



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> black tea, homemade spiced syrup, sparkling wine and orange		EUR 12.00
alcoholfree sparkling wine Schlossbergkellerei, Familie Schnauffer Althengstett	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

Spring leaf salads with sherry vinegar vinaigrette, roasted pine nuts and pomegranate	EUR 12.50
Fine meadow herb salad with elderflowers vinaigrette roasted pecans, pickled radishes and belpier knolle (cheese)	EUR 15,00
Carpaccio of beef fillet marinated in yuzu olive oil vinaigrette, Miso mayonnaise, small salad and Parmesan cheese	EUR 21.00
Arctic char fillet with cucumber-dill salad wasabi yoghurt, arctic char caviar and meadow herbs	EUR 24.00

Soups

Beef broth with chives and Maultaschen (Swabian ravioli)	EUR 9.00
Leek cream soup with onion apple chutney and South Tyrolean crispy flatbread crumble	EUR 14.00
Guinea fowl consommé with vegetable and truffled semolina dumplings	EUR 15.00



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Main dishes

Homemade spinach dumplings in brown butter, leaf spinach and Grana Padano Parmesan	EUR 28.00
Acquerello-champagne-risotto with leaf spinach and black Perigord truffle	EUR 36,00
Slow-braised lamb shank in a mild garlic and rosemary jus, beans vegetable and potato gratin	EUR 36.00
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 salad	EUR 38.00
Angus beef fillet roasted until pink on a thyme-port gravy green asparagus and potato gratin	EUR 49.00
Pike-perch fillet with champagne sauce glazed leek vegetable and rosemary potatoes	EUR 39.00
Sea bass fillet crispy fried on the skin with leaf spinach and acquerello-truffle-risotto	EUR 48.00



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Desserts

Affogato al Caffé - Espresso, vanilla ice cream and whipped cream –	EUR 9.50
Pineapple granité with pineapple and Batida de Coco spume -served in a cocktail cup-	EUR 12.50
Our ice cream Bundt cake on a berry-yogurt sauce with caramelized walnuts	EUR 14.00
Hot baked apple crumble with delicate vanilla ice cream	EUR 16.00
Dark valrhona-chocolate mousse mascarpone and mango-passionfruitragout	EUR 16.00
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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