



Good food warms the heart
and feeds the soul.

Welcome to the restaurant new castle.

Nice to have you with us.

Game season

Soup

Creamy Pumpkin soup With roasted seeds	CHF	13.50
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Main course

Home-marinated venison ragout "Castle" (red deer) garnished with bacon strips, served with buttered Spätzle and cranberry	CHF	35.50
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Sliced Game Meat in cognac cream sauce with buttered Spätzle and cranberry-pear	CHF	44.50
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Medaillons of venison (roe deer) in juniper and cognac cream sauce with apple red cabbage, chestnuts and buttered Spätzle	CHF	49.50
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Dessert

Coupe Nesselrode Vermicelles, vanilla ice cream, meringues and cream	CHF	13.50
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Vermicelles with cream	CHF	12.50
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House wine

We recommend our New Castle house wine	CHF	6.50 / dl
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Soups and salads

Tomato cream soup with mascarpone and basil	CHF	12.50
Fresh soup of the day	CHF	10.50
Salad	CHF	9.80
Mixed Salad	CHF	12.80
Caprese Tomato salad with buffalo mozzarella cheese	CHF	16.50
Lamb's lettuce with egg, onion and bacon	CHF	15.50

Dressing of your choice: French, Italian or Balsamico

Starters

Chicken Strips with Curry Served with fresh fruits and salads		
small	CHF	19.50
large	CHF	27.50
Fried prawns Served with lemon dressing and olive oil		
small	CHF	22.50
large	CHF	29.50
Beefsteak Tatar Prepared with Cognac and served with Toast and butter		
small	CHF	22.50
large	CHF	29.50

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RESTAURANT

Fish

Prawns Aglio grilled with garlic, olive oil, pepperoncini and noodles	CHF	37.50
Grilled wild salmon from Norway with vegetables, lemon sauce and rice	CHF	36.50
Fish crispies with tartar sauce and salad	CHF	25.50

Vegetarian

Ravioli 'Gardener' with olive oil with grilled vegetables and parmesan cheese	CHF	24.50
Risotto della Nonna with porcini mushrooms	CHF	25.50

Sides

Bouquet of vegetables	CHF	6.50
Grilled vegetables	CHF	6.50
Rice	CHF	4.50
Butter noodles	CHF	4.50
French fries	CHF	4.50
Wedges potatoes with herb curd cheese	CHF	6.50

Pasta

Pomodore e Basilico with tomato sauce and fresh basil	CHF	19.50
All'arrabbiata a spicy tomato sauce with olive oil, onions and hot pepper	CHF	19.50
Carbonara cream sauce with bacon-pieces, onions and pepper	CHF	19.50
Bolognese minced beef and tomato sauce	CHF	19.50
Prawns and tomatoes with artichoke hearts, tomato, prawns, onions, olive oil, cream, sherry and cayenne pepper	CHF	29.50
Pasta of your choice: spaghetti or penne		

Kids

Asterix breaded pork escalope with French fries	CHF	13.50
Obelix chicken nuggets with French fries	CHF	13.50
Pinocchio spaghetti with fresh tomato sauce	CHF	11.50

Steaks

Australian Beef Filet
with home-made herb butter

150 gr.	CHF	37.50
200 gr.	CHF	44.50
300 gr.	CHF	59.50

Entrecôte „Chef“
sliced sirloin from Uruguay with a garlic crust

150 gr.	CHF	30.50
200 gr.	CHF	37.50
300 gr.	CHF	49.50

Veal escalope Wiener Art
with cranberries

150 gr.	CHF	35.50
200 gr.	CHF	39.50

Pork escalope (160 gr.) grilled, served with herb butter	CHF	24.50
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Fitness-Platter plate with mixed salad and marinated swiss chicken stripes	CHF	24.50
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Cordon bleu (180 gr.) pork escalope stuffed with ham and cheese	CHF	28.50
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RESTAURANT

Thank you very much for your visit.

Hope to see you soon!

Please contact our staff for information on allergens in individual dishes.

Declaration

Origin of the meat, unless otherwise declared

Pork Switzerland

Veal Switzerland

Beef Switzerland, unless otherwise declared

Chicken Switzerland

Fish Farmed fish, Switzerland and Pacific

Beef and chicken may have been produced with hormones as performance enhancers and/or may have been produced with antibiotics and/or other antimicrobial performance enhancers.

Ham	Shoulder of ham (Switzerland)
Eggs	from barn

Service included, price in CHF incl. 8.1% VAT., Visa, Eurocard, Maestro, EC Direct and Lunch Checks.