

SCHLOSS WEITENBURG

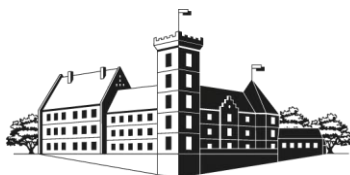
Hotel · Restaurant · Park

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“ with green apple syrup, Ginger Ale and sparkling wine		EUR 12.00
alcoholfree sparkling wine Schlossbergkellerei, Familie Schnauffer Althengstett	0,1l	EUR 9.50

Our wine recommendation

2024 Pinot Gris - Alexander Laible Edition Schloss Weitenburg		
Quality wine - dry	0,2l	EUR 14.00
Baden	0,75l	EUR 39.00



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Starters

Spring leaf salad with sherry-vinegar vinaigrette and roasted pine kernels (served in a bowl)	EUR 8.50
Wild herb salad with elderflower dressing, pickled radishes, roasted nuts and belper knolle (cheese)	EUR 15.00
Oxheart tomatoes with burrata, marinated with old balsamico and olive oil, with basil sorbet	EUR 19.00
Raw marinated slices of yellowfin tuna lemon, radish and wasabi mayonnaise	EUR 26.00
Opéra of foie gras with sour cream, green apple, truffle vinaigrette and brioche	EUR 32.00

Soups

Tafelspitz broth with chive crepes	EUR 9.00
Consommé of fresh wild mushrooms with julienned vegetable and truffled semolina dumplings	EUR 15.00
Cream of lobster soup with old cognac, tarragon and roasted gamba	EUR 18.00

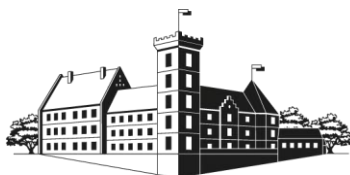


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Main courses

Homemade Schlutzkrapfen in parsley-pine nut butter, leaf spinach and grana padano parmesan	EUR 28.00
Green asparagus risotto with flat-leaf parsley, cashew nuts and feta cheese	EUR 29.00
Breast of kikok chicken with a chervil jus green asparagus and potato gnocchi	EUR 37.00
Breaded escalope from veal (Wiener Schnitzel) with cranberries, french fries and a small leaf salad	EUR 38.00
Onion roast beef in red wine jus with homemade spaetzle and a small leaf salad	EUR 38.00
Argentine rumpsteak gratinated with a mustard crust, green beans and rosemary potato gratin	EUR 39.00
Crispy pan-fried Arctic char fillet in Champagne Beurre Blanc, fresh summer truffles, glazed leeks and truffle gnocchi	EUR 40.00
Fried prawns in shellfish spume, sugar snap peas and fine noodles	EUR 43.00



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Desserts

Affogato al Caffé - Espresso, vanilla ice cream and whipped cream –	EUR 9.50
Elderflower granité with marinated strawberries, strawberry-rhubarb sorbet and elder-yogurt spume	EUR 12.00
Hot love 2.0 (interpreted cold) pistachio shortbread, vanilla parfait, yuzu-raspberry sorbet and marinated raspberries	EUR 16.00
Exotic cheesecake tart with mango and passion fruit cocoa sprinkles and coconut	EUR 16.00
Chocolate soufflé with a liquid center, vanilla spume and fine ice cream (preparation time: ca. 20 minutes)	EUR 17.00
Ask our staff about our homemade sorbets	EUR 4.00 per scoop

Our recommendation

2021	Saint Patrick - berry selection winery Karl H. Johner Vogtsburg-Bischoffingen Baden	5 cl	EUR 14.00
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