

GOURMET SET MEAL

Fried Prawns on pickled radish
and wild garlic mousse

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Filet of rouget
with crustacean velouté and spinach

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Carrot sorbet
with almond milk

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Veal medallions on asparagus
with spring morrells and herbal pancake

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Spring is here..
Cassata from strawberry meets rhubarb,
pistachios and more

as 3- course-menu starter, main dish & dessert

EUR 47,-

EUR 76,-*

as 4- course-menu starter, fish dish, main dish & dessert

EUR 62,-

EUR 94,-*

as 5- course full treat

EUR 66,-

EUR 101,-*

* Included suited beverages

"Every course can also be purchased separately"

CASTLE SET MEAL

Rolled Vitello Tonnato on grilled zucchini
with olive vinaigrette and small salad

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Wild garlic soup

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“Piccata à la Burg Windeck” with herbal tomato
coulis, rape seed blossom and Spaghettini

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Easter can come:
everything revolves around the egg,
Guyana chocolate and lots of sweet things

EUR 52,00

“Every course can also be purchased separately”



Asparagus Season



One portion of white asparagus spears
with hollandaise sauce or melted butter,
small potatoes or “Kratzede”

EUR 25,50

in addition

variation of ham

EUR 6,50

filet of speckled trout

EUR 8,50

steak of veal

EUR 11,50



„SpringPage“

Spring lettuce and balsamic dressing

with fried bacon and croutons

or

with Parmesan and pine nuts

EUR 14,50

Goat cheese au gratin on red beet carpaccio

with pine nut vinaigrette and small salad

EUR 15,50

“Burg Windeck”

king prawns with herbal tomato coulis (spicy)

and vegetables Provençal

EUR 19,50

SOUPS

Special day soup

EUR 9,50

Red lentil soup (vegan)

EUR 9,50

Snail soup baked with liaison "au gratin"
and fresh parsley

EUR 12,50

Our Fish soup à la bouillabaisse
with Mimolette cheese and sauce Rouille

EUR 13,50

- with fish insert

EUR 19,50

FISH

Filet of turbot with lobster sauce,
braised leek and Risotto

EUR 33,00

Filet of codfish with tomato herb hollandaise sauce,
asparagus ragout and parsley potatoes

EUR 33,00

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

EUR 34,00

Vegetarian

Homemade spinach dumplings with vegetable sauce,
fried mushrooms and parmesan

EUR 23,50

Vegan

Spelt risotto with tomato coulis
and fresh vegetables

EUR 21,50

MEAT

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

EUR 32,00

Saddle of veal topped with a mushroom crust
with light pepper cream sauce, winter vegetables
and homemade wild garlic Swabian noodles

EUR 33,00

Medallions of beef on truffle sauce
with parmesan spinach and Orecciette

EUR 34,00

SWEETS

Desserts from our set meals

EUR 11,50

“Grandmas Kaiserschmarrn”

compote of mango and passion fruit,
ice cream of lemongrass, coconut and ginger

EUR 11,50

Crème Brûlée of pistachio

with small Guanaja cake, chilled buttermilk
and strawberry ice cream

EUR 11,50

Warm curd doughnuts with rhubarb grits
and pyramid cake ice cream

EUR 11,50

„The Windeck – Dessert“

1 Espresso & 1 Marc de Windeck & 1 truffle Praline

EUR 11,50

Selection of French cheese

EUR 14,50