



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> Wild strawberry liqueur with sparkling wine and lemon		EUR 11,00
Apple Secco – non alcoholic –	0,11	EUR 9,50
2022 PNT & C	0,25l	EUR 11,00
Rosé QbA	0,75l	EUR 33,00
Dreissigacker Wein GmbH Bechtheim		



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Starters

Summer leaf salads with raspberry dressing pomme granate seeds and roasted pine kernels	EUR 12,00
Vine tomatoe with old balsamico, olive oil and basil with burrata and rocket	EUR 18,00
Grilled pulpo with pepper-cucumber salsa, couscous-salad and pick lettuce	EUR 22,00
Tuna tartar of yellowfin tuna with wakame-algae salad, wasabicream and Wasabi ice	EUR 24,00
Opera of goose liver with mango-passionfruit, celery, summer truffles and homemade brioche	EUR 28,00

Soups

Beef broth with chives and and semolina dumplings	EUR 11,00
Cream of chanterelle soup with croûtons	EUR 12,00
Cream of watercress soup with roasted shrimp	EUR 14,00



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Main courses

Homemade tagliatelle with fresh chanterelles, leaf parsley and grana padano parmesan	EUR 28,00
Venison Stew in a cranberry cream sauce, mushrooms, broccoli and homemade spätzle	EUR 32,00
Breaded escalope of saddle of veal with cranberries, french fries and tomato salad	EUR 36,00
Sirloin steak in a red wine sauce with homemade spätzle and leaf salad	EUR 36,00
Roasted pike perch fillet in a white wine sauce, green asparagus and herb noodles	EUR 38,00
Argentine angus rumpsteak with pine kernels crust, red wine-tarragon gravy, young pointed cabbage and truffled potato gratin	EUR 39,00
Monkfish medallions with chorizo, tomatoes, leaf spinach and basil gnocchi	EUR 42,00
Saddle of lamb roasted in aromatics with olive-tomato salsa, ratatouille vegetable and chorizo-gnocchi	EUR 42,00



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Desserts

Affogato al Caffé - Espresso, vanilla ice cream and whipped cream –	EUR 9,50
Black forest cherry granité, chocolate sorbet and kirsch-spume - served in a cocktail glass -	EUR 12,00
Mascarpone mousse with lime, peach ragout and marbled peach-vanilla ice cream	EUR 15,00
Blackberry tarte with blackberry-vanilla sauce, champagne sorbet and vanilla crumble	EUR 16,00
Chocolate souffle with a liquid center on a vanilla spume and homemade mokka ice-cream <i>Preparation time 25 minutes</i>	EUR 17,00
Please ask for our homemade sorbets	EUR 4,00 per scoop

Our recommendation

2017	Château Roumieu Sauternes Appellation Sauternes Controlée Mis en Bouteille au Château par CDM – Parempeyre - Gironde	5cl	EUR 12,00
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