

Weinstock Menu

Please feel free to compile your meal by selecting your favourite dishes from our menu.

3-course meal €50.00 per person
(starter/soup, main course, dessert)

5-course meal €74.00 per person

Recommended menu

Frisée lettuce with pan-fried strips of beef fillet and sautéed chanterelles, tossed in an orange vinaigrette
(€20.90)

Braised ox cheek with black morels, white tagliatelle and Madeira sauce
(€26.90)

Warm individual cheesecake, fresh summer berries, orange-scented sugar and sweetened sour cream
(€12.90)

3-course meal €50.00 per person

Tagliatelle in a creamy chanterelles sauce, with pan-fried strips of beef fillet, rocket and Parmesan
€23.90

Fresh chanterelles, either pan-fried with bacon and onions or served in a herb and cream sauce, with a bread dumpling
€19.90

add Weinstock's Butterschnitzel	+ €10.90
add beef fillet (130 g)	+ €18.00
add a veal steak (130 g)	+ €15.00

Starters and salads

*Tartare of salmon on pumpernickel bread.
scrambled egg with herbs and a
honey and mustard sauce
€17.50*

*Carpaccio of beef with basil pesto, rocket and
freshly shaved Parmesan
€17.90*

*Beef tartare with a fried quail egg and
sunflower seed bread
small: €17.90
large: €20.90*

*Caesar salad with chargrilled chicken
breast and herb croutons
€17.50*

*Wild herb salad with pan-fried king prawns
and a lime and yoghurt dressing
€19.90*

Soups and essences

Champagne and truffle soup with ravioli

small: €7.90

large: €9.90

*Chilled cucumber soup garnished with a
pan-fried king prawn*

small: €7.90

large: €9.90

Essence of vine tomatoes with mozzarella balls

small: €7.90

large: €9.90

Vegan

*Lentil and carrot patty pan-fried in olive oil,
served with vine tomato risotto and rocket*

€19.90

Vegetarian

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

€19.90

*Tarte flambée, topped with artichokes, sun-
dried tomatoes and sheep's milk cheese*

€19.90

*Goat's cheese ravioli with pan-fried
chanterelles, white wine espuma and Parmesan*

€19.90

Fish and shellfish

Brook trout on a bed of sauerkraut in white wine, crispy bacon bits and rissole potatoes
€24.90

Crispy pan-fried fillet of pike-perch on a bed of baby spinach, served with a crab espuma and white wine risotto
€24.90

Symphony of gilthead bream and black tiger prawns, served with white tagliatelle and a truffle foam
€29.90

Meat and poultry

*Poulard breast stuffed with chanterelles,
served with mashed peas and finger carrots*
€25.90

*Traditional Saxon roast breast and leg of
duck, served with red cabbage with apples
and a potato dumpling*
€25.90

*The Weinstock Butterschnitzel (pork escalope),
served with a potato and gherkin salad and
cranberry sauce*
€24.90

*Pork medallions with wild mushrooms, stuffed
courgette and potato galettes*
€24.90

*Medium-rare pan-fried saddle of veal with a
green peppercorn sauce, summer vegetables
and truffled tagliatelle*
€31.90

*Fillet of beef with herb butter, potato gratin
and green beans with bacon*
€36.90

Desserts

*Warm individual chocolate cake with
stewed cherries and vanilla foam*
€12.90

Peach crumble with cassis sorbet
€13.90

Crème brûlée with raspberry sauce
€12.90

A symphony of Weinstock desserts
€13.90

Cheese

*A selection of 5 French cheeses, served with
grapes and grissini*
€17.50

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.