

GOURMET MENU

Panfried jumbo shrimp
on a bed of green asparagus salad
and carpaccio of bread dumplings

Skrei fillet
with shellfish velouté and Napa cabbage

Lemon Curd Sorbet
topped with Sparkling Wine

Braised milk-fed lamb shank in herb jus
served with wild beans and polenta pancakes

Variation of Rhubarb
Hot - Cold - Sweet
with Strawberries & White Tonka Chocolate Ice Cream

„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

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

As of April 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 wasabi cream
served with Asian noodle salad

* * *

Herb pancakes
with asparagus ragout

* * *

Corn-fed chicken breast with thyme jus
Kohlrabi and farmer's dumplings

* * *

Homemade Easter waffle with fresh strawberries,
matcha, and ice cream from flaked brittle

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

Wild garlic soup

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

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 gnocchi

EUR 36,00

Sea bream fillet with curry sauce
served with vegetable spaghetti and glass noodles

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,-

Raspberry & Bergamot Crème Brûlée
served with a small Guanaja cake,
pistachio milk, and stracciatella 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