Our suggestions

Sparkling wine
« Schloss Weitenburg »
Rosé

Our house aperitive
sparkling wine
with strawberry liqueur and lemon

Champagne
Henri Mandois
Brut origine
Pierry, Épernay

EUR 6,00/0,1 l
EUR 7,50/0,1 l
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

2018

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

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

EUR 5,50/0,1 l
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 glace, 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

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

Escalope of veal Cordon bleu filled with ham and Swiss cheese, with French fries and small lamb’s lettuce

**Vegetarian main dishes**

Potato gnocchi with leaf spinach, pomegranate seeds and sage butter

Homemade noodles with basil, dried tomatoes, pine nuts, Swiss cheese and rocket salad
### Desserts

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>Affogato al Caffé - Espresso, vanilla ice cream and cream -</td>
<td>EUR 7.00</td>
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<tr>
<td>Crème brûlée with cassis sorbet</td>
<td>EUR 12.00</td>
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<tr>
<td>Cheesecake with butter biscuits, raspberry and raspberry-rose-sorbet</td>
<td>EUR 14.00</td>
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<tr>
<td>Mousse of dark chocolate with peanut crumble and marinated pineapple</td>
<td>EUR 15.00</td>
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