

GOURMET MENU

Vitello Tonnato Rolls
on marinated Mediterranean vegetables
with caper sauce and arugula salad

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Monkfish medallions
served with shellfish velouté and Chinese cabbage

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Red currant sorbet
with cold buttermilk

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Corn-fed chicken breast
with porcini mushrooms in a creamy sauce,
Kohlrabi and potato rösti

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Lemon – Basil meets
Melon, Tomato – Raspberry & Olive Oil Ice Cream

„Every course can be ordered individually“

Three course menu starter, main course meat & dessert EUR 52,- | 84,-*

Three course menu starter, main course fish & dessert EUR 58,- | 90,-*

Four course menu starter, fish, main course & dessert EUR 64,- | 101,-*

Five course menu fully sensation EUR 71,- | 109,-*

* On demand we will serve this menu inclusive

Aperitive

Burg Windeck sparkling wine, optionally with liqueur
Radeberger draft beer 0,3l
homemade fruit cocktail

corresponding wine

assorted individually 0,1l each course

mineral water, coffee, espresso

Digestif

Burg Windeck Spirits

CASTLE MENU

Pan-Fried Jumbo Shrimp
served on Spicy Marinated Melon Slices
with a Small Salad

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Herb pancakes
with chanterelle cream sauce

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Piccata Milanese
with pesto sauce
and vegetable spaghetti

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Apricot Clafoutis * Modern Art *
Pistachio, Poppy Seed & Blackberry

EUR 56,00

„Every course can be ordered individually “

∞ SUMMERPAGE ∞

Garden salad with balsamic vinegar dressing
served with Herb-Seasoned Chanterelles

or

with pine nuts and parmesan shavings

EUR 14,50

Buffalo mozzarella with salad of cherry tomatoes
and an olive vinaigrette

EUR 17,50

Lukewarm slices of prime boiled beef
with wasabi vinaigrette and a small salad

EUR 19,50

Spaghettini on fried mushrooms
with fresh herbs and parmesan

EUR 26,00

“Burg Windeck Pfännchen”

Pan-fried jumbo shrimp

served with a spicy herb-tomato coulis
and Provençal vegetables

EUR 22,00

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

Char Fillet

Served with Two Types of Grilled Zucchini, Saffron
Sauce,
and Sautéed Gnocchi

EUR 36,00

Turbot fillet with sautéed porcini mushrooms
served with leek, potato and chive butter

EUR 39,00

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

EUR 36,00

Vegetarian

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

EUR 25,00

Vegan

Pearl barley risotto with tomato coulis, fresh vegetables and
fried mushrooms

EUR 23,50

MEAT

Charolais beef fillet with two types of mayonnaise
and pan-fried potatoes,
served with
a salad or vegetables
EUR 39,00

Braised cheeks of beef in burgundy sauce
with root vegetables and pasta
EUR 37,00

Veal fillet with herb sauce,
garden vegetables and homemade spätzle
-traditional South German egg-pasta -
EUR 38,00

SWEETS

“from our sweet fairy“

Our menu desserts

EUR 13,-

“Grandmas Kaiserschmarrn“

~ cut-up and sugared pancake with raisins ~

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

EUR 12,-

Crème Brûlée from Bühler Quetsch

Served with a small Guanaja cake, pistachio milk,
and tonka bean sliver ice cream

EUR 12,-

Three kinds of sorbet

with fresh berries

EUR 12,-

„The Windeck – Dessert“

1 Espresso & 1 Marc de Windeck & 1 truffle praline

EUR 12,-

Selection of French cheese

with fig mustard and baguette

EUR 14,50