

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 €42.00 per person

5-course meal €59.00 per person

Menu suggestion

*Duck liver terrine with a baked apple chutney
(€15.90)*

*Crispy roast goose with red cabbage and apples, potato dumpling and marinated Damask plums
(€25.90)*

*Warm individual chocolate cake with a cinnamon sabayon
(€11.90)*

3-course meal €42.00 per person

5-course meal €59.00 per person

Starters and salads

*Beef tartare with a fried quail egg and
sunflower seed bread*

small: €16.90

large: €19.90

*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*

€18.90

*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 and a Styrian vinaigrette*

€18.90

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

*Potato rösti with Provençal vegetables and an
avocado cream*

€16.90

*Flammkuchen topped with bell pepper,
courgette, dried tomatoes and
gratinated goat's cheese*

€16.90

*Gorgonzola and walnut fagottini with
ratatouille and Parmesan shavings*

€17.90

Fish

Crisp-fried fillet of pike-perch on spinach leaves, foaming lobster sauce and château potatoes

€20.90

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

€22.90

Pan-fried salmon fillet with taglioni and a foaming saffron sauce

€22.90

Game

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

€23.90

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

€22.90

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

€22.90

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

€31.90

Meat and poultry

*Roast breast and leg of duck, served with
red cabbage with apples and
potato dumpling*
€21.90

*Fillet of poulard stuffed with wild
mushrooms, served with mashed peas and
finger carrots*
€21.90

*Weinstock's Butterschnitzel (pork escalope)
with sautéed potatoes and small salad*
€20.90

*Medium-rare pan-fried veal loin steak
with herb butter, ratatouille and
potato soufflé*
€27.90

*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*
€32.90

Desserts

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

*Gingerbread mousse with a mulled wine
and orange sauce*
€11.90

*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.*