

GOURMET SET MEAL

Marinated salmon trout with mustard dill sauce
and a small salad

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Filet of gilthead with lobster sauce and leek

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Sorbet:

Green apple & celery

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Medallion of venison with cowberry sauce, two kinds of
beetroot and herbal "Spatzen"

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"Orient" black sesame, mango, couscous & 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

Fried duck breast with sweet potato mash
and small salad

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Pumpkin soup

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Poached filet of beef with truffle sauce,
wild broccoli, cauliflower and potato croquettes

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Marquise of hazel nut & salty caramel
with lukewarm churros and hot raspberries

EUR 52,00

"Every course can also be purchased separately"

„Autumn Page“

Lamb lettuce

with bacon and croutons

or

with Parmesan and pine nuts

EUR 14,50

Pumpkin soup

EUR 10,50

“Burg Windeck”

king prawns with herbal tomato coulis (spicy)

and vegetables Provençal

EUR 19,50

SOUPS

Egg drop soup

with herbs

EUR 10,50

Curry soup (vegan)

EUR 10,50

Snail soup baked with liaison "au gratin"

and fresh parsley

EUR 14,00

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

EUR 15,50

- with fish insert

EUR 20,50

FISH

Filet of turbot with lobster sauce,
braised leek and Orecchiette noodles

EUR 33,00

Filet of cod with mustard sauce,
parsley potatoes and spinach

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 25,00

Vegan

Spelt risotto with tomato coulis
and fresh vegetables

EUR 23,50

MEAT

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

EUR 32,00

Veal steak with a chanterelle crust on rapeseed flower
with herb foam sauce and fine noodles

EUR 33,00

Lamb filet with thyme jus,
vegetables provençal and potato gratin

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 from chestnut & almond

with deep fried apple,
salty caramell ice cream & and elderflower drink

EUR 11,50

Three kinds of sorbet at whim

and lots of love

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