

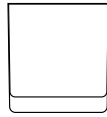
"We believe that crafting cocktails is more than just combining ingredients. It's an expressive form of storytelling that resonates with each patron. At Château Royal, we invite you to savour not only the cocktails but also the artistry, dedication, and genuine hospitality that define us."



Negroni

Sous Vide 62°

Freimeister Kollektiv Gin
Blood Orange
Campari



*“ My name is Negroni,
but everybody calls me
Negroni Sous Vide ”*

14

Paloma Royal

Mayaciel Tequila Blanco
Pineapple
Fennel Seed
Grapefruit Soda

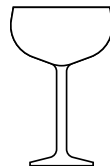


“ Fast and Foamy ”

15

Naked & Famous

Mezcal
Aperol
Yellow Chartreuse
Prosecco
Fire Tincture

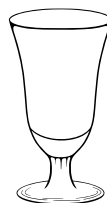


“ Ice Carving ”

15

Casa Camacho

Vermouth
Patagonian Spirit
Orange Bitter
Tonic

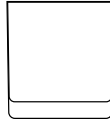


“ Tapas Bar ”

14

Bloody Art

Vodka or Mezcal
Tomato
Sweet Chili
Pink Pepper

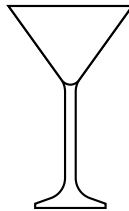


*“ You say
Vod - Ka ,
I say
Mez - cal ”*

14 / 15

Royal Vesper

London Dry Gin
Vodka
Quinquina
House Pickles



*“for the real Martini
Drinkers... “*

18

Ballon d'Or

Tamarind Rum
Falernum
Jasmin Tea
Tonka & Date
Verjus



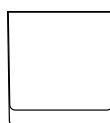
“ The Master of Fine Bubbles ”

15

Whiskey Basil

Bourbon
Basil
Honey
Champagne

Smash



“ Horse with no Name ”

15

Irish Coffee

Jameson
100% Arabica
Dark Chocolate
Stout Reduction



“Cold & creamy”

15

Château Sour

Amaro
Falernum
Homemade Cola
Citrus



*“What more do you
want from life?
An Amaro”*

14

Apple Tart

Jacobi 1880
Apple
Cinnamon
Caramel
Verjus

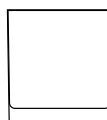


“Digestif”

15

Marquise de Château

Armagnac VS
Australian Rye Whiskey
Absinthe Olive Oil



“Back to the Future”

18

0% Alcohol

Voyage

Seedlip Spice 94
Pineapple
Caraway Seed
Sichuan Pepper



“Cast Away ”

12

Sour Grapes

Volee Aperitif
Verjus
Honey



“A sober Sommelier ”

12

Gurke & Tonic

NoGin
Cucumber
Mint
Herbal Tonic

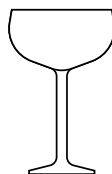


“Cool As a Cucumber ”

12

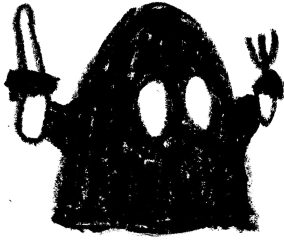
Breakfast Martini

Seedlip Garden
Homemade
Marmalade
(Orange & Lemon)



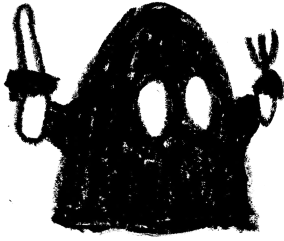
“Petit déjeuner chez Tiffany”

12



14:30 - 23:00

Oysters 3/6	21/40
Bread & Butter	3,5
<i>Keit sourdough, Whipped Caramelized Butter, Olive oil</i>	
Peperone Crusco	5
<i>Crispy, Sun Dried Italien Pepper</i>	
Nuts	5
<i>Harissa & Maple Syrup</i>	
Olives	6
<i>Orange & Rosemary</i>	
Beef Tartare	18
<i>Hand cut Beef Filet, Grilled Sourdough, Caper & Mustard</i>	
Mixed Lettuce	6,50 / 12
<i>French vinaigrette & fresh herbs</i>	
Grilled Cheese Sandwich	12
<i>Brioche, Kimchi, Truffle Butter, Raclette Cheese</i>	
Pasta of the Day	24
<i>Fresh pasta with Seasonal changing Sauce</i>	
Mozzarella di Bufala	18
<i>Seasonal Condiment</i>	



14:30 - 23:00

Austern 3/6	21/40
Brot & Butter <i>Keit Sauerteigbrot, geschlagene Nussbutter, Olivenöl</i>	3,5
Peperone Crusco <i>Knusprige, sonnengetrocknete italienische Paprika</i>	5
Nüsse <i>Harissa & Ahornsirup</i>	5
Oliven <i>Orange & Rosmarin</i>	6
Beef Tartar <i>Rinderfilet, Gegrilltes Sauerteig Brot, Kapern & Senf</i>	18
Pflücksalat <i>Französische Vinaigrette & Schnittkräuter</i>	6,50 / 12
Grilled Cheese Sandwich <i>Milchbrot, Kimchi, Trüffle Butter, Raclette Käse</i>	12
Pasta of the Day <i>Frische Pasta mit Saisonal wechselnder Sauce</i>	24
Mozzarella di Bufala <i>Saisonal Begleitet</i>	18



