"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."



Château Signatures

Negroni Sous Vide No.2

Madre Mezcal
Hazelnut & Butter
Pineapple
Coffee Essence



16

" New & improved... "

Highball à la Fraise

Hibiki Japanese Whisky
Dry Vermouth
Strawberry
Chamomile



16

" So complex yet so simple "

Château Sour

Amaro Lucano
Falernum
Homemade Cola
Citrus



15

" What more do you want from life? An amaro "

House Old Fashioned

Bourbon & Scotch Blend
Biscoff
Pecan
Banana Essence



15

" Sweet & Salty "

Please inform us of any dietary restrictions. Prices in EUR and including VAT.

Hot

Espresso / Double Espresso	*3,5/4,5*
Macchiato / Double Machiatto	*4/5,5*
Cortado	*4,5*
Americano	*4,5*
Cappuccino	*4,5*
Latte	*5*
Flat White	*5,5*
Mocha	*5*
Hot Chocolate	*6*
Matcha	*6*
Seasonal Beverages (Available Daily)	*6*

Iced

Americano	*6*
Latte	*7*
Matcha	*7*
Earl Grey Tea	*6*

Fresh Juice

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

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Tea & Coffee

Black Tea

English Breakfast	*Tip of the Morning N°518*	*5,5*
Earl Grey	*Golden Earl N°514*	*5,5*
Darjeeling	*Muse N°504*	*5,5*

Green Tea

Sencha	*Mighty Green N°319*	*5,5*
Jasmine	*In the Mood for Love N°323*	*5,5*
Genmaicha	*Grain of Truth N°314*	*5,5*

Herbal Tea

Orange Chamomile	*Orange Kiss N°825*	*5,5*
Linden, Apple, Elderflower	*Unter den Linden N°818*	*5,5*
Ayurvedic Spices	*Deep Asana N°806*	*5,5*

Fresh Tea

Ginger, Mint, Lemon		*5,5*

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Bloody Art

Vodka or Mezcal
Tomato
Sweet Chili
Pink Pepper



14 / 15

" Lemon or lime?
Classic or modern... "

available non-alcoholic

Tommy's Fizz

Corazon Tequila Añejo
Fermented Mango
Habañero
Agave



16

" Spice is optional "

available non-alcoholic

Apple Tart

Jacobi 1880 Brandy
Apple
Cinnamon
Caramel



15

" The digestif "

Irish Coffee

Jameson Whiskey
100% Arabica
Dark Chocolate
Stout Reduction



15

" Craic agus ceol "

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Château Classics

Negroni Sous Vide No.1

Freimeister Kollektiv Gin
Campari
Blood Orange
Amalfi Lemon



15

" The original... "

Paloma Royal

Mayaciel Tequila Blanco
Pineapple
Fennel
Grapefruit Soda



15

" Fast & foamy "

available non-alcoholic

Naked & Famous

Madre Mezcal
Aperol
Fire Tincture
Prosecco



15

" Please drink responsibly "

Whiskey Basil Smash

Bourbon Whiskey Blend
Basil
Honey
Champagne



15

" Same same but different "

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Beer & Softs

Draught Beer

Berliner Berg Pilsner	*0,33l*	*6*
BRLO Helles	*0,33l*	*7*
BRLO Naked Pale Ale 0%	*0,33l*	*7*
Guinness	*0,33l*	*7*

Bottled Beer

Noam Lager	*0,34l*	*7*
BRLO IPA	*0,33l*	*9*

Softs

Aqua Monaco Soda Water	*0,23l*	*6*
Aqua Monaco Tonic Water	*0,23l*	*6*
Aqua Monaco Herbal Tonic	*0,23l*	*7*
Aqua Monaco Grapefruit Soda	*0,23l*	*7*
Aqua Monaco Ginger Beer	*0,23l*	*6*
Aqua Monaco Ginger Ale	*0,23l*	*6*

Refreshments

Volée Spritz 0%	*0,275l*	*9*
Homemade Lemonade		*6*
Kombucha		*6*
Saftschorle		*5*

