

Castle menu

Amuse Bouche

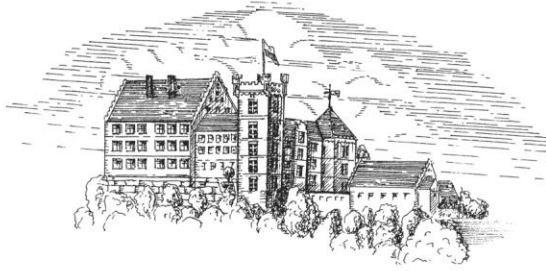
Opera of Foie gras with passion fruit,
truffle-celery-cream and fig

Crème of porcini soup with filet of lamb

Medallions of veal filet in basil gravy,
dried tomatoes, leaf spinach and Parmesan risotto

Cheesecake with butter biscuits,
raspberries and raspberry-rose-sorbet

EUR 75,00



Regional menu

Amuse Bouche

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Venison consommé
with sliced pistacchio pancakes

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Swabian sirloin steak
with homemade spätzle

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Caramelized apple pancakes
with cream ice

EUR 48,00