

GOURMET MENU

Slices of duck breast with Aceto Jus
on red beet and horseradish salad

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Filet of Codfish
with caviar sauce on spinach

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Sorbet of Gin
doused in Tonic Water

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Filet of veal on truffle sauce
with glazed icicle and herb pan cake

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Elderberry meets pumpkin seed crumble,
apple and much more...

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

Aperitive

Burg Windeck sparkling wine, optionally with liqueur
Radeberger draft beer 0,3l
homemade fruit cocktail

corresponding wine

assorted individually 0,1l each course

mineral water, coffee, espresso

Digestif

Burg Windeck Spirits

CASTLE MENU

Fried king prawn
on a variation of Hokkaido pumpkin with small salad

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Roasted chestnut soup
from our local forest

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Braised shoulder of venison with chocolate sauce,
cabbage turnip and breaded Swabian "Schupfnudeln"
~ traditional egg pasta ~

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Plum, Peanuts & Pumpernickel – Cappuccino...
And a lots of sweet treats

EUR 54,00

„Every course can be ordered individually“

„AUTUMNPAGE“

Autumn salad with balsamic vinegar dressing
served with fried chanterelle

or

with pine nuts and parmesan shavings

EUR 14,50

Pumpkin soup
with seeds and oil

EUR 11,50

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

EUR 19,50

Spaghetini on fried 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,
autumn 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

Red bean balls with onion soup
and mixed vegetables

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 two homemade mayonnaises 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

Hazelnut & chesnut crème brûlée
with chocolate cakes & salted caramel ice cream

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