



Schloß Weitenburg



Menu

Our aperitif suggestions

Sparkling wine
“Schloss Weitenburg”
Rosé

EUR 6,00 /0,1 l

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

EUR 5,50 /0,1 l

House aperitif
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

Our wine suggestions

2017

Albarino di Fefinanos
DOC
Bodegas Palacio di Fefinanos
Cambados, Rias Baixas

EUR 9,00/0,25 l
EUR 34,00/0,75 l

2014

Dei - DOCG
Vino Nobile di Montepulciano
Tuscany

EUR 11,50/0,25 l
EUR 39,00/0,75 l

We have lenses for you, please ask our staff.





Schloß Weitenburg



Menu

Starters

Vernal leaf salad with raspberry dressing, roasted pine nuts and avocado	EUR 11,00
either with roasted quail breast	EUR 18,00
or with slowly roasted prawns	EUR 19,00
Tranche of smoked salmon centerpiece with orange-Couscous salad, orange-mayonnaise and small radish	EUR 19,00
Asian spiced Tartar of yellowfin tuna with mango-papaya-salsa and sesame	EUR 21,00

Soups

Venison consommé with sliced pistachios pancake and fresh chives	EUR 10,00
Cream of black salsify soup with crostini of cottage cheese and prawn	EUR 11,00





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Menu

Main dishes

Argentine beef fillet and prawn
with leaf spinach, mushrooms and potato gratin

EUR 34,00

The special piece of meat

Irish dry aged rib-eye with herbs butter,
shallots gravy and sweet potato-french fries

EUR 64,00
for two persons

Fish dishes

Fillet of saddle of haddock
with capers, leaf spinach, Amalfi lemon and glazed potatoes

EUR 24,00

Medallion of anglerfish in tomato fumet, young peas and red Quinoa

EUR 29,00





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Menu

Castle classics

Braised lamb knuckle in mild garlic gravy, bacon beans and potato gratin	EUR 22,00
Breaded escalope of saddle of veal with French fries and small vernal salad	EUR 23,00
Swabian sirloin steak with homemade Spätzle and tomato salad	EUR 24,00

Vegetarian main dishes

Saffron risotto with green asparagus and red pointed pepper	EUR 18,00
Fresh tagliatelle with leaf spinach, king oyster mushrooms, Amalfi lemon and shaved parmesan cheese	EUR 18,00





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Desserts

Affogato al Caffé - Espresso, vanilla ice cream and cream -	EUR 7,00
Vanilla crème brûlée with Williams pear ragout and pear sorbet	EUR 14,00
Gratinated wild berries and rhubarb with popcorn ice cream	EUR 15,00
Refreshing homemade sorbets with fruits	EUR 15,00

