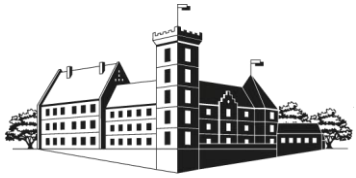
SCHLOSS WEITENBURG

Hotel · Restaurant · Park

Our recommendations

Sparkling wine „Schloss Weitenburg“	0,1l	EUR 10.00
Champagne HENRI MANDOIS Brut Origine	0,1l	EUR 15.00
Our winter-aperitif Martini, orangejuice, cherry juice		EUR 12.00
alcoholfree sparkling wine Schlossbergkellerei, Familie Schnaufer Althengstett	0,1l	EUR 9.50



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Starters

Our mixed greens with raspberry dressing, roasted walnuts, and pickled vegetables	EUR 12.00
Marinated beetroot slices and relish green apple, sour cream, and goat cheese praline	EUR 22.00
Monkfish and salmon carpaccio marinated with lime and tarragon, jalapeno mayonnaise, and wakame seaweed salad	EUR 26.00
Hand-carved beef tartare - classically dressed with a quail's fried egg and truffle mayonnaise	EUR 28.00
Optional: with 30 grams of Imperial caviar on ice	+ EUR 79.00

Soups

Beef consommé with chives and crepes	EUR 12.00
Guinea fowl consommé with mixed vegetables and truffle dumplings	EUR 15.00
Cream of cauliflower soup with fresh truffle	EUR 16.00

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Main courses

Homemade pasta with fresh mushrooms, Cashew nuts, baby spinach, and Belper Knolle cheese	EUR 28.00
Potato gnocchi in sage butter with cherry tomatoes, braised pumpkin, and pomegranate seeds	EUR 28.00
Braised lamb shank in mild garlic jus, served with green beans and potato gratin	EUR 36.00
Breaded escalope from veal (Wiener Schnitzel) with cranberries, French fries and a small side salad	EUR 38.00
Swabian-style roast beef with onions in red wine jus with homemade spaetzle and a small side salad	EUR 38.00
Pink-roasted Barbary duck breast in red wine jus, served with savoy cabbage and potato dumplings	EUR 42.00
Argentine Angus beef fillet in tarragon jus with pan-fried foie gras, root vegetable purée, and potato gratin	EUR 49.00
Skin-on pan-fried Arctic char fillet with dill beurre blanc, Kohlrabi and homemade pasta	EUR 39.00
Monkfish medallions wrapped in bacon parsley jus, creamed savoy cabbage, and rosemary potatoes	EUR 46.00

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Desserts

Affogato al Caffè - Espresso, vanilla ice cream, and whipped cream -	EUR 9.50
Pear granita with pickled spiced pear, Williams pear sorbet and cinnamon spume	EUR 12.00
Vanilla crème brûlée with exotic sorbet	EUR 15.00
Hot baked apple crumble with homemade vanilla cinnamon ice cream *(Preparation time approx. 20 minutes)*	EUR 15.00
Orange cheesecake with pickled oranges and Campari orange sorbet	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