



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>		
black tea, homemade spiced syrup, sparkling wine and orange		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	0,25l	EUR 14.00
	Baden	0,75l	EUR 39.00



SCHLOSS WEITENBURG

Hotel · Restaurant · Park

Starters

Lamb's lettuce florets with sherry vinegar vinaigrette, roasted pine nuts and pomegranate	EUR 12.00
with caramelized goat cheese	EUR 18.00
or house-smoked wild boar ham	EUR 19.00
Carpaccio of beef fillet marinated in yuzu olive oil vinaigrette, Miso mayonnaise, small salad and Parmesan cheese	EUR 21.00
Arctic char fillet on glass noodle and seaweed salad, Arctic char caviar and coriander vinaigrette	EUR 24.00

Soups

Beef broth with chives and Maultaschen (Swabian ravioli)	EUR 9.00
Venison consommé with truffled semolina dumplings	EUR 14.00
Our Asian-style spicy soup	EUR 14.00



SCHLOSS WEITENBURG

Hotel · Restaurant · Park

Main dishes

Homemade spinach dumplings in brown butter, leaf spinach and Grana Padano Parmesan	EUR 28.00
Slow-braised lamb shank in a mild garlic and rosemary jus, root vegetable and Pommes Dauphine	EUR 36.00
Breaded escalope from veal (Wiener Schnitzel) with cranberries, French fries and a small Lamb's lettuce	EUR 38.00
Onion roast beef in red wine jus with homemade spaetzle and a small Lamb's lettuce	EUR 38.00
Crispy pan-fried pike-perch fillet with chive velouté, baby spinach, and potatoe puree	EUR 39.00
Veal sirloin steak with red wine jus, gratinated with a pine nut and walnut crust, served with wild broccoli and tomato pasta	EUR 48.00
Beef fillet Rossini with Périgord truffle and foie gras, with baby spinach and celery-potatoe puree	EUR 52.00



SCHLOSS WEITENBURG

Hotel · Restaurant · Park

Desserts

Affogato al Caffé - Espresso, vanilla ice cream and whipped cream –	EUR 9.50
Our ice cream Bundt cake on a colorful sauce base	EUR 14.00
Hot baked apple crumble with delicate vanilla ice cream	EUR 15.00
Dark chocolate mousse with mascarpone cream and candied cherries	EUR 15.00
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
------	--	------	-----------