VODKA

Belvedere	16
Ketel One /Citroen	12
Grey Goose	15
Partisan	11

TEQUILA

Casamigos Tequila	20/26/33
Corazon	16/18/25
Don Julio	20/26
Mayaciel Blanco	15

MEZCAL

Bruxo Artesanal	16
Casamigos Artesanal	28

COGNAC

Hennessy Vs / Vsop / Xo	19/21/57
Seignette Vs	20
Remy Martin XO	50

PISCO

Pisco Acholado Pancho Fierro	12
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GRAPPA

Nonino Grappa Merlot	12
Nonino Chardonnay	14
Grappa Bassano Classica (Poli)	13

GIN

Audemus Umami	17
Berliner Brandstifter	15
Bombay Sapphire Gin	12
Capreolus Distillery Garden Swift	21
Elephant	18
Gin Mare	17
Freimeister Kollektiv Gin	12
Monkey 47	19
Hendrick's	15
Plymouth	13
Sipsmith	15
Star of Bombay	17
Tanqueray	13
Tanqueray 10	17

RUM

Botucal Reserva Exclusiva	17
Bacardi Spiced Oakheart	11
Eminente Reserva 7 YO	20
Havana Club 7	14
Goslings	13
Rhum Damoiseau Blanc	13
Plantation White Three Stars	12
Plantation Barbados 5 Years Rum	14
Santa Teresa 1796	19
Ron Zacapa Centenario Solera	23
Zacapa Centenario XO	46

IRISH WHISKEY

Jameson Standard	12
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SCOTCH WHISKY

Auchentoshan 12 years	16
Laphroaig 10 years	15
Lagavulin 16 years	26
Talisker 10 years	15

BLENDED SCOTCH WHISKY

Chivas Regal 12 years	13
Monkey Shoulder	15

JAPANESE WHISKY

Nikka From The Barrel	25
Hibiki Harmony	36

BOURBON

Bulleit	13
Bulleit Rye	14
Buffalo Trace	14
Eagle Rare	19
Sazerac Rye	25
Wild Turkey 101	15



SPIRITS, LIQUEUR & VERMOUTH

Adriatico Bianco / Natural	13
Aperol	11
Borgmann	11
Bailey's	10
Campari	12
Carpano Bitter	13
Cassis Johannisbeerlikor	12
Carpano Antica Formula	13
Companion Blood Orange/Amalfi	11
Chartreuse Gelb / Grün	13
Cointreau	10
Chambord	11
Disaronno	11
Cocchi Vermouth di Torino	12
Creme de Banane	14
D.O.M Benedictine	12
Frangelico	10
Italicus Rosolio di Bergamotto	15
Jägermeister	10
Kalhua	10
La Fee Absinth	17
Lillet Blanc	10
Noilly Prat	10
Pimm's No.1	10
Pernod Pastis	12
Sambuca	10
Speck Birne	12
St Germain	12
Volcan Azul	12

AMARO

Averna Amaro	11
Amaro Montenegro	11
Cynar	11
Fernet Branca / Menta	10
Ramazzotti	9



BOTTLED BEER

Berliner Berg Lager

6



DRAUGHT BEER
Berliner Berg Pilsner 0,33l
BRLO Helles 0,33l
Guinness Stout 0,33l
BRLO Hazy IPA 0,33l

6

7

6

9

NON-ACOHOLIC SPIRITS

Volee Aperitif Alkoholfrei
Seedlip Garten 9

11

15

ALCOHOL FREE BEER

BRLO Naked 0,33l

6

SOFT DRINKS

Coca Cola, Zero, Diet 0.2l

6

Aqua Monaco

Tonic, Soda, Ginger Ale, Ginger Beer, Bitter Lemon 0,23l
Grapefruit Soda 0,23l

5

7

JUICES & SCHORLE

Selection of Voelkel Juices 0,3l
Voelkel Kombucha 0,3l

5

6

WATER

Still & Sparkling 0,75l
Still & Sparkling 0,25l

7

3

COFFEE

Bonanza Roasters

Espresso / Double Espresso	3,5 / 4,5
Macchiato / Double Macchiato	4 / 5,5
Cortado	4,5
Americano	4,5
Cappuccino	4,5
Latte	5,5
Flat White	5,5
Mocha	5

Plant-Based Options

Coconut (contains soy)
Oat

TEA

Paper & Tea

Black

English Breakfast (Tip Of The Morning N°518)	5,5
Earl Grey (Golden Earl N°514)	5,5

Green

Sencha (Mighty Green N°319)	5,5
Jasmine (In The Mood For Love N°323)	5,5

Herbal

Orange Chamomile (Orange Kiss N°825)	5,5
Fresh Mint, Ginger, Lemon	5,5

Macha Latte	6
Hot Chocolate	6

COLD

Americano	6
Latte	7
Matcha Latte	7
Tea Earl Grey (Golden Earl N°514)	6
Homemade Lemonade	6

Plant-Based Options

Coconut (contains soy)
Oat

FRESH JUICES

Orange	7
Sunshine Blend (Carrot, Orange, Ginger)	8
Green Garden Blend (Apple, Cucumber, Celery)	8

