

GOURMET MENU

Pan-fried king prawns
served on slices of tangy pickled melon
and a small salad

Skrei fillet
with shellfish velouté and Napa cabbage

Strawberry-Rhubarb Sorbet
with Woodruff Jelly

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

Cherry & Elderberry "Modern Art"
with lots of treats

„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

CASTLE MENU

Tuna sashimi with a mustard and honey vinaigrette
served with pickled vegetables à la Windeck

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Herb pancakes
with chanterelle cream sauce

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Corn-fed chicken breast with morel cream sauce
kohlrabi and potato rösti

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Sweet Raspberry Dream
Pistachio crumble & Lemon-Thyme Ice Cream

EUR 56,00

„Every course can be ordered individually“

∞ SUMMERSPAGE ∞

Garden salad with balsamic vinegar dressing
served with Chanterelles & bacon

or

with pine nuts and parmesan shavings

EUR 14,50

Buffalo mozzarella with salad of cherry tomatoes
and an olive vinaigrette

EUR 17,50

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

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

Char fillet

served with pan-seared green asparagus
and tomato-infused rice

EUR 36,00

Turbot fillet with sautéed porcini mushrooms
served with leek, potato and chive butter

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

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

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,-

Salted Caramel Crème Brûlée

with a small Guanaja cake, chilled strawberry drink,
and lemon balm 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