

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 €39.00 per person

5-course meal €55.00 per person

Recommended menu

Boiled, marinated beef in aspic with a green herb sauce and sautéed potatoes
(€15.90)

Braised cheek of ox, Savoy cabbage in cream, black morels and sautéed potatoes
(€23.90)

Iced Grand Marnier soufflé with an orange ragout
(€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 Parmesan flakes
€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 and 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

Crisp-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, served with Schupfnudeln (potato
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

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

Chocolate soufflé with cassis sorbet and a cinnamon
sabayon
€10.90

Apple crumble with vanilla ice cream
€10.90

Saffron crème brûlée with a duo of fruit coulis
€10.90

Kaiserschmarrn (chopped thick pancake) with
stewed damsons
€11.90

A symphony of Weinstock desserts
€12.90

Cheese

A selection of 5 French cheeses, served with grapes
and crissini
€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.