

Our suggestions

Sparkling wine
« *Schloss Weitenburg* »
Rosé

EUR 6,00/0,1 l

Our house aperitive
sparkling wine
with strawberry liqueur and lemon

EUR 7,50/0,1 l

Champagne
Henri Mandois
Brut origine
Pierry, Épernay

EUR 13,00/0,1 l

2017

Pinot gris
Quality wine – dry
Winery Karl H. Johner
Vogtsburg, Baden

EUR 9,50/0,25 l
EUR 28,00/0,75 l

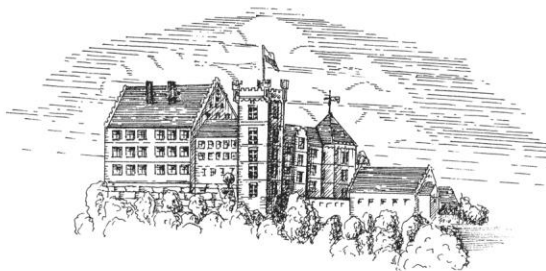
White grapes secco
-non alcoholic-
Sekthaus Raumland
Flörsheim, Rheinhessen

EUR 5,50/0,1 l

2018

Acon Roble - Tempranillo
DOC - dry
Castillo de la Vega
Ribera del Duero - Spain

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



Starters

Lamb's lettuce marinated with raspberry-walnut-dressing,
roasted pine nuts and pomegranate seeds EUR 11,00

Tartar of regional char with lime and chives,
caviar of char and mustard seeds-mayonnaise EUR 18,00

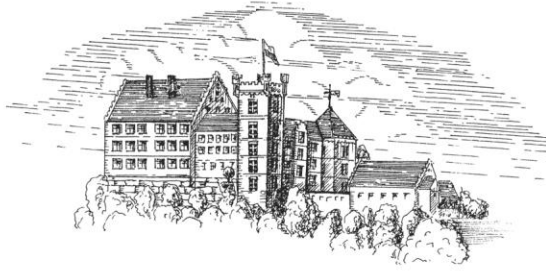
Opera of Foie gras with passion fruit,
truffle-celery-cream and fig EUR 22,00

Soups

Consommé of prime boiled beef with sliced herb pancake EUR 8,00

Saffron-clam chowder with tomato and basil EUR 10,00

Crème of porcini soup with filet of lamb and chives EUR 12,00



Main dishes

Suprême of chicken on balsamic glaze,
green asparagus and gnocchi with pine kernels

EUR 29,00

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

EUR 33,00

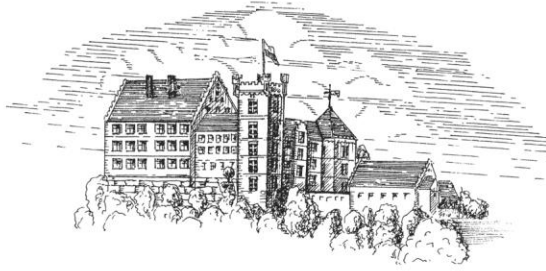
Fish dishes

Fillet of Scottish salmon roasted on its skin,
with pumpernickel fumet and risotto with spring onion

EUR 26,00

Roasted skrei filet in parsley-Beurre Blanc,
savoy cabbage, wine grapes, bacon and noisette potatoes

EUR 28,00



Castle classics

Swabian sour beef
with homemade spätzle and small lamb's lettuce EUR 21,00

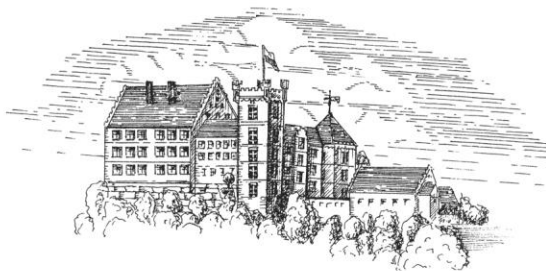
Braised ox cheeks in red wine sauce,
root vegetables and bread dumplings EUR 24,00

Escalope of veal Cordon bleu filled with ham and Swiss cheese,
with French fries and small lamb's lettuce EUR 25,00

Vegetarian main dishes

Potato gnocchi with leaf spinach, pomegranate seeds and sage butter EUR 18,00

Homemade noodles with basil, dried tomatoes, pine nuts,
Swiss cheese and rocket salad EUR 19,00



Desserts

Affogato al Caffé - Espresso, vanilla ice cream and cream -	EUR 7,00
Crème brûlée with cassis sorbet	EUR 12,00
Cheesecake with butter biscuits, raspberry and raspberry-rose-sorbet	EUR 14,00
Mousse of dark chocolate with peanut crumble and marinated pineapple	EUR 15,00