

## Weinstock menu

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

3-course meal €44.00 per person  
(starter/soup, main course, dessert)

5-course meal €64.00 per person

## Menu suggestion

Lamb's lettuce with pan-fried goose liver and sautéed porcini, tossed in an orange vinaigrette  
(€18.90)

Braised ox cheek with black morels, white tagliatelle and Madeira sauce  
(€24.90)

Warm individual cheesecake, fresh summer berries, orange-scented sugar and sweetened sour cream  
(€11.90)

3-course meal €44.00 per person

Fresh chanterelles, either pan-fried with bacon and onions or served in a herb and cream sauce, with bread dumpling  
€19.90

add Weinstock's Butterschnitzel	+ €9
add beef fillet 130g	+ €16
add a veal steak 130g	+ €14

*Starters and salads*

*Tartare of salmon on pumpernickel bread  
with scrambled egg and herbs and a honey  
and mustard sauce*

€16.50

*Carpaccio of beef with basil pesto, rocket and  
freshly shaved Parmesan*

€15.90

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

*small: €16.90*

*large: €19.90*

*Caesar salad with chargrilled chicken  
breast and herb croutons*

€16.50

*Wild herb salad with a duo of black tiger  
prawns and scallops, with a lime and  
yoghurt sauce*

€19.90

### *Soups and essences*

*Champagne and truffle soup with ravioli*

*small: €7.90*

*large: €9.90*

*Iced cucumber soup garnished with a*

*pan-fried king prawn*

*small: €7.90*

*large: €9.90*

*Essence of vine tomatoes with mozzarella balls*

*small: €6.90*

*large: €8.90*

### *Vegan dishes*

*Bell pepper filled with pearl barley, served on an*

*aubergine purée with tomato chutney*

*€16.90*

### *Vegetarian dishes*

*Potato and vegetable rösti with ratatouille,*

*served on a medley of fresh leaves with*

*guacamole*

*€16.90*

*Tarte flambée, topped with artichokes, sun-*

*dried tomatoes and gratinated*

*sheep milk cheese*

*€16.90*

*Pear and Gorgonzola fagottini, served with*

*kohlrabi and a Riesling sauce*

*€17.90*

## *Fish and shellfish*

*Brook trout on a bed of sauerkraut in white wine, crispy bacon bits and rissole potatoes*  
€23.90

*Crispy pan-fried fillet of pike-perch on a bed of baby spinach, with a foaming crab sauce and a white wine risotto*  
€21.90

*Pan-fried fillet of salmon with potato gnocchi, snow peas and a foaming saffron sauce*  
€23.90

*Symphony of gilthead bream and black tiger prawns, served with white tagliatelle and a truffle foam*  
€27.90

## *Meat and poultry*

*Fillet of poulard stuffed with chanterelles,  
served on a bed of mashed peas and*

*finger carrots*

*€21.90*

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

*€21.90*

*Our signature Butterschnitzel (pork escalope),  
served with a potato and gherkin salad and  
cranberry sauce*

*€21.90*

*Pork medallions with wild mushrooms, stuffed  
courgette and potato galettes*

*€21.90*

*Medium-rare pan-fried saddle of veal with a  
green peppercorn sauce, summer vegetables  
and truffled tagliatelle*

*€27.90*

*Fillet of German heifer beef with herb butter,  
potato gratin and green beans with bacon*

*€33.90*

## *Desserts*

*Warm individual chocolate cake with  
stewed cherries and vanilla foam*

*€11.90*

*Apricot crumble with vanilla ice cream*

*€11.90*

*Crème brûlée with raspberry sauce*

*€11.90*

*A symphony of Weinstock desserts*

*€12.90*

## *Cheese*

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

*€16.50*

*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.*