

Weinstock Menu

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

*3-course meal €56.00 per person
(starter/soup, main course, dessert)
5-course meal €78.00 per person*

Recommended menu

*Medley of summer leaves with pan-fried strips of
beef fillet and sautéed chanterelles,
tossed in an orange vinaigrette
(€22.90)*

*Braised ox cheek with black morels, white tagliatelle
and Madeira sauce
(€28.90)*

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

3-course meal €56.00 per person

*Fresh chanterelles, either pan-fried with bacon and
onions or served in a herby cream sauce,
with a bread dumpling
€22.90*

add Weinstock's Butterschnitzel + €12.90

add beef fillet 130 g + €19.00

add a veal steak 130 g + €16.00

add a veal escalope 100 g + €14.50

Starters and salads

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

€19.90

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

€19.90

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

small: €19.90

large: €23.90

*Caesar salad with chargrilled chicken
breast and herb croutons*

€18.50

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

€21.90

Soups and essences

Champagne and truffle soup with ravioli

small: €8.90

large: €10.90

Chilled cucumber soup garnished with a

pan-fried king prawn

small: €8.90

large: €10.90

Essence of vine tomatoes with mozzarella balls

small: €8.90

large: €10.90

Vegan

Lemongrass and thyme risotto with rocket and

pan-fried chanterelles

€26.90

Vegetarian

Our signature potato rösti, served with

ratatouille, a medley of fresh leaves and

guacamole

€23.90

Tarte flambée, topped with artichokes, sun-

dried tomatoes and sheep's milk cheese

€23.90

*Basil and ricotta ravioli with pan-fried
chanterelles, a white wine foam and Parmesan*

€26.90

Fish and shellfish

Brook trout on a bed of sauerkraut in white wine, crispy bacon bits and rissole potatoes
€26.90

Crispy pan-fried fillet of pike-perch on a bed of baby spinach, served with a crab espuma and white wine risotto
€28.90

Symphony of gilthead bream and black tiger prawns, served with white tagliatelle and a truffle foam
€32.90

Meat and poultry

*Poulard breast stuffed with chanterelles,
served with mashed peas and finger carrots*
€28.90

*Traditional Saxon roast breast and leg of
duck, served with red cabbage with apples
and a potato dumpling*
€28.90

*The Weinstock Butterschnitzel (pork escalope),
served with a potato and gherkin salad and
cranberry sauce*
€26.90

*Pork medallions with wild mushrooms, stuffed
courgette and potato galettes*
€26.90

*Medium-rare pan-fried saddle of veal with a
green peppercorn sauce, summer vegetables
and truffled tagliatelle*
€38.90

*Tagliatelle in a creamy chanterelles sauce,
with pan-fried strips of beef fillet, rocket and
Parmesan*
€26.90

*Beef fillet with herb butter, served with
rosemary potatoes and beans with bacon*
€39.90

Desserts

Panna cotta and cherry, Amaretto and almond ragout

€12.90

Pineapple and coconut crumble with yoghurt ice cream

€13.90

Crème brûlée with raspberry sauce

€12.90

A symphony of Weinstock desserts

€14.90

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.