

Our suggestions

Sparkling wine
« *Schloss Weitenburg* »
Rosé

EUR 6,00/0,1 l

“*Raspberry sprizz*”
Raspberry, Bitter Lemon,
Sparkling wine, Rosemary
served in a copper cup

EUR 7,50/0,2 l

“*green sprizz*”
Apple, sparkling wine,
Ginger Ale, Cucumber

EUR 7,50/0,2 l

Champagne
Henri Mandois
Brut origine
Pierry, Épernay

EUR 13,00/0,1 l

2017

Orso Bianco D'Abruzzo
DOC - dry
Vini Fosso Corno
Teramo, Italien

EUR 9,00/0,25 l
EUR 26,00/0,75 l

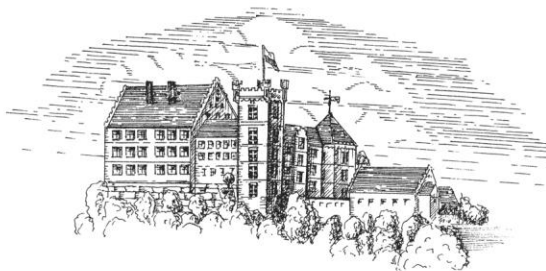
White grapes secco
-non alcoholic-
Sekthaus Raumland
Flörsheim, Rheinhessen

EUR 5,50/0,1 l

2016

Rosso Toscano-Governo
IGT - dry
Cantina Conti Sani
Grosselto - Italien

EUR 10,00/0,25 l
EUR 29,00/0,75 l

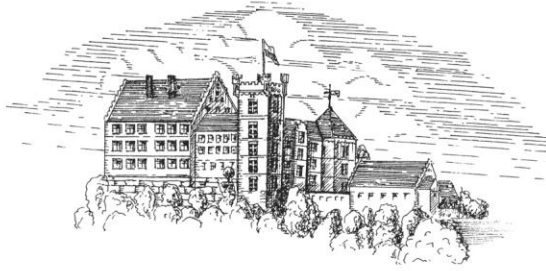


Starters

Different leaf salads with raspberry dressing, roasted walnuts and avocado	EUR 11,00
with fresh king oyster mushrooms	EUR 13,00
with smoked game ham	EUR 15,00
Tartar of beef filet with sour cream-wasabi cream, baked egg yolk and salad bouquet	EUR 19,00
Smoked salmon with avocado, green apple and chilli-lime oil	EUR 19,00

Soups

Prime boiled beef with slices of ham-pancake	EUR 8,00
Oxtail consommé with small vegetables and ravioli	EUR 10,00
Cream of yellow pepper soup with ginger, lemon grass and roasted pikeperch filet	EUR 12,00



Main dishes

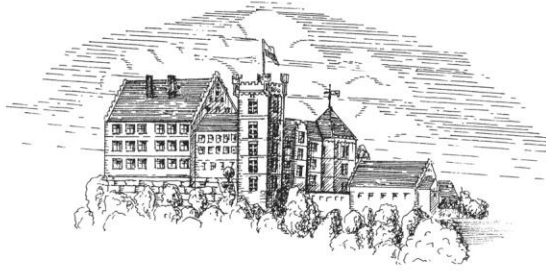
Breast of barbarie duck roasted until pink in a cassis gravy
with pointed cabbage and mashed potatoes EUR 29,00

Beef filet roasted until pink with green pepper, horseradish crust,
leek vegetables and potato gratin EUR 33,00

Fish dishes

Filet of sole fried until crisp in a parsley-lime butter,
leaf spinach and glazed potatoes EUR 32,00

Filet of turbot on mushy peas,
shii-take mushrooms and almond risotto EUR 34,00

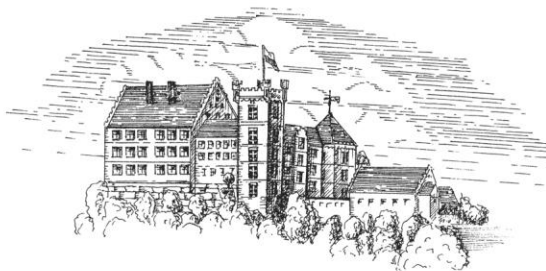


Castle classics

Braised beef roulade with pointed cabbage and mashed potatoes	EUR 21,00
Breaded escalope of saddle of veal with french fries and salad	EUR 23,00
Swabian sirloin steak with homemade spätzle and lamb's lettuce	EUR 24,00
Braised venison ragout with glazed red cabbage and homemade spätzle	EUR 24,00

Vegetarian main dishes

Fresh pasta with spice-pumpkin, king oyster mushrooms and shaved pecorino	EUR 19,00
Risotto with cherry tomatoes, spinach and baked goat cheese	EUR 19,00



Desserts

Affogato al Caffé - Espresso, vanilla ice cream and cream -	EUR 7,00
Nougat mousse with marinated oranges and campari-orange-spume (served in a cocktailglass)	EUR 9,00
Burnt creme of vanilla and passion fruit with exotic fruits and exotic sorbet	EUR 14,00
Three sorts of quince	EUR 14,00
Lukewarm hazelnut pudding with caramel sauce, caramelized hazelnuts and thyme-ice cream	EUR 15,00
Please ask our service team for our homemade sorbets per scoop	EUR 2,90

