

GOURMET MENU

King prawn and melon salad
on quinoa with spicy sauce

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Filet of Codfish
with caviar sauce on spinach

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Sorbet of forest berry's
doused in Lillet

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Filet of veal on porcini mushrooms á la Creme
with glazed icicle and herb pan cake

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* Vive la France *

Peach Melba modern art
raspberry ~ lavender ~ Nougat Montélimar
& many sweets

Three course menu	starter, main course & dessert	EUR 49,- EUR 78,-*
Four course menu	starter, fish, main course & dessert	EUR 64,- EUR 96,-*
Five course menu	fully sensation	EUR 68,- EUR 103,-*

* On demand we will serve this menu inclusive aperitif,
complementing wine, mineral water, coffee and digestif

„Every course can be ordered individually“

CASTLE MENU

Sauté of beef tenderloin
with carpers mayonnaise and small salad

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Filled couchette flower
with herbal sauce and fried chanterelles

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Breast of corn-fed chicken with pepper cream sauce,
cabbage turnip and Swabian herb "spaetzle"
~ traditional egg pasta ~

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Wild blueberry meets
goat, iced oat, rice pudding with a twist
& lemon curd ice cream

EUR 54,00

„Every course can be ordered individually“

„SUMMER PAGE“

Summer salad with balsamic vinegar dressing
served with fried chanterelle

or

with pine nuts and parmesan shavings

EUR 14,50

Roasted king prawns
with herb-tomato-coulis (spicy)
and provençal vegetables

EUR 19,50

Antipasti “Burg Windeck Style”

EUR 16,50

Spaghettini on roasted porcini 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

Fillet of sea bream with saffron sauce,
spring vegetables and roasted potatoes

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

Spelt risotto with tomato coulis
on fresh vegetables and roasted mushrooms

EUR 23,50

MEAT

Braised cheeks of beef in burgundy sauce
with root vegetables and herbal "Spatzen"

- traditional South German egg-pasta -

EUR 36,00

Medallion of beef tenderloin
with homemade mayonnaise on fried potatoes

optionally with

Vegetables or Salad

EUR 36,00

Lamb filet in herbal crust with thyme jus,
Provençal vegetables and potato gratin

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 from the local plum
served with small chocolate cake
& iced almond cappuccino froth

EUR 11,50

All sorts of Iced from our sweet fairy
with colorful berries

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