

# GOURMET MENU

Sashimi of tuna with sesame crust  
with curry sauce and small salat

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Filet of Codfish  
with caviar sauce on spinach

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Strawberry sorbet with woodruff slushi

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Filet of veal on porcini mushrooms á la Creme  
with glazed icicle and herb pan cake

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<<Sweet Raspberry Dream>>  
with Pistachio soil & Lemon-Thyme-Ice Cream

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 be ordered individually“

# CASTLE MENU

Sauté of beef tenderloin  
with carpers mayonnaise and small salad

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Chanterelle á la Creme  
with Crêpe of corn an herbs

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Breast of corn-fed chicken with pepper cream sauce,  
cabbage turnip and Swabian herb "spatzle"  
~ traditional egg pasta ~

\* \* \*

Apricot with a new take on!!  
as dumpling & iced  
meets Pine, Raspberry & lots of Sweets

EUR 52,00

„Every course can be ordered individually“

# „SUMMER PAGE“

Summer salad with balsamic vinegar dressing  
served with fried chanterelle

or

with pine nuts and parmesan shavings

EUR 14,50

Roasted king prawns  
with herb-tomato-coulis (spicy)  
and provençal vegetables

EUR 19,50

Antipasti “Burg Windeck Style”

EUR 16,50

Spaghettini on roasted porcini 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 hash browns

EUR 34,00

Fillet of sea bream with saffron sauce,  
spring vegetables and roasted 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

Medallion of beef tenderloin  
with homemade mayonnaise on fried potatoes

optionally with

Vegetables or Salad

EUR 34,00

Lamb filet in herbal crust with thyme jus,  
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

Cherry Crème Brûlée with a small chocolate cake  
served with a piece of Black Forest  
and Mocha Ice Cream

EUR 11,50

All sorts of Iced from our sweet fairy  
with colorful berries

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