Water

Rheinsberger Preussenquelle	*0,275 / 0,75l*	*4/7*

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Wine

	Sparkling		*0,1 / 0,75 L*
NV	Bollinger Special Cuvée	*Maison Bollinger CHAMPAGNE*	*23/145*
2020	Sekt Brut Nature	*Heinz Wagner St. Blasien BADEN*	*12/65*
	White		
2022	Riesling “Schieferterassen”	*Weingut Heymann-Löwenstein MOSEL*	*14/90*
2024	Querschnitt Weiß	*Weingut Kolfok BURGENLAND*	*10/60*
2024	Pouilly Fumé "Aubaine"	*Domaine Pabiot LOIRE*	*17/110*
2025	Petit Chablis	*Domaine Didier Dauvissat CHABLIS*	*13/75*
2024	Bourgogne Chardonnay	*Domaine Matrot BURGUND*	*16/100*
2022	Esprit de l’Horizon Blanc Naturwein	*Domaine de l’Horizon CÔTES CATALANES*	*13/80*
	Rosé		
2024	Mas Julienne Rosé “Vin d ´und Nuit”	*Domaine Mas Jullien LANGUEDOC*	*10/65*
	Red		
2022	Blaufränkisch	*Weingut Moric BURGENLAND*	*12/65*
2022	Sangiovese di Romagna Predappio	*Chiara Condello EMILIA-ROMAGNA*	*12/70*
2022	Barbaresco	*Produttori del Barbaresco PIEMONT*	*18/120*
2025	Bourgogne Pinot Noir	*Domaine Didier Dauvissat CHABLIS*	*10/65*

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Non-alcoholic Cocktails

Breakfast Martini

Seedlip Garden
House Marmelade
Citrus



13

“ Petit déjeuner chez Tiffany ”

Voyage

Almave Humo
Pineapple
Caraway
Sichuan Pepper



13

“ Cast away ”

Sour Grapes

Volee Aperitif
Honey
Verjus
Pickled Grapes



12

“A sober sommelier ”

Gurke & Tonic

Seedlip Garden
Cucumber
Mint
Herbal Tonic



13

“ Cool as a cucumber ”

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Bar Food

15:00 - 22:00

Oysters - 3/6 *21/40*
Served classic

Bread & Butter *4,5*
Keit sourdough, whipped caramelized butter, olive oil

Lardo di Monticello Amiata *3*
Fine slices of pork belly & cold-pressed walnut oil

Peperone Crusco *6*
Crispy, sun dried Italian peppers

Nuts *6*
Cashew nuts in Harissa & maple syrup

Olives *6*
Sicilian green olives with orange & rosemary

Supplì “alla Cacciatora” - 1/3 *4,5/12*
Fried rice croquette with wild mushrooms and aged venison ham

Beef Tartare *18*
Beef filet, parmesan, capers, chives & toasted sourdough bread

Pasta of the Day *24*
Fresh pasta with seasonally changing sauce

Mixed Leaf Salad *8/12*
French vinaigrette & fresh herbs

Croque Royal *14*
Milk bread, truffle, raclette cheese & choucrout
+ traditional prosciutto cotto *+2*

Water Buffalo Flank Steak *available from 17:00* *36*
From the Lava-stone grill, with sauce Vierge and roasted garlic

Pear & Parsley *9*
Warm pear compote, vanilla ice-cream and parsley foam

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15:00 - 22:00

Austern – 3/6 *21/40*
Klassisch serviert

Brot & Butter *4,5*
Keit Sauerteigbrot, geschlagene Nussbutter, Olivenöl

Lardo di Monticello Amiata *3*
Feine Scheiben vom Bauchspeck & kaltgepresstes Walnussöl

Peperone Crusco *6*
Knusprige, sonnengetrocknete italienische Paprika

Nüsse *6*
Cashewkerne mit Harissa & Ahornsirup

Oliven *6*
Sizilianische grüne Oliven mit Orange & Rosmarin

Supplì „alla Cacciatora“ – 1/3 *4,5/12*
Gebackene Reiskrokette mit Waldpilzen und gereiftem Hirschschinken

Beef Tatar *18*
Filet, Parmesan, Kapern, Schnittlauch & geröstetes Sauerteigbrot

Pasta des Tages *24*
Frische Pasta mit saisonal wechselnder Sauce

Pflücksalat *8/12*
Französische Vinaigrette & frische Kräuter

Croque Royal *14*
Milchbrot, Trüffel, Raclettekäse & Choucrout
+ Prosciutto Cotto tradizionale *+2*

Flanksteak vom Wasserbüffel *Verfügbar ab 17:00* *36*
auf dem Lavastein gegrillt, mit Sauce Vierge und geröstetem Knoblauch

Birne & Petersilie *9*
Warmes Kompott von Birnen, geeister Vanillerahm und Petersilienschaum

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