

## *Weinstock Menu*

*Please feel free to compile your 3 or 5-course meal by selecting your favourite dishes from our menu.*

*3-course meal €46.00 per person  
(starter/soup, main course, dessert)*

*5-course meal €66.00 per person*

### *Recommended menu*

*Asparagus salad with Parma ham, rocket, pesto, Parmesan and a lime vinaigrette  
(€17.90)*

*Crisp, pan-fried sea bream with an asparagus ragout and new potatoes  
(23.90 euros)*

*A symphony of Weinstock desserts  
(€12.90)*

*3-course meal €46.00 per person*

*5-course meal €66.00 per person*

*Fresh asparagus with your choice of melted  
butter or Hollandaise sauce and new potatoes*  
€18.90

*with boiled or cured ham*  
+ €7.50

*with pan-fried pork schnitzel*  
+ €9.90

*with chargrilled veal steak 130 g*  
+ €14.00

*with beef fillet 130 g*  
+ €18.00

*with pike-perch fillet*  
+ €12.00

*with 4 black tiger prawns*  
+ €16.00

## *Starters and salads*

*Gratinated soft-set goat cheese with  
marinated crayfish and tomato pesto*  
€16.90

*Tartare of salmon served on pumpernickel  
bread, with scrambled egg and herbs*  
€17.50

*Carpaccio of beef with basil pesto, rocket and  
shaved Parmesan*  
€16.90

*Beef tartare with a fried quail egg and  
toasted sunflower seed bread*  
small: €16.90  
large: €19.90

*Caesar salad with chargrilled chicken breast  
and herb croutons*  
16.50 euros

*Wild herb salad with pan-fried black tiger  
prawns, tossed in a lime and yoghurt dressing*  
€19.90

### *Soups and essences*

*Cream of asparagus soup with strips of salmon*

*small: €7.90*

*large: €9.90*

*Foaming wild garlic soup with*

*pan-fried smoked trout*

*small: €7.90*

*large: €9.90*

*Oxtail essence with bone marrow dumpling*

*and root vegetables*

*small: €7.90*

*large: €9.90*

### *Vegan dishes*

*Savoy cabbage roulade stuffed with pearl*

*barley, served on aubergine purée with cherry*

*tomato chutney*

*€17.90*

### *Vegetarian dishes*

*Weinstock rösti served on a medley of salad*

*leaves with tomato salsa*

*€17.90*

*Flammkuchen, topped with Provençal*

*vegetables and goat cheese*

*€17.90*

*Tagliolini with pan-fried asparagus, a*

*foaming rocket sauce and Parmesan*

*€17.90*

### *Fish and shellfish*

*Leipziger Allerlei (medley of vegetables) with morel mushrooms, crayfish and a crab sauce*  
€26.90

*Asparagus risotto topped with crisp-fried fillet of pike-perch and a foaming chervil sauce*  
€22.90

*Chargrilled fillet of sea bass with pan-fried artichokes, rosemary potatoes and a foaming Riesling sauce*  
€24.90

### *Meat and poultry*

*Roast breast and leg of duck, served with red cabbage with apples and a potato dumpling*  
€22.90

*Breast of poularde stuffed with wild garlic, served with asparagus risotto and spring vegetables*  
€22.90

*The Weinstock Butterschnitzel (pork escalope), served with a potato and gherkin salad and cranberry sauce*  
€22.90

*Pork fillet medallions, served with sweetheart cabbage and potato patties*  
€23.90

*Medium-rare pan-fried saddle of veal with a green peppercorn sauce, spring vegetables and truffled tagliatelle*  
€29.90

*Pan-fried fillet of beef with green asparagus, Béarnaise sauce and a potato and rocket soufflé*  
€36.90

## *Desserts*

*Individual chocolate mousse tart with a  
white coffee house sauce*

*€11.90*

*Strawberry crumble with vanilla ice cream*

*€12.90*

*Lemongrass crème brûlée with a  
duo of fruit coulis*

*€11.90*

*Tonka bean parfait with an  
amaretto cherry ragout*

*€11.90*

## *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.*