

Weinstock Menu

Please feel free to compile your 3 or 5-course meal by selecting your favourite dishes from our menu.
(starter/soup, main course and dessert)

3-course meal €39.00 per person

5-course meal €55.00 per person

Recommended menu

Beetroot carpaccio with smoked duck breast and orange slices
(€14.90)

Crispy roast goose with red cabbage and apples, potato dumpling and marinated Damask plums
(€24.90)

Festive baked apple filled with marzipan, served with a vanilla and cinnamon custard
(€11.90)

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Starters and salads

Duo of salmon tartare and smoked trout, served
with creamed horseradish with pear

€15.90

Carpaccio of beef on a bed of rocket, with herb
pesto and shavings of Parmesan

€15.90

Gratinated goat's cheese with walnuts
and a honey sauce

€15.50

Lamb's lettuce with pan-fried goose liver, sliced
apples and an orange vinaigrette

€17.90

Wild herb salad with a duo of black tiger prawns and
scallops, with a beetroot sauce

€19.90

Colourful medley of leaves with wild rabbit, sautéed
pumpkin in a Styrian vinaigrette

€17.90

Soups

Cream of Hokkaido pumpkin soup

Small €6.90

Large €8.90

Champagne and truffle soup with ravioli

Small €7.90

Large €9.90

Essence of vine tomatoes with baby mozzarella

Small €6.90

Large €8.90

Swabian Maultaschen (ravioli) soup
with root vegetables

Small €6.90

Large €8.90

Vegetarian dishes

Vegetable fritters served with cherry tomatoes, a
medley of leaves and a rocket cream

€16.90

Flammkuchen with bell pepper, courgette, dried
tomatoes and gratinated ewe's milk cheese

€16.90

Gorgonzola and walnut fagottini with ratatouille and
Parmesan shavings

€17.90

From our rivers and oceans

Crispy fried fillet of pike-perch on a bed of spinach,
foaming lobster sauce and
château potatoes
€19.90

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

Pan-fried fillet of salmon with squid ink pasta, dried
tomatoes and a saffron foam
€21.90

Game

Gratinated breast of pheasant, sauerkraut in Champagne,
and truffled mashed potato
€21.90

Fricassée of saddle of wild rabbit in a porcini mushroom
sauce, with Brussels sprouts and buttered Spätzle noodles
€20.90

Braised haunch of hare with a juniper cream, served with
red cabbage and apples, pear poached in red wine and a
potato dumpling
€19.90

Medium-rare pan-fried saddle of venison with a cranberry
crust, Schupfnudeln gnocchi and Savoy cabbage in cream
€29.90

Meat and poultry

Medium-rare pan-fried Barbary duck breast with
apple sauce and potato fritter

€18.90

Fillet of poulard stuffed with wild mushrooms,
served with mashed peas and finger carrots

€19.90

Braised cheek of ox, Savoy cabbage in cream, black
morels and sautéed potatoes

€23.90

Weinstock's special Butterschnitzel (pork escalope)
with sautéed potatoes and

small salad

€19.90

Braised beef roulade, red cabbage with apples, and
potato dumpling

€18.90

Fillet of heifer with oxtail ragout, baked potatoes
and a green peppercorn sauce

€31.90

Desserts

Warm, individual chocolate cake with baked apple
chutney
€11.90

Apple crumble with vanilla ice cream
€10.90

Gingerbread mousse with a mulled wine and orange
sauce
€10.90

Rum-steeped fruits with
baked vanilla ice cream
€11.90

A symphony of Weinstock desserts
€12.90

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.