

## *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 €44.00 per person*

*5-course meal €64.00 per person*

## *Menu recommendation*

*Salmon carpaccio with a wild herb salad,  
tossed in a lemon vinaigrette*

*(€17.90)*

*Braised cheek of ox, Savoy cabbage in cream,  
shallots in red wine and a pumpkin dumpling*

*(€24.90)*

*Tonka bean parfait with ragout of damask  
plums and a vanilla foam*

*(€11.90)*

*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 caramelised  
walnuts and a honey sauce*

*€15.50*

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

*€18.90*

*Wild herb salad with a 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 (ravioli) soup with  
root vegetables*

*small: 6.90 euros*

*large: 8.90 euros*

## *Vegan dishes*

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

*€16.90*

## *Vegetarian dishes*

*Potato and vegetable rösti with ratatouille,  
served on a medley of fresh leaves  
with guacamole*

*€16.90*

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

*€16.90*

*Taglioní in a wild mushroom and cream sauce,  
topped with rocket and Parmesan*

*€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 spinach taglióni and a foaming saffron sauce*

€23.90

## *Game*

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

€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 and Savoy cabbage in cream*

€31.90

## *Meat and poultry*

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

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

*Pork medallions with wild mushrooms, stuffed  
courgette and potato galettes*  
€22.90

*Weinstock's Butterschnitzel (pork escalope),  
served with sautéed potatoes, cranberry sauce  
and a small salad*  
€21.90

*Braised beef roulade, red cabbage with apples  
and potato dumplings*  
€19.90

*Medium-rare pan-fried fillet of beef with  
oxtail ragout, baked potatoes and a green  
peppercorn sauce*  
€33.90

## *Desserts*

*Chocolate soufflé with cassis sorbet and a  
cinnamon sabayon*

*€11.90*

*Apple crumble with vanilla ice cream*

*€11.90*

*Saffron crème brûlée with a  
duo of fruit coulis*

*€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.*