



## 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> Sarti Spritz		EUR 12,00
Sarti, sparkling wine, mineral water, lime		
Grape Secco – non alcoholic –	0,11	EUR 9,50

### Our wine recommendation

2019 Domaine de l'Amauve  
Laurances  
Appellation Côtes du Rhône Villages Controlée  
Séguret, Côtes du Rhône Villages

0,25l	EUR 12,50
0,7l	EUR 36,00



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### Starters

Lamb's lettuce with raspberry dressing and roasted pine kernels	EUR 11,00
optional with bacon and croûtons	EUR 11,00
or roasted mushrooms	EUR 13,50
Marinated beetroot with fresh goat cheese, pomegranate and rucola	EUR 19,00
Carpaccio from eaglefish 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 62,00
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 winter-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 lamb's lettuce	EUR 36,00
Sirloin steak in a red wine sauce with homemade spätzle and lamb's lettuce	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 quince red cabbage, shii take-mushrooms and brioche-dumplings	EUR 39,00
With almonds gratinated medallion from the back of a deer in a juniper gravy, broccoli vegetables and homemade spätzle	EUR 45,00
Turbot fillet in a lobster-tarragon gravy, leaf spinach, olive-tomato salsa and blkc 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 valrhona chocolate and plum with walnut crumble and marmorized plum sorbet	EUR 15,00
Lukewarm chocolate cake with marinated mandarins and homemade mandarin sorbet	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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