

Weinstock Menu

Please feel free to compile your meal by selecting your favourite dishes from our menu.

3-course meal 39.00 euros per person
(starter/soup, main course, dessert)

5-course meal 55.00 euros per person

Recommended menu

White and green asparagus salad tossed in a
raspberry vinaigrette
(€16.90)

Crisp, pan-fried sea bream with an asparagus ragout and new
potatoes
(€19.90)

Strawberry parfait with a mint pesto and vanilla foam
(€10.90)

3-course meal 39.00 euros per person

Fresh asparagus with your choice of melted butter or Hollandaise
sauce and new potatoes
€15.50

| | |
|--------------------------------|----------|
| with boiled or cured ham | + €6.80 |
| with pan-fried pork escalope | + €9.00 |
| with chargrilled steak (130 g) | + €12.00 |
| with fillet of beef (130 g) | + €15.00 |
| with fillet of salmon | + €10.00 |
| with 4 black tiger prawns | + €14.00 |

Starters and salads

Beetroot mille-feuille with salmon tartare, scrambled
egg with deep-sea prawns
€15.50

Wild herb salad with pan-fried black tiger prawns and
scallops, tossed in a
lime and yoghurt sauce
€19.90

Carpaccio of beef with a basil pesto, rocket and a
Parmesan sail
€15.50

Vitello tonnato with a tuna and caper sauce
€16.50

Spring salad with pan-fried strips of chicken, tossed in
a Styrian vinaigrette
€15.50

Soups and essences

Cream of asparagus soup with
wild garlic cappelli

Small €6.90

Large €8.90

Foaming wild garlic soup with
pan-fried scallops

Small €7.90

Large €9.90

Essence of vine tomatoes with basil tortellacci

Small €6.90

Large €8.90

Essence of oxtail with Swabian Maultaschen (ravioli) and
root vegetables

Small €6.90

Large €8.90

Vegetarian dishes

Vegetable terrine served with a medley of leaves and a
rocket dip

€15.90

Flammkuchen with goat's cheese, honey and freshly
thyme

€16.90

Pear and cheese fagottini with pan-fried asparagus and
a foaming rocket sauce

€16.90

Fish and shellfish

Leipziger Allerlei (medley of vegetables) with crayfish
and a crab sauce
€20.50

Pan-fried fillet of salmon on a bed of black tagliarini,
sun-dried tomatoes and a foaming saffron sauce
€21.90

Crisp-fried fillet of pike-perch with baby spinach
leaves, foaming lobster sauce and château potatoes
€19.90

Chargrilled fillet of sea bass with a saffron risotto and
pan-fried artichokes
€22.90

Meat and poultry

Breast of poularde stuffed with wild garlic, served with
asparagus risotto and
spring vegetables
€19.90

The Weinstock special Butterschnitzel (pork escalope),
served with a potato and
gherkin salad
€18.90

Medallions of organic pork with a creamy mushroom
sauce and potato patties
€18.90

Gratinated saddle of lamb, green beans with bacon and a
potato and pear gratin
€32.90

Medium-rare pan-fried saddle of veal with a green
peppercorn sauce, spring vegetables and gnocchi
€27.90

Fillet of German heifer beef with green asparagus,
Béarnaise sauce and a
potato and rocket soufflé
€31.90

Desserts

Warm individual chocolate cake with apple and rhubarb
chutney
€11.90

Apple and peach crumble with
vanilla ice cream
€10.90

Iced tiramisu with a strawberry ragout
€10.90

Lemongrass crème brûlée with a
duo of fruit coulis
€10.90

Cheese

A selection of 5 French cheeses, served with grapes and
grissini
€15.90

Advice for allergy sufferers

Please ask one of our team members if you would like to see our special menu, which lists all the ingredients in our dishes that could provoke a food allergy or intolerance.