

GOURMET MENU

Tuna sashimi
with mashed lentils and wasabi vinaigrette

* * *

Fillet of rockfish
with sea food velouté and young peas

* * *

Plum sorbet infused with sparkling wine

* * *

Medallion of venison roast on porcino á la Crème with
wild broccoli and herb spaetzle
- traditional South German potato dumplings -

* * *

Vive la France - Peach Melba Modern Art
Raspberry - Lavender - Nougat Montélimar
& many sweet things

„ 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

Stuffed zucchini blossom
with fried shrimps and olive vinaigrette

* * *

Herb pancake filled with creamy chanterelles

* * *

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

* * *

Iced lime-basil-chartreuse
with raspberry Catalan and olive vinaigrette

EUR 56,00

„Every course can be ordered individually “

„SUMMERPAGE“

Mixed salad with herb vinegar dressing
served with roasted chanterelles

or

with pine nuts and parmesan shavings

EUR 14,50

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 summerly 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,-

Crème brûlée from the *Bühler Quetsch* ~ local plum ~
with small chocolate cake,
pistachio milk & lavender ice cream

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