



SCHLOSS WEITENBURG

Hotel · Restaurant · Park

Our recommendations

Sparkling wine „Schloss Weitenburg“	0,11	EUR 10,00
Champagne HENRI MANDOIS Brut Origine	0,11	EUR 15,00
<i>Our house-aperitif</i>		
LAV'A BELLE, bitter lemon, sparkling wine und rosemary		EUR 11,00
Grape Secco – non alcoholic –	0,11	EUR 9,50

Our Wine recommendation from the magnum bottle

2023	Saint Aix Rosé Maison Saint AIX Jouques, Aix-en-Provence, Frankreich 60% Grenache, each 20% Syrah und Cinsault	0,25l	EUR 12,00
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Starters

Autumn leaf salads with raspberry dressing, roasted pine kernels and roasted mushrooms	EUR 12,50
Marinated beetroot with fresh goat cheese, pomegranate and rucola	EUR 19,00
Carpaccio from eglefish with thai-vinaigrette, mango and papaya	EUR 24,00
Beef fillet tartare, dressed in a classic way, with sour cream and chili-mayonnaise	EUR 28,00
in addition: 30g Kaluga Kaviar	+ EUR 59,00
Our goose liver with fig, sour cream, truffles and homemade brioche	EUR 29,00

Soups

Broth with sliced chives pancake	EUR 10,00
Guinea fowl essence with small vegetables and herbs ravioli	EUR 14,00
Cream of jerusalem artichoke soup with fresh truffles	EUR 15,00



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Main dishes

Ratatouille and baked sheep's cheese with pine kernel-crumble and thyme	EUR 26,00
Homemade „Schlutzkrapfen“ with leaf spinach, tomato and grana padano parmesan	EUR 26,00
Braised leg of lamb in a mild garlic gravy, leek vegetables and mashed rosemary-potatoes	EUR 34,00
Breaded escalope of saddle of veal with cranberries, french fries and leaf salad	EUR 36,00
Sirloin steak in a red wine sauce with homemade spätzle and leaf salad	EUR 36,00
Roasted pike perch fillet in a white wine sauce mountain lenses vegetables and mashed potatoes	EUR 38,00
Breast of barbarie duck roasted until pink with a cassis gravy root vegetables, chanterelles and brioche-dumplings	EUR 39,00
With almonds gratinated medallion from the back of a deer in a sour cherry gravy, wild romanesco and homemade spätzle	EUR 45,00
Turbot fillet in a lobster-tarragon gravy, leaf spinach, olive-tomato salsa and black gnocchi	EUR 44,00



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Desserts

Affogato al Caffé - Espresso, vanilla ice cream and whipped cream –	EUR 9,50
Apple crumble with apple from our castle garden and marmorized apple ice cream	EUR 14,00
Pickled williams pear, williams pear sorbet, granité and white chocolate spume - served in a cocktail glass -	EUR 13,00
Opéra of dark chocolate and plums from our castle garden with walnut crumble and marmorized plum sorbet	EUR 15,00
Lukewarm chocolate cake with marinated blackberries and homemade pistachio ice cream	EUR 15,00
Please ask for our homemade sorbets	EUR 4,00 per scoop

Our recommendation

2021	Saint Patrick - Beerenauslese Weingut Karl H. Johner Vogtsburg-Bischoffingen Baden	5 cl	EUR 14,00
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