

GOURMET MENU

Rolled Vitello Tonnato on grilled zucchini
with olive vinaigrette and small salad

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Filet of Codfish with caviar sauce
on spinach

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Apricot sorbet
doused with Lillet

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Filet of veal with morel cream sauce
on two kinds of asparagus and herb pancakes

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<< Welcoming Mai >>
woodruff – strawberry – pistachio
& candy

Three course menu	starter, main course & dessert	EUR 47,- EUR 76,-*
Four course menu	starter, fish, main course & dessert	EUR 62,- EUR 94,-*
Five course menu	fully sensation	EUR 66,- EUR 101,-*

* On demand we will serve this menu inclusive aperitif,
complementing wine, mineral water, coffee and digestif

„Every course can be ordered individually“

CASTLE MENU

Roasted king prawns
on salad of green asparagus with spicy vinaigrette

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Spring leek soup
with roasted pine nuts

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Breast of corn-fed chicken with pepper cream sauce,
cabbage turnip and Swabian herb "spaetzle"
~ traditional egg pasta ~

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Rhubarb meets goat curd & raspberry,
fried polenta & sweets

EUR 52,00

„Every course can be ordered individually“

„SPRING PAGE“

Spring salad with balsamic vinegar dressing
served with roasted bacon and croutons

or

with pine nuts and parmesan shavings

EUR 14,50

Asparagus cream soup

EUR 11,50

„Burg Windeck“

Roasted king prawns with herb-tomato-coulis (spicy)
and provençal vegetables

EUR 19,50

Buffalo mozzarella

with vinaigrette of black olives
on marinated celery cabbage

EUR 14,50

SOUPS

Egg drop soup with herbs

EUR 11,50

Soup of roasted curry and coconut

(vegan)

EUR 11,50

Snail soup „Baden Style»

with liaison gratinated and garden parsley

EUR 14,50

« Our classic »

Fish soup à la bouillabaisse

with mimolette cheese and sauce rouille

EUR 15,50

- with fish

EUR 20,50

FISH

Filet of turbot with lobster sauce
on leek vegetables and hash browns

EUR 34,00

Fillet of sea bream with saffron sauce,
spring vegetables and roasted potatoes

EUR 34,00

Fish variation „Burg Windeck“
in champagne sauce
on roasted vegetables and noodles

EUR 34,00

Vegetarian

Homemade spinach dumplings on vegetable sauce
with roasted mushrooms and parmesan shavings

EUR 25,00

Vegan

Spelt risotto with tomato coulis
on fresh vegetables and roasted mushrooms

EUR 23,50

MEAT

Braised cheeks of beef in burgundy sauce
with root vegetables and herbal "Spatzen"

- traditional South German egg-pasta -

EUR 34,00

Medallion of beef tenderloin
with homemade mayonnaise on fried potatoes

optionally with

Vegetables or Salad

EUR 34,00

Two kinds of lamb with thyme jus,
Provencal vegetables
and potato gratin

EUR 35,00

SWEETS

“of our sweet fee“

Our menu desserts

EUR 11,50

“Grandmas Kaiserschmarrn“

– cut-up and sugared pancake with raisins –

compote of mango and passion fruit with
ice cream of lemongrass, coconut and ginger

EUR 11,50

Raspberry & Sudachi Crème Brûlée

with a small chocolate cake

served with almond milk and lemon balm ice cream

EUR 11,50

All sorts of Iced from the sweet fairy

with colorful berries

EUR 11,50

„The Windeck – Dessert“

1 Espresso & 1 Marc de Windeck & 1 truffle praline

EUR 11,50

Selection of French cheese

with fig mustard and baguette

EUR 14,50