



CHÂTEAU
ROYAL

Guillardeau Oysters <i>chili crisp & lime</i>	1/3/6 6/18/32	Guillardeau Austern <i>Chiliflocken & Limette</i>	1/3/6 6/18/32
House Bread <i>sourdough, whipped butter</i>	6,5	Hausbrot <i>Sauerteig & Butter</i>	6,5
Suppli <i>crispy rice croquette, aged pecorino</i>	1/2 8/15	Suppli <i>krosse Reis-Krokette, gereifter Pecorino</i>	1/2 8/15
Ceasar Salad <i>herb dressing, anchovy, parmesan</i>	14	Ceasar Salat <i>Kräuter dressing, Anchovy, Parmesan</i>	14
Trout Tartare <i>endives, lemon oil, trout roe</i>	18	Forellen Tatar <i>Chicoree, Zitronenöl, Forellenkaviar</i>	18
Ceps <i>lovage, confit garlic</i>	16	Steinpilze <i>Liebstöckel, konfierter Knoblauch</i>	16
Octopus Skewer <i>red pepper glaze, yuzu chimichurri</i>	18	Oktopus Spieße <i>rote Pfeffer Glasur, Yuzu Chimichurri</i>	18
Pasta of the day	24	Pasta of the day	24
Pumpkin Risotto <i>Guanciale, Sage</i>	30	Kürbis Risotto <i>Guanciale, Salbei</i>	30
Whole Fish <i>parsley, beurre-blanc</i>	Market price	Fisch im Ganzen <i>Petersilie, Beurre-Blanc</i>	Tagespreis
Onglet <i>pistachio-Pipián, truffel Jus, braised shallot</i>	36	Onglet vom Rind <i>Pistazien-Pipián, Trüffel Jus, geschmorte Schalotten</i>	36
Duroc Porc Chop (450g for 2) <i>peach salsa, pickled Kohlrabi</i>	42	Kotelett vom Durocschwein (450g für 2) <i>Aprikosen Salsa, gepickelter 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