

# GOURMET MENU

Fried king prawns  
on a purée of braised Hokkaido pumpkin

\* \* \*

Fillet of rockfish  
with sea food velouté and young peas

\* \* \*

Sorbet made from local quince  
infused with cider

\* \* \*

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

\* \* \*

Choco - Choco sweet, fruity and salty  
meets pecans & more

„ 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

Roasted quail breast  
on marinated red cabbage and horseradish sauce

\* \* \*

Herb pancake  
filled with creamy chanterelles

\* \* \*

Corn-fed chicken breast  
with seasonal vegetables and potato-leek-fritter

\* \* \*

\* Autumn is here \*  
Apple variation meets elderberry  
& lots of sweet treats made from pumpkin  
and roasted pumpkin seeds

EUR 56,00

„Every course can be ordered individually“

# „AUTUM PAGE“

Lamb 's lettuce with balsamic vinegar dressing  
served with bacon and croutons

or

with pine nuts and parmesan shavings

EUR 14,50

Garden salad with herb vinaigrette  
and fried chanterelles

EUR 14,50

Pumpkin soup  
with seeds & oil

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 turbot with lobster sauce  
on leek vegetables and parmesan gnocchi

EUR 36,00

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

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  
and "Spaetzle" with seasonal vegetables  
- 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,-

Mokka Crème Brûlée with a small chocolate cake  
and sorbet made from “Bühler Quetsch” ~ local plum ~

EUR 12,-

Three different sorbets to suit your taste  
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