

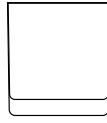
"We believe that crafting cocktails is more than just combining ingredients. It's an expressive form of storytelling that resonates with each patron. At Château Royal, we invite you to savour not only the cocktails but also the artistry, dedication, and genuine hospitality that define us."



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
La Toronja

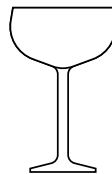


“ Fast and Foamy ”

14

Naked & Famous

Mezcal
Aperol
Yellow Chartreuse
Prosecco



“ Ice Carving ”

14

Château Spritz

Milano - Torino
Orange Blossom Seltzer
Natural Cider



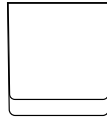
“ Bitter Sweet Symphony ”

14



Bloody Art

*Vodka or Mezcal,
Tomato, Sweet Chili,
Pink Pepper*



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

14 / 15

Gurke & Tonic

*Freimeister Kollektiv Gin
Williams Rot/Gelb
Cucumber
Herbal Tonic*

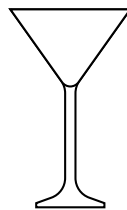


“ Cool As a Cucumber ”

14

Moritz Martini

*Navy Strength Gin
Sicilian Olives*

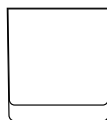


“ Dirty & Single ”

18

Pisco Old Fashioned

*Pisco
White Chocolate
Raspberry
Walnut*



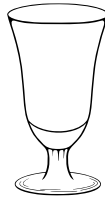
“ Acholado is a real crowd-pleaser ”

15



Irish Coffee

Jameson
100% Arabica
Dark Chocolate
Stout Reduction



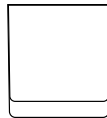
“ Craic agus ceol ”

14

Whiskey Basil

Smash

Bourbon
Basil
Honey
Champagne



“ Horse with no Name ”

14

Château Sour

Amaro
Falernum
Homemade Cola
Citrus



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

14

Marquise de Château

Armagnac VS
Australian Rye Whiskey
Absinthe Olive Oil



“ Back to the Future ”

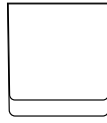
15



0% Alcohol

Voyage

Seedlip Spice 94
Pineapple
Caraway Seed
Sichuan Pepper



“Cast Away”

11

Sour Grapes

Volee Aperitif
Verjus
Honey



“A sober Sommelier”

11

Kombucha Cup

Homemade Kombucha,
(Green Tea & Honey)
Bubbles

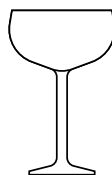


“The Miracle Fungus”

11

Breakfast Martini

Seedlip Garden,
Homemade
Marmalade
(Orange & Lemon)



“Petit déjeuner chez Tiffany”

12





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

5

Grapefruit Soda 0,23l

7

JUICES & SCHORLE

Selection of Voelkel Juices 0,3l

5

Voelkel Kombucha 0,3l

6

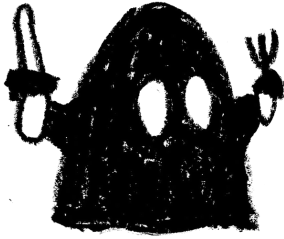
WATER

Still & Sparkling 0,75l

7

Still & Sparkling 0,25l

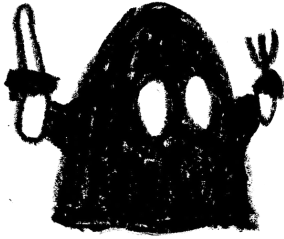
3



12:00 - 22:00

Austern 1/3/6 <i>aus Wildsammlung- Groningen, Nordsee</i>	8,5/21/38
Hausbrot <i>Olivenöl „Il Circolo“ Selezione Superiore 2022</i>	5
Nüsse <i>Cashew, Harissa & Ahornsirup</i>	5
Oliven <i>Orange & Rosmarin</i>	6
Käse <i>Käseauswahl, Chateau Royal Honig von unserem Dach</i>	23
Charcuterie <i>Cornichons, Hausbrot & Senf</i>	18
Sardinen N° 30 <i>Hausbrot & Zitrone</i>	19
Mozzarella Royal <i>hausgemachter Mozzarella, marinierte Gemüse & getrocknete Tomaten</i>	18
Rindertatar <i>Klassischer Art & Hausbrot</i>	18

Salssiccia	18
<i>hausgemachte Salssiccia, Koshi, weisse Bohnen</i>	
Grilled Cheese Sandwich	16
<i>Brioche, karamellisierte Zwiebeln, Vacherin, Quitte & Senf</i>	
Club Sandwich	22
<i>Hähnchenbrust, Speck, Salat, Tomate, Spiegelei & Sriracha-Mayonnaise</i>	
„Tartine“	
<i>Geröstetes Sauerteigbrot mit Avocadocreme & Rotebetesalat</i>	16
Tiramisu	
<i>Mascarpone, Savoiard, Kaffee</i>	9
Hausgemachtes Sorbet	
	4,5
	<i>pro Kugel</i>



12:00 - 22:00

Oysters 1/3/6 <i>Wild Harvested- Groningen, North Sea</i>	8,5/21/38
House Bread <i>Olive Oil "Il Circolo" Selezione Superiore 2022</i>	5
Nuts <i>Cashew, Harissa & Maple Syrup</i>	5
Olives <i>Orange & Rosemary</i>	6
Cheese <i>Cheese selection, Chateau Royal Honey from our Roof</i>	23
Charcuterie <i>Cornichons, House Bread & Whole-Grain Mustard</i>	18
Sardines N° 30 <i>House bread & Lemon</i>	19
Mozzarella Royal <i>Homemade Mozzarella, Cured Vegetables & Dried Tomatoes</i>	18
Beef Tartare <i>Classic Accompaniments & Grilled House Bread</i>	18

Salssiccia	18
<i>Homemade Salssiccia, Koshi, White Beans</i>	
Grilled Cheese Sandwich	16
<i>Brioche, Caramelised Onions, Vacherin, Quince & Mustard</i>	
Club Sandwich	22
<i>Chicken Breast, Bacon, Lettuce, Tomato, Fried Egg & Sriracha-Mayonnaise</i>	
“Tartine”	
<i>Grilled sourdough with Avocado & Beetroot Salad</i>	16
Tiramisu	
<i>Mascarpone, Savoirdi, Coffee</i>	9
Homemade Sorbet	
	4,5
	<i>per Scoop</i>



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

IRISH WHISKEY

Jameson Standard	12
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SCOTCH WHISKY

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

Experimental

Red Light

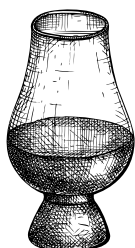


Venetian Aperitif
Tomato Water
Strawberry
Bubbles



13

Sake du Château



Homemade Sake

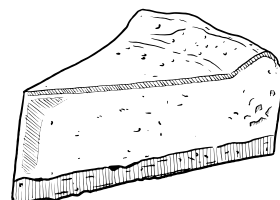


12

Fam Tree



Rum
Cream Cheese
Vanilla
Amarena



13

