

Weinstock Menu

Please feel free to compile your own menu
from our selection of à la carte dishes
(starter/soup, main course and dessert)*

3-course meal €54.00 per person

5-course meal €77.00 per person

** the regular portion sizes will be adapted for a menu*

Recommended menu

*Beetroot carpaccio with an orange
vinaigrette and smoked duck breast
(€18.90)*

*Braised cheek of ox, Savoy cabbage in cream,
rosé button mushrooms and
sliced bread dumpling
(€28.90)*

*A symphony of Weinstock desserts
(€13.90)*

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5-course meal €77.00 per person

Starters and salads

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

small: €19.90

large: €23.90

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

€19.90

*Gratinated goat's cheese with caramelised
walnuts and a honey sauce*

€18.50

*Lamb's lettuce with pan-fried goose liver,
apple rings, walnuts and an
orange vinaigrette*

€19.90

*Wild herb salad with black tiger prawns and
a beetroot dressing*

€21.90

Soups

Saxon potato soup with Dresden garlic sausages

small: €8.90

large: €9.90

Champagne and truffle soup with

porcini ravioli

small: €8.90

large: €9.90

Consommé with liver dumpling and

root vegetables

small: €8.90

large: €9.90

Vegan

Bell pepper filled with pearl barley, served on an

aubergine purée with tomato chutney

€23.90

Vegetarian

Weinstock's special potato rösti with ratatouille,

a medley of fresh leaves and guacamole

€23.90

Flammkuchen topped with bell pepper,

courgette, dried tomatoes and goat's cheese

€23.90

Goat's cheese ravioli in a Riesling sauce, with

cherry tomatoes and rocket

€23.90

From our rivers and seas

*Crispy fried fillet of pike-perch on a bed of
spinach, with lobster sauce and
château potatoes*

€26.90

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

€28.90

*Pan-fried fillet of cod with root vegetables,
parsleyed potatoes and a mustard sauce*

€25.90

Game

*Gratinated breast of pheasant, sauerkraut in
Champagne, truffled mashed potato
and a grape sauce*

€29.90

*Venison goulash with a potato dumpling,
Brussels sprouts with bacon and
cranberry sauce*

€28.90

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

€36.90

Meat and poultry

*Fillet of poulard wrapped in ham and stuffed
with wild mushrooms, served with mashed
peas and finger carrots*

€27.90

*Traditional Saxon roast breast and leg of
duck, served with red cabbage with apples
and a potato dumpling*

€27.90

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

€26.90

*Weinstock's Butterschnitzel (pork escalope),
served with sautéed potatoes, cranberry sauce
and a small salad*

€26.90

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

€25.90

*Medium-rare pan-fried fillet of beef with
oxtail ragout, baked potatoes and a
green peppercorn sauce*

€39.90

Desserts

*Warm, individual chocolate cake with a
cassis sorbet*

€12.90

Crème brûlée with a duo of fruit coulis

€12.90

*Dark chocolate mousse
with warm Amaretto cherries*

€12.90

*Apple crumble with
vanilla ice cream*

€13.90

Cheese

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

€19.50

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.*