



SCHLOSS WEITENBURG

Hotel · Restaurant · Park

Our recommendations

Sparkling wine „Schloss Weitenburg“	0,1l	EUR 8,00
Champagne HENRI MANDOIS Brut Origine	0,1l	EUR 10,00
<i>Our house aperitif</i>		
Sparkling wine with strawberry, elderflower, lime	0,1l	EUR 9,00
White grapes secco – non alcoholic –		
Sekthaus Raumland, Flörsheim, Rheinhessen	0,1l	EUR 7,50
Chardonnay		
dry	0,25l	EUR 11,00
Winery Alexander Laible, Durbach	0,75l	EUR 32,00
Montepulciano d´Abruzzo		
Il Grande Silenzio		
Coline Terramane DOCG	0,25l	EUR 10,00
Fosso Corno	0,75l	EUR 28,00



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Starters

Summer leaf salads with raspberry dressing and roasted walnuts	EUR 12,00
Slices of oxheart tomato with basil pesto and burrata	EUR 18,00
Salmon tatar of lable rouge salmon with avocado, passion fruit and chives vinaigrette	EUR 19,00
Grilled pulpo on a mediterranean couscous-salad pepper-cucumber salsa and chili-mayonnaise	EUR 21,00

Soups

Beef broth with small swabian pocket noodles	EUR 8,00
Quail consommé with small vegetables and polenta-mushroom ravioli	EUR 12,00
Cream of springleek soup with potato, apple and monkfish	EUR 14,00

Cover charge EUR 2,50 per person



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Main dishes

Homemade pasta with fresh chanterelles, leaf spinach and grana padano cheese	EUR 21,00
Breast of corn fed poularde with a balsamico gravy, sugar snaps, braised tomato and two sorts of rice	EUR 29,00
Breaded escalope of saddle of veal with french fries, tomato salad and cranberries	EUR 30,00
Sirloin steak in a red wine sauce, homemade spätzle and small salad	EUR 31,00
Lamb chop roasted until pink and braised hips with mediterranean vegetables, gratin and mint yoghurt	EUR 36,00
Crispy fried medallions of monkfish with sauce rouille, fennel and chorizo	EUR 38,00

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Desserts

Affogato al Caffé - Espresso, vanilla ice cream and whipped cream –	EUR 8,50
Black forest kirsch served in a cocktail glass - Granité, sorbet and kirsch spume –	EUR 9,50
Cheesecake with marinated strawberries strawberry-yoghurt ice cream and hazelnut crumble	EUR 14,00
Chocolate tarte with raspberries, butter crumbles and raspberry sorbet	EUR 15,00
Please ask our staff for our homemade sorbets per scoop	EUR 4,00

Our recommendation

2018 Saint Patrick - Rosé selection of berries winery Karl H. Johner Vogtsburg – Bischoffingen, Kaiserstuhl	5cl	EUR 9,00
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Cover charge EUR 2,50 per person