



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> „Green Spritz“ with green apple syrup, Ginger Ale and sparkling wine		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	0,2l	EUR 14.00
Baden	0,75l	EUR 39.00



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Starters

Summer leaf salad with raspberry dressing, pickled vegetable and roasted pine kernels	EUR 12.00
Wild herb salad with elderflower dressing, radishes, roasted nuts and belper knolle (cheese)	EUR 15.00
Tomato tatar with burrata cream, basil ice cream, garlic crustini and crispy wild herbs	EUR 19.00
Carpaccio of beef fillet marinated with truffles oil fresh summer truffles, roasted chanterelles and grana padano parmesan	EUR 24.00
Raw marinated slices of yellowfin tuna lemon, radish and wasabi mayonnaise	EUR 26.00

Soups

Tafelspitz broth with chive crepes	EUR 9.00
Consommé of tomato with truffled semolina dumplings	EUR 15.00
Cream of lobster soup with old cognac, tarragon and roasted gamba	EUR 18.00



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Main courses

Homemade Schlutzkrapfen in parsley-pine nut butter, leaf spinach and grana padano parmesan	EUR 28.00
Aquerello risotto with cherry tomatoes, feta cheese and cashew nuts	EUR 28.00
Crispy fried breast of kikok chicken in a rosemary jus glaced kohlrabi and potato crêpes	EUR 37.00
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 leaf salad	EUR 38.00
Argentine rumpsteak gratinated with a mustard crust, green beans and rosemary potato gratin	EUR 39.00
Crispy fried char fillet in a champagne-chives sauce fresh summer truffles, glazed leek and truffles gnocchi	EUR 39.00
Sea bass fillet with crustacean foam chanterelles-leaf spinach vegetables and glazed potatoes	EUR 45.00



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Desserts

Affogato al Caffé	EUR 9.50
- Espresso, vanilla ice cream and whipped cream –	
Elderflower granité with marinated strawberries, strawberry-rhubarb sorbet and elder-yogurt spume	EUR 12.00
Our ice cream bundt cake on a colorful sauce base	EUR 14,00
Hot love 2.0 (interpreted cold) pistachio shortbread, vanilla parfait, yuzu-raspberry sorbet and marinated raspberries	EUR 16.00
Exotic cheesecake tart with mango and passion fruit cocoa sprinkles and coconut	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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