

GOURMET SET MEAL

Fried king prawn on pickled beetroots
with carrots sauce and small salad

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Filet of char
with rape seed blossom and safron sauce

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Sorbet of apple
topped up with cider

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Saddle of venison with juniper cream sauce
on brussels sprouts
and homemade herbal Swabian noodles

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Macadamia nut
meets tangerine, orange and more

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"

CASTLE SET MEAL

Poached filet of veal
with mayonnaise of black truffle and small salad

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Clam chowder
with or without clams

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Pink fried breast of duck with cranberry sauce,
savoy and homemade Swabian potato dumplings

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Vanilla curd dumpling on quince
with hazelnut and chestnut ice cream

EUR 52,00

"Every course can also be purchased separately"

„ Winter Page “

Lambs' lettuce and balsamic dressing

with fried bacon and croutons

or

with Parmesan and pine nuts

EUR 14,50

Goat cheese au gratin on red beet carpaccio

with pine nut vinaigrette and small salad

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

Red lentil 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 13,50

- with fish insert

EUR 19,50

FISH

Filet of turbot with lobster sauce,
braised leek and Risotto

EUR 33,00

Filet of codfish with parsley sauce
on savoy and potato compote

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 21,50

Vegan

Homemade „Koettbullar“
with vegetable sauce and rice

EUR 19,50

MEAT

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

EUR 32,00

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

EUR 33,00

Rack of lamb under herbal crust with thyme jus
with glazed cherry tomatoes,
Mediterranean vegetables and potato patties

EUR 34,00

Beef filet poached in red wine brew
with parmesan spinach and grilled potatoes

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

Levantine hazelnut Cream Brûlée ,
a small chocolate cake “Guanaja”,
plum roaster and cappuccino ice cream

EUR 11,50

Poffertjes from pistachio
with hot raspberries and cheesecake ice cream

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