

GOURMET MENU

Pastrami of organic Beef
with coleslaw and truffle mayonnaise

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Filet of Codfish with leaf spinach and caviar sauce

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Koa Sorbet
with iced port wine soup

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Medaillon of Charolais Beef with creamy herb sauce
served with sunchoke purée and wild vegetables

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>> a Wisp of Orient & all kinds of Sweets <<
black sesame, sallow thorn, raspberry

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 individually be ordered“

CASTLE MENU

Tartar of marinated fjord salmon
on potato hash browns and salad garnish

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Venus clam soup

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Roasted corn-fed chicken breast
on truffle sauce with kohlrabi vegetables
and rosemary potatoes

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>> Pecan meets quinoa <<
banana, mango-passion & all kinds of Sweets

EUR 52,00

„Every course can individually be ordered“

„WINTER PAGE“

Winterly salad
with balsamic vinegar
served with roasted bacon and croutons

or

with pine nuts and parmesan shavings
EUR 14,50

„Burg Windeck“
Roasted king prawns with herb-tomato-coulis (spicy)
and provençal vegetables
EUR 19,50

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
served with leek and orecchiette noodles

EUR 34,00

Filet of gilthead seabream with horseradish sauce
on braised savoy and potato compote

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

Roasted king oyster mushrooms on tomato-coulis
with vegetables and rice noodles

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

Steak of Veal with creamy truffle sauce
on rapeseed flower and fine noodles

EUR 34,00

Lamb filet with herbal crust and thyme jus
served with provençal vegetables
and potato gratin

EUR 35,00

Pink duck breast
with sauce of old aceto balsamico
and vegetable lentils

EUR 34,00

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

Crème Brûlée of pistachio
with chocolate curd doughnut, strawberry milkshake
and coffee arabica ice cream

EUR 11,50

Churros with hot raspberries
and variation of chocolate

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