

*"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."*

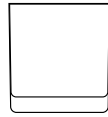


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## Negroni

### Sous Vide 62°

*Freimeister Kollektiv Gin*  
*Blood Orange*  
*Campari*



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

14

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## Paloma Royal

*Mayaciel Tequila Blanco*  
*Pineapple*  
*Fennel Seed*  
*Grapefruit Soda*



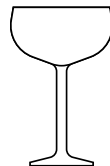
*“ Fast and Foamy ”*

15

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## Naked & Famous

*Mezcal*  
*Aperol*  
*Yellow Chartreuse*  
*Prosecco*  
*Fire Tincture*



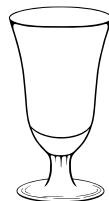
*“ Ice Carving ”*

15

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## Casa Camacho

*Vermouth*  
*Patagonian Spirit*  
*Orange Bitter*  
*Tonic*



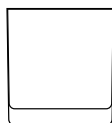
*“ Tapas Bar ”*

14

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## Bloody Art

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



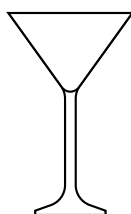
*“ You say  
Vod - Ka ,  
I say  
Mez - cal ”*

*14 / 15*

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## Royal Vesper

*London Dry Gin*  
*Vodka*  
*Quinquina*  
*House Pickles*



*“ for the real Martini  
Drinkers... “*

*18*

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## Ballon d'Or

*Tamarind Rum*  
*Falernum*  
*Jasmin Tea*  
*Tonka & Date*  
*Verjus*



*“ The Master of Fine Bubbles ”*

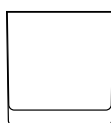
*15*

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## Whiskey Basil

*Bourbon*  
*Basil*  
*Honey*  
*Champagne*

### Smash



*“ Horse with no Name ”*

*15*

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## Irish Coffee

*Jameson*  
*100% Arabica*  
*Dark Chocolate*  
*Stout Reduction*



*“Cold & creamy”*

*15*

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## Château Sour

*Amaro*  
*Falernum*  
*Homemade Cola*  
*Citrus*



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

*14*

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## Apple Tart

*Jacobi 1880*  
*Apple*  
*Cinnamon*  
*Caramel*  
*Verjus*



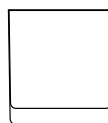
*“Digestif”*

*15*

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## Marquise de Château

*Armagnac VS*  
*Australian Rye Whiskey*  
*Absinthe Olive Oil*



*“Back to the Future”*

*18*

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# 0% Alcohol

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## Voyage

*Seedlip Spice 94*  
*Pineapple*  
*Caraway Seed*  
*Sichuan Pepper*



*“Cast Away”*

12

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## Sour Grapes

*Volee Aperitif*  
*Verjus*  
*Honey*



*“A sober Sommelier”*

12

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## Gurke & Tonic

*NoGin*  
*Cucumber*  
*Mint*  
*Herbal Tonic*



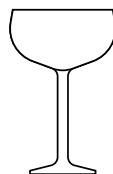
*“Cool As a Cucumber”*

12

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## Breakfast Martini

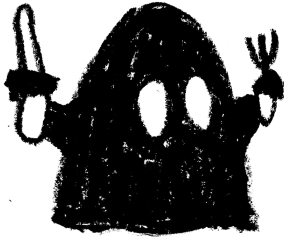
*Seedlip Garden*  
*Homemade*  
*Marmalade*  
*(Orange & Lemon)*



*“Petit déjeuner chez Tiffany”*

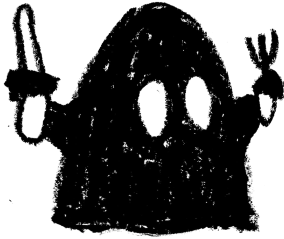
12

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15:00 - 22:00

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



15:00 - 22:00

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 &amp; Ahornsirup</i>	5
Oliven <i>Orange &amp; Rosmarin</i>	6
Beef Tartar <i>Rinderfilet, Gegrilltes Sauerteig Brot, Kapern &amp; Senf</i>	18
Pflücksalat <i>Französische Vinaigrette &amp; 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	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



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

## *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



# CHÂTEAU ROYAL

Happy Hour

18:00 - 20:00

Glass of Champagne

*Bollinger - Special Cuvée*

15

Martini Cocktail

*Gin or Vodka*

*Dry or Dirty*

10

Oysters x2

*Gillardeau Oysters*

*Vinaigrette*

8,5

