

GOURMET SET MEAL

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

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Fried king prawns
with velouté of crustacean and leek

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Marbled cherry sorbet
with cold coconut milk

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Poached filet of beef with truffle sauce,
variation of celery and potato croquettes

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Sweet raspberry dream
with pistachio crumble and thyme ice cream

as 3- course-menu starter, main dish & dessert

EUR 47,-

EUR 76,-*

as 4- course-menu starter, fish dish, main dish & dessert

EUR 62,-

EUR 94,-*

as 5- course full treat

EUR 66,-

EUR 101,-*

* Included suited beverages

"Every course can also be purchased separately"

CASTLE SET MEAL

Marinated tuna sashimi with aubergine confit
on tomato coulis and rocket salad

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Fried boletus on Collezione
with herbal sauce and Parmesan

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Corn chicken Breast with thyme jus
with braised spring onions and Pestotrofie

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Wild huckleberry meets goat,
quinoa and lemon curd ice cream

EUR 52,00

"Every course can also be purchased separately"

„Summer Page“

Summer lettuce and balsamic dressing
with fried herbal chanterelles

or

with Parmesan and pine nuts
EUR 14,50

Antipasti
à la Burg Windeck
EUR 14,50

Salad of cherry tomatoes with pesto vinaigrette
and buffalo mozzarella
EUR 15,50

“Burg Windeck”
king prawns with herbal tomato coulis (spicy)
and vegetables Provençal
EUR 19,50

SOUPS

Consommé of beef
with semolina dumplings

EUR 10,50

Curry soup (vegan)

EUR 10,50

Snail soup baked with liaison "au gratin"
and fresh parsley

EUR 14,00

Our Fish soup à la bouillabaisse
with Mimolette cheese and sauce Rouille

EUR 15,50

- with fish insert

EUR 20,50

FISH

Filet of turbot with lobster sauce,
braised leek and Risotto

EUR 33,00

Filet of St. Pierre on orange sauce & pine nuts
with spinach and Gnocchi

EUR 33,00

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

EUR 34,00

Vegetarian

Homemade spinach dumplings with vegetable sauce,
fried mushrooms and parmesan

EUR 25,00

Vegan

Spelt risotto with tomato coulis
and fresh vegetables

EUR 23,50

MEAT

Braised cheeks of beef in burgundy sauce
with root vegetables and fine pasta

EUR 32,00

Veal steak with a chanterelle crust on tomato carpaccio
with herb foam sauce and fine noodles

EUR 33,00

Lamb filet with thyme jus,
mixed beans and potato gratin

EUR 34,00

SWEETS

Desserts from our set meals

EUR 11,50

“Grandmas Kaiserschmarrn”

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

EUR 11,50

Crème Brûlée from the “Bühler Quetsch”

with small Guanaja cake,

Coffee arabica ice cream & almond milk

EUR 11,50

Three kinds of sorbet at whim

and lots of love

EUR 11,50

„The Windeck – Dessert“

1 Espresso & 1 Marc de Windeck & 1 truffle Praline

EUR 11,50

Selection of French cheese

EUR 14,50