

GOURMET MENU

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

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Filet of Codfish with leaf spinach and caviar sauce

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Sudachi & juniper sorbet
doused with Tonic

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Braised milk lamb served two ways
with chickpea hotpot and savory sauce

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Iced avocado and curd cheese
with hot raspberries and small almond cake

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 individually be ordered“

CASTLE MENU

Roasted king prawns
on salad of green asparagus with spicy vinaigrette

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Soup of roasted polenta and parmesan

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Steak of veal with pepper cream sauce
on kohlrabi vegetables with wild garlic spaetzle
- traditional South German egg-pasta -

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>> Rhubarb meets Poppy seed-Strawberry <<
& all kinds of Sweets

EUR 52,00

„Every course can individually be ordered“

„SPRING PAGE“

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

or

with pine nuts and parmesan shavings

EUR 14,50

Wild garlic 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

Filet of gilthead seabream
on Dijon mustard with rapeseed flower
and mashed 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

Medaillon of beef tenderloin with homemade
mayonnaise on fried potatoes

optionally with

Vegetables OR Salad

EUR 34,00

Lamb filet with herbal crust
and thyme jus served with provençal 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

Crème Brûlée Dulce de Leche & tonka bean

with a small chocolate cake

served with cold strawberry soup and rhubarb ice cream

EUR 11,50

Lukewarm apple fritters “Classic“

with two kinds of sauces

served with Toblerone and almond ice cream

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