GOURMET MENU

Slices of corn-fed chicken breast
served on an Asian lentil salad with sesame vinaigrette

* * *

Monkfish medallions
served with shellfish velouté and Chinese cabbage

* * *

Apple sorbet made from locally grown Boskoop apples
drizzled with cider

* * *

Variation of venison with herb gravy,
roasted oat root and Schupfnudeln
-traditional South German potato dumplings -

* * *

Chestnuts meet Hazelnuts,
Quince compote & Cardamom 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

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CASTLE MENU

Pan-fried jumbo shrimp
served with two types of quash and a small salad

* * *

Herb pancakes
with chanterelle cream sauce

* * *

Veal Scaloppine with lemon sauce
served with vegetable Spaghetti

* * *

Tiramisu della nonna
with blackcurrant figs, port wine sabayon
and olive oil ice cream

EUR 56,00

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AUTUMN PAGE

Garden salad with balsamic vinegar dressing
served with Herb-Seasoned Chanterelles
or
with pine nuts and parmesan shavings
EUR 14,50

Pumpkin Soup
with Seeds & Oil
EUR 11,50

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

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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

<u>«Our classic»</u>

Fish soup à la bouillabaisse
with mimolette cheese and sauce rouille
EUR 15,50

- with fish
EUR 20,50

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FISH

Char fillet with herb sauce
served on braised fennel and potato-celery mash
EUR 36,00

Turbot fillet with chive butter
served with porcini mushroom risotto
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

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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

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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,-

Mocha Crème Brûlée

with a small Guanaja cake & eggnog chip ice cream

EUR 12,-

a classic is always a classic

Apple fritters, vanilla and chocolate sauce

& walnut ice cream

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

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