



SCHLOSS WEITENBURG

Hotel · Restaurant · Park

Our recommendations

Sparkling wine „Schloss Weitenburg“	0,1l	EUR 10,00
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Champagne HENRI MANDOIS Brut Origine	0,1l	EUR 15,00
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Our house-aperitif

elderberry syrup, ginger beer, sparkling wine, Sprite, lemon		EUR 12,00
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alcoholfree sparkling wine Schlossbergkellerei, Familie Schnauffer Althengstett	0,1l	EUR 9,50
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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

Autumnal leaf salads with toasted bread cubes and bacon strips	EUR 11,00
Wild herb salad with walnut dressing, pickled radishes and cherry tomatoes	EUR 12,00
Oxheart tomato tartar on burrata cream with capers, basil and ruccola	EUR 19,00
Carpaccio of monkfish and salmon in lemon and tarragon vinaigrette fennel, grapefruit and salmon caviar	EUR 26,00
Opéra of the goose liver, fig, two kinds of celery and homemade brioche	EUR 32,00

Soups

Beef broth with chives and sliced pancake	EUR 9,00
Spicy corn cream soup with shrimp tartar	EUR 16,00
Venison consommé with small vegetable and truffled semolina dumplings	EUR 16,00



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Main dishes

Roman dumplings with Parmesan, zucchini-tomato vegetable and curry foam	EUR 28,00
Fine truffle pasta with autumn truffle, leaf spinach and grana padano parmesan	EUR 32,00
Breaded escalope from veal with cranberries, french fries and a small salad	EUR 38,00
Onion roast beef in lemlinger (red wine) sauce with homemade spätzle and a small leaf salad	EUR 39,00
Braised lamb chops in rosemary gravy fine beans and roman dumplings	EUR 39,00
Scottish salmon fillet in pumpernickel fumet savoy cabbage risotto and tomato-bacon salsa	EUR 39,00
Barbary duck breast with juniper gravy savoy cabbage and potato gratin	EUR 42,00
Argentinian angus rump steak (250 g) herb butter, dauphin potatoes and small wild herb salad	EUR 44,00
Atlantic monkfish medallion in basil spume sugar snap peas and two kinds of rice	EUR 45,00



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Desserts

Affogato al Caffé - Espresso, vanilla ice cream and whipped cream –	EUR 9,50
Pineapple granite, pina colada sorbet and coconut spume	EUR 12,00
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
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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