

Weinstock Menu

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

3-course meal €44.00 per person

5-course meal €64.00 per person

Recommended menu

*Carpaccio of wild salmon
gratinated with a saffron and orange foam
€17.50*

*Braised cheek of ox, Savoy cabbage in cream,
black morels and sliced bread dumpling
€25.90*

*A symphony of Weinstock desserts
€12.90*

3-course meal €44.00 per person

5-course meal €64.00 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 apple and an orange vinaigrette*

€18.90

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

€19.90

Soups

Cream of Hokkaido pumpkin soup

small: €6.90

large: €8.90

Champagne and truffle soup with ravioli

small: €7.90

large: €9.90

Swabian Maultaschen soup with root vegetables

small: €6.90

large: €8.90

Vegan

*Savoy cabbage roulade stuffed with pearl
barley, served on aubergine purée with cherry
tomato chutney*

€16.90

Vegetarian

*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

€21.90

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

€23.90

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

€23.90

Game

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

€23.90

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

€23.90

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 dumplings*

€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*

€21.90

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

€28.90

*Braised beef roulade, red cabbage with
apples and potato dumplings*

€19.90

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

€33.90

Desserts

*Warm individual chocolate cake with
baked apple chutney
€11.90*

*Crème brûlée with a duo of fruit coulis
€11.90*

*Dark chocolate mousse
with warm Amaretto cherries
€11.90*

*Apple crumble with
vanilla ice cream
€12.90*

Cheese

*A selection of 5 French cheeses, served with
grapes and grissini
€16.90*

*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.*