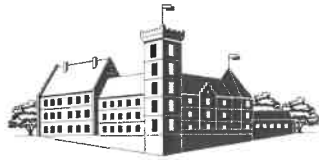


SCHLOSS WEITENBURG

Hotel · Restaurant · Park

Our recommendations

Sparkling wine „Schloss Weitenburg“	0,1l	EUR 10,00
Champagne HENRI MANDOIS Brut Origine	0,1l	EUR 15,00
<i>Our house-aperitif</i> Green spritz sparkling wine, ginger ale, green apple, cucumber		EUR 11,00
Grape Secco – non alcoholic –	0,1l	EUR 9,50
2018 red wine cuvée Q.b.A.	0,25l	EUR 14,00
Anniversary Edition Baron von Rassler	0,7l	EUR 39,00
Graf von Bentzel-Sturmfeder- Horneck'sches Weingut, Schozach		



SCHLOSS WEITENBURG

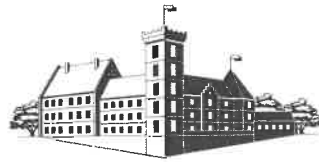
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Starters

Spring leaf salads with raspberry dressing, pomegranate seeds and roasted pine nuts	EUR 12,00
with homesmoked game ham	EUR 16,00
with caramelized goat cheese	EUR 16,00
Carpaccio of beef fillet with summer truffles, meadow herbs and quail egg	EUR 22,00
Char fillet with green apple, miso-mayonnaise and salad bouquet	EUR 23,00
Sashimi of scottish lable rouge salmon with avocado, wakame, radish and ponzu-vinaigrette	EUR 24,00

Soups

Beef broth with chives and sliced pancake	EUR 11,00
Tomato essence with basil and semolina dumplings	EUR 14,00
Cream of sugar peas soup with roasted mediterranean shrimp	EUR 15,00

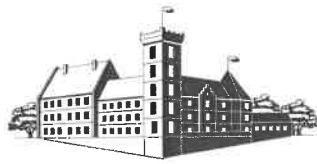


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Main courses

Asparagus risotto of green asparagus with chervil, roasted hazelnuts and in panko baked asparagus	EUR 28,00
Venison stew from own hunting in a cranberry sauce, broccoli and homemade spätzle	EUR 32,00
Breast of corn-fed kikok chicken in a rosemary gravy shiitake mushrooms, leek and truffle-noodles	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 homemade spätzle and leaf salad	EUR 36,00
Pike perch fillet fried crispy with chives-beurre blanc and asparagus risotto	EUR 38,00
Sea bass fillet on a crustacean spume, zucchini-tomato ragout and small sepia-potato gnocchi	EUR 42,00
Medallions of veal fillet on a morel cream sauce, asparagus vegetables and herbal noodles	EUR 45,00



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Desserts

Affogato al Caffé - Espresso, vanilla ice cream and whipped cream –	EUR 9,50
Granité from strawberry and lime with strawberry-rhubarb sorbet and white chocolate spume	EUR 11,00
Delice from cheesecake and mango with mango-passionsfruit sorbet	EUR 14,00
Three sorts of homemade sorbet with fresh fruits and crispy hip	EUR 15,00
Lemon tarte with meringue, marinated cherries, crumble and white chocolate ice cream	EUR 15,00

Our recommendation

2017	Château Roumieu Sauternes Appellation Sauternes Controlée Mis en Bouteille au Château par CDM – Parempuyre - Gironde	5cl	EUR 12,00
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