

# GOURMET SET MEAL

Seafood on white bean purée  
with petersil oil and a small salad

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Filet of wolffish an quinoa  
with shellfish velouté

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Tomato Raspberry Sorbet  
browsed with cold basil

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Saddle of veal topped with a mushroom crust,  
light pepper cream sauce, autumn vegetables  
and homemade Swabian noodles

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« Vive la France »

Pyramid cake, lavender & pastis  
and more iced treats

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

EUR 43,-

EUR 72,-\*

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

EUR 58,-

EUR 90,-\*

as 5- course full treat

EUR 62,-

EUR 97,-\*

\* Included suited beverages

"Every course can also be purchased separately"

As at August 5<sup>th</sup> 2022 - dishes change regularly

# CASTLE SET MEAL

Warm slices of boiled veal filet  
with horseradish vinaigrette and small salad

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Chanterelle with cream sauce  
with herbs and bread dumplings

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Pink roasted duck's breast with cherry sauce,  
purée served two ways and fried slices of potato

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Wild blueberry meets iced Oat with goat cheese  
and lemon curd ice cream

EUR 52,00

"Every course can also be purchased separately"

## „Summer Page“

Garten salad and balsamic dressing  
with fried bacon and croutons

or

with Parmesan and pine nuts

EUR 12,50

Goat cheese au gratin on red beet carpaccio  
with pine nut vinaigrette and small salad

EUR 15,50

Slices of buffalo mozzarella with cherry tomatoes,  
arugula and old Aceto balsamic vinegar

EUR 15,50

“Burg Windeck”

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

EUR 19,50

# SOUPS

Special day soup

EUR 9,50

Curry-Coconut soup (vegan)

EUR 9,50

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

EUR 12,50

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

EUR 12,50

- with fish insert

EUR 17,50

# FISH

Filet of turbot with caviar sauce,  
braised white radish and Dauphine potatoes

EUR 32,00

Filet of char on zucchini  
with tomato marjoram coulis and herbal pancakes

EUR 32,00

Fish variation „Burg Windeck“  
with champagne sauce  
on roasted vegetables and noodles

EUR 32,00

## Vegetarian

Homemade spinach dumplings with vegetable sauce,  
fried mushrooms and parmesan

EUR 20,50

## Vegan

Homemade „Koettbullar“  
with vegetable sauce and rice

EUR 18,50

## MEAT

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

EUR 29,50

Rack of lamb under herbal crust  
with thyme jus, Mediterranean vegetables and hash browns

EUR 31,50

Steak from Charolais beef with two kinds of mayonnaise,  
fried potato and small salad

EUR 32,00

# SWEETS

Desserts from our set meals

EUR 10,50

“Grandmas Kaiserschmarrn”

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

EUR 10,50

Cream Brûlée of plum from Bühl,  
a small chocolate cake “Guanaja”, cold Mocca and  
Stracciatella ice cream

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