

GOURMET MENU

Roasted king prawns
on sweet potato puree and curry vinaigrette

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Filet of Codfish
with caviar sauce and green asparagus

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Iced cocoa bowl with almond milk sorbet

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Medaillons of venison on red cabbage "Bavarian Style"
and chestnut cookies with cranberry-pepper jus

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Sweet winter magic
Pine - Mandarin & Panettone

„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

Home-cured beetroot on salad with cottage cheese
and horseradish sauce

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Soup of parsley roots & black truffle

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Braised cheeks of beef in burgundy sauce
with root vegetables and herbal "Spatzen"
- traditional South German egg-pasta -

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Coconut meets pineapple, pomegranate...
And all kinds of sweet treats

EUR 56,00

„Every course can be ordered individually“

„WINTERPAGE“

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

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 hash browns

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

Homemade sauerbraten
with wide noodles and small salad

EUR 28,00

Medaillon of Veal filet
on kohlrabi vegetables with herb pancakes
and porcini mushrooms à la Crème

EUR 36,00

Lamb filet with herbal crust and tandoori ~ leeks
with diced potatoes and herb jus

EUR 37,00

SWEETS

“from our sweet fairy“

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 walnut & egg nog
with chocolate cake & babana ice cream

EUR 11,50

Grandma’s apple fritters
on two kinds of chocolate sauce
and roasted almond ice cream

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