

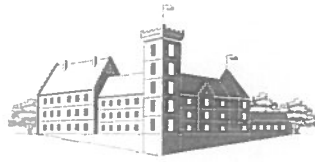


SCHLOSS WEITENBURG

Hotel · Restaurant · Park

Our recommendations

Sparkling wine „Schloss Weitenburg“	0,11	EUR 8,00
Champagne HENRI MANDOIS Brut Origine	0,11	EUR 10,00
<i>Grüner Spritz</i> green apple, sparkling wine, ginger ale, cucumber	0,11	EUR 9,00
Copenhagen Sparkling Tea – non alcoholic –	0,11	EUR 8,50
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

Autumn leaf salads with raspberry dressing and roasted pine nuts	EUR 12,00
with roasted mushrooms	EUR 14,00
with homesmoked wild ham and raspberry vinaigrette	EUR 16,00
Sashimi of scottish labe rouge salmon with ginger, wasabi and radish	EUR 19,00
Stained yellowtail mackerel with beetroot relish sour cream and cress	EUR 19,00
Our goose liver, green apple, tarragon and homemade brioche	EUR 24,00

Soups

Beef broth with sliced pancake and chives	EUR 9,00
Cream of mushroom soup with roasted sot-l'y-laisse	EUR 12,00
Cream of lobster soup with vadouvan and small parmesan gnocchi	EUR 14,00

Cover charge EUR 2,50 per person



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Main dishes

Parmesan risotto with leek, fresh chanterelles and rucicola	EUR 21,00
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
Saddle of veal in white truffles sauce, green asparagus and noodles	EUR 32,00
Argentine angus-beef fillet in a balsamico-vinegar gravy, leaf spinach with pine nuts and hash browns	EUR 42,00
Crispy fried zander fillet in a chives sauce, leek and potatoes	EUR 35,00
Turbot fillet in a tarragon spume, zucchini-tomato vegetables and two sorts of rice	EUR 42,00

Cover charge EUR 2,50 per person



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Desserts

Affogato al Caffé - Espresso, vanilla ice cream and whipped cream –	EUR 8,50
Plum granité with sorbet and white chocolate spume -served in a cocktail glass –	EUR 9,50
Vanilla crème brûlée with fresh blueberries and blueberry-yoghurt ice cream	EUR 14,00
Variation of chocolate and passion fruit with hazelnut crumble	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