



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, soda and lime		
Grape Secco – non alcoholic –	0,11	EUR 9,50

Our wine recommendation

2024 Pinot Gris - Alexander Laible Edition Schloss Weitenburg		
Quality wine - dry	0,25l	EUR 14,00
Baden	0,75l	EUR 39,00



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Starters

Local Lamb's lettuce with elderflower dressing, bacon stripes and roasted pine nuts	EUR 11,00
optionally with homesmoked wild boar ham and cranberry vinaigrette	EUR 18,00
or with baked veal sweetbreads and truffle remoulade	EUR 24,00
Beluga lentil salad and brittle bread with dried apricot, feta cheese and meadow herbs	EUR 18,00
Octopus carpaccio with lemon, sour cream, mediterranean vegetable salsa and basil	EUR 24,00
Lentil salad with roasted quail breast and homemade goose liver terrine, served with fig chutney and brioche	EUR 29,00

Soups

Beef consommé with chives and slices of herb pancakes	EUR 9,00
Cream of curry soup with lemongrass and fried shrimp	EUR 15,00
Oxtail consommé with small vegetable and truffle semolina dumplings	EUR 16,00



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Main dishes

Homemade Schlutzkrapfen with spinach leaves, salsa-tomato butter, and Grana Padano Parmesan cheese	EUR 28,00
Champagne risotto with green asparagus, summer truffle and chervil	EUR 29,00
Venison ragout from our castle hunt in juniper cranberry sauce, with savoy cabbage vegetable with bacon and homemade spätzle	EUR 34,00
Breaded escalope of saddle of veal with cranberries, french fries and small lamb's lettuce	EUR 36,00
Sirloin steak with onions in a red wine sauce with homemade spätzle and small lamb's lettuce	EUR 37,00
Roasted pike-perch fillet with Riesling sauce, green asparagus and chervil risotto	EUR 38,00
Braised ox cheek and goose liver with red wine gravy, celery puree and potato gratin	EUR 39,00
Roasted Kikok chicken breast with red wine gravy, spring onion shiitake ragout, wild garlic noodles	EUR 39,00
Turbot fillet in lemon and caper butter, with leaf spinach and glazed potatoes	EUR 45,00
Angus beef fillet roasted until pink with fresh summer truffle, leaf spinach and oxtail ravioli	EUR 46,00



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Desserts

Affogato al Caffé - Espresso, vanilla ice cream and whipped cream –	EUR 9,50
Elderberry granita with strawberry-rhubarb sorbet and white chocolate espuma - served in a cocktail glass -	EUR 13,00
Crème brûlée of Madagascar vanilla with mango and mango sorbet	EUR 14,00
Délice of mango and pineapple with coconut sorbet and pecan crumble	EUR 15,00
Lukewarm chocolate soufflé with a molten chocolate core, oat crumble and homemade vanilla ice cream	EUR 15,00
Ask our staff about 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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