Our Recommendations

Sparkling wine
*Schloss Weitenburg*
Rosé extra dry

EUR 8,00/0,1 l

*Our house aperitif*
Lav’a Belle Sprizz
lavender, sparkling wine, mineral water
and rosemary

EUR 9,00/0,1 l

*Jubilee-Edition*
Champagne
Henri Mandois
Brut origine
Pierry, Épernay

EUR 10,00/0,1 l

*Alexander Laible*
Chardonnay – dry
Durbach

EUR 11,00/0,25 l
EUR 32,00/0,75 l

*Il Grande Silenzio*
Montepulciano d’Abruzzo
Coline Terramane DOCG
Fosso Corno

EUR 10,00/0,25 l
EUR 28,00/0,75 l

*White grapes secco*

-non alcoholic-

*Sekthaus Raumland*
Flörsheim, Rheinhessen

EUR 7,50/0,1 l
Starters

Spring leaf salad with raspberry dressing, roasted pine kernels and pomegranate seeds
optional with homesmoked wild boar ham and cranberry vinaigrette or with roasted mediterranean shrimp and champagne vinaigrette
EUR 12,00 EUR 18,00 EUR 22,00

Beetroot carpaccio with tarragon-lime vinaigrette, marinated edible wild herbs salad and soft goat cheese
marinated greater amberjack with green asparagus and buttermilk-caviar-vinaigrette
EUR 18,00 EUR 19,00

Soups

Game consommé with sliced pistachio pancake
Clear tomato soup with basil and tomato concassé
Cream of spring onion soup with roasted scallop
EUR 9,00 EUR 11,00 EUR 12,00

Cover charge EUR 2.50 per person
Main dishes

Beetroot-risotto with leaf spinach and baked soft goat cheese  EUR 21,00

Breaded escalope of saddle of veal with cranberries, roast potatoes and small leaf salad  EUR 28,00

Swabian sirloin steak with red wine sauce, homemade spätzle and small leaf salad  EUR 29,00

Braised lambknuckle in a garlic-rosemary gravy, beans cassoulet and potato gratin  EUR 31,00

Roasted filet of seabass in a curry spume, green asparagus and jasmine rice  EUR 34,00

Medaillon of black angus beef filet with a horseradish mustard crackling, red onion confit, leaf spinach and potato gratin  EUR 38,00

Cover charge EUR 2,50 per person
Desserts

Affogato al Caffé
- Espresso, vanilla ice cream and cream – EUR 7,50

Pineapple granité with chocolate-yuzu-icecream and coconut spume EUR 9,00

Passion fruit-crème-brûlée with mango-chili and exoticsorbet EUR 14,00

Dark valrhona-chocolate with chocolate crumble, caramelized banana and banana sorbet EUR 15,00

Please ask our staff for our homemade sorbets per scoop EUR 4,00

Cover charge EUR 2,50 per person
Our Castle-menu

Amuse-gueule
* 
Our goose liver
celery, truffles, port
* 
Sea bass
asparagus, curry, ginger risotto
* 
Cappuccino of lobster and shrimp
* 
Black angus beef filet
red onion, leaf spinach, potato
* 
Passions fruitfrucht-crème-brûlée
mango-chilli and exotic sorbet
**

EUR 103,00
without sea bass  EUR 80,00

Cover charge EUR 2.50 per person

We serve our castle-menu solely as complete menu.