Bete, Wildkräuter</i>	18
Pasta of the day	24	Pasta of the day	24
Saffron Risotto <i>Raw marinated Gambero Rosso, lime</i>	34	Safran Risotto <i>Roh marinierter Gambero Rosso, Limette</i>	34
Monkfish <i>Sauce Rouille, confit leak, spring onions</i>	28	Seeteufel <i>Sauce Rouille, konfierter Lauch, Frühlingszwiebeln</i>	28
Whole Fish <i>confit garlic, Vin Jaune, parsley</i>	Market price	Fisch im Ganzen <i>Konfierter Knoblauch, Vin Jaune, Petersilie</i>	Tagespreis
Onglet <i>Pistachio-Pipián, grilled peas, Patisson</i>	34	Onglet vom Rind <i>Pistazien-Pipián, gegrillte Erbsen, Patisson</i>	34
Poularde <i>salsa verde, Taggiasca olives, zucchini, sage</i>	28	Maispoularde <i>Salsa Verde, Taggiasca Oliven, Zucchini, Salbei</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