

# GOURMET MENU

Fried king prawns  
on a bed of black spaghettini salad  
and yellow mayonnaise

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Skrei fillet  
with shellfish velouté and young peas

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Sudachi & juniper sorbet  
infused with tonic water

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Medallion of venison loin with cream sauce  
served with wild broccoli and herb spaetzle  
- traditional South German potato dumplings -

\* \* \*

Chocolate, pecan, and more sweet treats  
with a hint of mango and passion fruit

„Every course can be ordered individually“

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

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

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

\* On demand we will serve this menu inclusive

Apertive

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

As of February 2026 – The menu is updated regularly. We apologize in advance if any dishes have changed or are no longer available during your visit to the restaurant.

# CASTLE MENU

Tuna sashimi with curry vinaigrette  
served with sweet potato purée and a small salad

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Wild garlic soup

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Corn-fed chicken breast with morel cream sauce,  
kohlrabi vegetables, and potato pancakes

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Iced avocado meets lime, goat cheese, and raspberry  
served with almond cake

EUR 56,00

„Every course can be ordered individually“

# ∞ SPRINGPAGE ∞

Garden salad with balsamic vinegar dressing  
served with bacon and croutons

or

with pine nuts and parmesan shavings

EUR 14,50

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

# 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 char with lobster sauce  
on leek vegetables and mashed potatoes

EUR 36,00

Sea bream fillet with curry sauce,  
roasted carrots and rice cakes

EUR 36,00

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

Fillet of beef with two kinds of mayonnaise,  
fried potatoes,  
salad OR vegetables

EUR 38,00

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

EUR 36,00

Veal fillet with herb sauce,  
garden vegetables and homemade wild garlic spaetzle  
-traditional South German egg-pasta -

EUR 37,00

# 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,-

Pistachio Crème Brûlée with small Guanaja cake,  
strawberry milkshake and Cafe Arabica ice cream

EUR 12,-

Granny’s apple fritters  
with two sauces and 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