

"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



“New & improved...”

16

Reine-Claude

Hibiki Japanese Whisky
Dry Vermouth
Green Plum
Jasmine Tea



*“So complex
yet so simple”*

16

Château Sour

Amaro Lucano
Falernum
Homemade Cola
Citrus



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

15

Marquis de Château

Marquis Armagnac VS
The Gospel Rye Whiskey
Olive Oil
Absinthe



“Back to the future”

18

Bloody Art

Vodka or Mezcal
Tomato
Sweet Chili
Pink Pepper



*“Lemon or lime?
Classic or modern...”*

14 / 15

Royal Vesper

Plymouth Gin
Ramsbury Vodka
Quinquina
House Pickles



*“For the real
martini drinkers...”*

16

Apple Tart

Jacobi 1880 Brandy
Apple
Cinnamon
Caramel



“The digestif”

15

Irish Coffee

Jameson Whiskey
100% Arabica
Dark Chocolate
Stout Reduction



“Craic agus ceol”

15

Negroni Sous Vide No.1

Freimeister Kollektiv Gin
Campari
Blood Orange
Amalfi Lemon



“The original...”

15

Paloma Royal

Mayaciel Tequila Blanco
Pineapple
Fennel
Grapefruit Soda



“Fast & foamy”

15

Naked & Famous

Madre Mezcal
Aperol
Fire Tincture
Prosecco



“Please drink responsibly”

15

Whiskey Basil Smash

Bourbon Whiskey Blend
Basil
Honey
Champagne



“Same same but different”

15

Non-alcoholic Cocktails

Breakfast Martini

Seedlip Garden
House Marmelade
Citrus



*“Petit déjeuner
chez Tiffany ”*

13

Voyage

Almave Humo
Pineapple
Caraway
Sichuan Pepper



“Cast away ”

13

Sour Grapes

Volee Aperitif
Honey
Verjus
Pickled Grapes



“A sober sommelier ”

12

Gurke & Tonic

Seedlip Garden
Cucumber
Mint
Herbal Tonic



“Cool as a cucumber ”

13

Oysters - 3/6 <i>Served classic</i>	21/40
Bread & Butter <i>Keit sourdough, whipped caramelized butter, olive oil</i>	4,5
Lardo di Monticello Amiata <i>Fine slices of pork belly & cold-pressed walnut oil</i>	3
Peperone Crusco <i>Crispy, sun dried Italian peppers</i>	6
Nuts <i>Cashew nuts in Harissa & maple syrup</i>	6
Olives <i>Sicilian green olives with orange & rosemary</i>	6
Suppli "alla Cacciatora" - 1/3 <i>Fried rice croquette with wild mushrooms and aged venison ham</i>	4,5/12
Beef Tartare <i>Beef filet, parmesan, capers, chives & toasted sourdough bread</i>	18
Pasta of the Day <i>Fresh pasta with seasonally changing sauce</i>	24
Mixed Leaf Salad <i>French vinaigrette & fresh herbs</i>	8/12
Croque Royal <i>Milk bread, truffle, raclette cheese & choucrout + traditional prosciutto cotto</i>	14 +2
Water Buffalo Flank Steak <i>From the Lava-stone grill, with sauce Vierge and roasted garlic</i>	available from 17:00 36

Austern – 3/6 <i>Klassisch serviert</i>	21/40
Brot & Butter <i>Keit Sauerteigbrot, geschlagene Nussbutter, Olivenöl</i>	4,5
Lardo di Monticello Amiata <i>Feine Scheiben vom Bauchspeck & kaltgepresstes Walnussöl</i>	3
Peperone Crusco <i>Knusprige, sonnengetrocknete italienische Paprika</i>	6
Nüsse <i>Cashewkerne mit Harissa & Ahornsirup</i>	6
Oliven <i>Sizilianische grüne Oliven mit Orange & Rosmarin</i>	6
Suppli „alla Cacciatora“ – 1/3 <i>Gebackene Reiskrokette mit Waldpilzen und gereiftem Hirschschinken</i>	4,5/12
Beef Tatar <i>Filet, Parmesan, Kapern, Schnittlauch & geröstetes Sauerteigbrot</i>	18
Pasta des Tages <i>Frische Pasta mit saisonal wechselnder Sauce</i>	24
Pflücksalat <i>Französische Vinaigrette & frische Kräuter</i>	8/12
Croque Royal <i>Milchbrot, Trüffel, Raclettekäse & Choucrout + Prosciutto Cotto tradizionale</i>	14 +2
Flanksteak vom Wasserbüffel <i>auf dem Lavastein gegrillt, mit Sauce Vierge und geröstetem Knoblauch</i>	Verfügbar ab 17:00 36

Wine

	Sparkling		0,1 / 0,75 L
NV	Bollinger Special Cuvée	<i>Maison Bollinger</i> CHAMPAGNE	23/145
2021	Sekt Brut Nature	<i>Heinz Wagner St. Blasien</i> BADEN	12/65
	White		
2022	Riesling "Schieferterassen"	<i>Weingut Heymann-Löwenstein</i> MOSEL	14/90
2024	Querschnitt Weiß	<i>Weingut Kolfok</i> BURGENLAND	10/60
2023	Pouilly Fumé "Aubaine"	<i>Domaine Pabiot</i> LOIRE	17/110
2023	Petit Chablis	<i>Domaine Didier Dauvissat</i> CHABLIS	13/75
2023	Bourgogne Chardonnay	<i>Domaine Matrot</i> BURGUND	16/100
2023	Esprit de l'Horizon Blanc Naturwein	<i>Domaine de l'Horizon</i> CÔTES CATALANES	13/80
	Rosé		
2024	Mas Julienne Rosé "Vin d 'und Nuit"	<i>Domaine Mas Jullien</i> LANGUEDOC	10/65
	Red		
2022	Blaifränkisch	<i>Weingut Moric</i> BURGENLAND	12/65
2022	Sangiovese di Romagna Predappio	<i>Chiara Condello</i> EMILIA- ROMAGNA	10/60
2018	Barbaresco	<i>Produttori del Barbaresco</i> PIEMONTE	18/120
2023	Bourgogne Pinot Noir	<i>Domaine Didier Dauvissat</i> CHABLIS	10/65

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

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

Homemade Lemonade		6
Kombucha		6
Saftschorle		5

Water

Rheinsberger Preussenquelle	0,275 / 0,75l	4/7
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Tea & Coffee

Black Tea

English Breakfast	<i>Tip of the Morning N°518</i>	5,5
Earl Grey	<i>Golden Earl N°514</i>	5,5
Darjeeling	<i>Muse N°504</i>	5,5

Green Tea

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

Herbal Tea

Orange Chamomile	<i>Orange Kiss N°825</i>	5,5
Linden, Apple, Elderflower	<i>Unter den Linden N°818</i>	5,5
Ayurvedic Spices	<i>Deep Asana N°806</i>	5,5

Fresh Tea

Ginger, Mint, Lemon		5,5
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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	<i>Carrot, Orange, Ginger</i> 8
Green Garden Blend	<i>Apple, Cucumber, Celery</i> 8