



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>		
Jack Daniels Rye, Cassis, Currant Juice, Bitter Lemon		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	0,25l	EUR 14.00
	Baden	0,75l	EUR 39.00



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Starters

Lamb's lettuce florets with sherry vinegar vinaigrette, toasted bread cubes and bacon strips	EUR 11.00
Wild herb salad with radishes, cherry tomatoes and pickled pumpkin	EUR 12.00
Beetroot marinated with lemon-tarragon vinaigrette with beetroot relish, green apple, and goat cheese praline	EUR 19.00
Salmon and monkfish carpaccio with Asian vinaigrette, Seaweed salad and passion fruit	EUR 26.00
Our foie gras with celery, fig, and homemade brioche	EUR 32.00

Soups

Beef consommé with chives and marrow dumplings	EUR 10.00
Venison consommé with small vegetables and pistachio crepes	EUR 15.00
Lobster bisque with tarragon and fried prawn	EUR 16.00



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Main dishes

Homemade sweet potato gnocchi in sage butter with pine nuts and braised Hokkaido pumpkin	EUR 28.00
Pasta with autumn truffle with spinach and Grana Padano Parmesan	EUR 32.00
Breaded escalope from veal (Wiener Schnitzel) with cranberries, French fries and a small Lamb's lettuce	EUR 38.00
Onion roast beef in red wine jus with homemade spaetzle and a small Lamb's lettuce	EUR 38.00
Braised lamb shank in mild garlic jus with celery-rosemary purée and potato gratin	EUR 39.00
Scottish salmon fillet in yellow bell pepper sauce with zucchini and rice	EUR 39.00
Pike-perch fillet on creamy lentil vegetables and mashed potatoes	EUR 42.00
Pink-roasted venison loin in juniper and lime jus Savoy cabbage à la cream and hazelnut potato dumplings	EUR 46.00
Argentinian Angus rump steak (250 g) port wine jus, truffle fries and a small wild herb salad	EUR 44.00



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Desserts

Affogato al Caffé - Espresso, vanilla ice cream and whipped cream –	EUR 9.50
Plum and walnut crumble (baked hot) with homemade cinnamon ice cream	EUR 15.00
Mille-Feuille of dark Valrhona chocolate with glazed pear ragout and pear sorbet	EUR 16.00
Mascarpone eggnog parfait with caramelized walnuts, marinated citrus fruits, and marbled eggnog ice cream	EUR 16.00
Vanilla crème brûlée with mango-passion fruit ragout and chocolate sorbet	EUR 16.00
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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