

GOURMET SET MEAL

Marinated wild salmon
with Guacamole and small salad

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Fillet of Sheatfish with champagne sauce
and filled zucchini blossom

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Sorbet of strawberry and melon
with cold coconut water

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Saddle of veal in mushroom crust with light pepper cream sauce,
summer vegetables and homemade Swabian noodles

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Sweet raspberry dream
with thyme ice cream and pistachio crumble

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

EUR 41,-

EUR 70,-*

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

EUR 55,-

EUR 87,-*

as 5- course full treat

EUR 59,-

EUR 94,-*

* included suited beverages

"Every course can also be purchased separately"

CASTLE SET MEAL

Tranches of duck breast on fried zucchini
with old Aceto balsamic and small salad

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Slices of Napkin dumplings
with chanterelle à la crème

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Cutlet of Iberico with herbal Jus,
Pak Choi and olive-potato compote

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Peach Melba newly interpreted
with lavender ice cream and more...

EUR 49,00

"Every course can also be purchased separately"

„Summer Page“

Summer salad and balsamic dressing
with fried chanterelles

OR

-with Parmesan and pine nuts

EUR 12,50

Antipasti à la Burg Windeck

EUR 15,50

Warm slices of 24h veal with horseradish-vinaigrette,
potato dices and side salad

€15,50

“Burg Windeck”

king prawns with herbal tomato coulis (spicy)
and vegetables Provençal

EUR 16,50

SOUPS

Beef consommé
with marrow dumplings

EUR 9,50

Curry-Coco soup (vegan)

EUR 9,50

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

EUR 10,50

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

EUR 11,50

- with fish insert

EUR 15,50

FISH

Filet of turbot with mustard seed sauce,
Canola blossom and young parsley potatoes
EUR 29,00

Filet of char with curry sauce,
fried cabbage and potato patties
EUR 29,00

Fish variation „Burg Windeck“
with champagne sauce
on roasted vegetables and noodles
EUR 29,00

Vegetarian

Homemade spinach dumplings with vegetable sauce,
fried mushrooms and parmesan
EUR 18,50

Vegan

Risotto of vegetables and spelt
with tomato coulis and fried mushrooms
EUR 16,50

MEAT

Braised shoulder of venison with glazed carrots
herbal Swabian noodles and cranberry cream sauce

EUR 29,00

Ripeye of German beef with two mayonnaises,
fried potatoes and side salad

EUR 29,00

Boneless lamb loin under herbal crust with herbal jus
on vegetable Provençale and potato-parmesan gratin

EUR 29,00

SWEETS

Desserts from our set meals

EUR 10,50

“Grandmas Kaiserschmarrn”

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

EUR 10,50

Cream brûlée from cherry with curd-cherry ice cream,
a small chocolate cake “Guanaja” and a piece of Blackforest

EUR 10,50

Three kinds of sorbet

“be surprised”

EUR 10,50

„The Windeck – Dessert“

1 Espresso & 1 Marc de Windeck & 1 truffle Praline

EUR 10,50

Selection of French cheese

EUR 14,50