



SCHLOSS LEITHEIM

HOTEL • KULINARIK • SPA • KULTUR

Dear guests and friends of [HOTEL SCHLOSS LEITHEIM](#),

In our restaurant, Paul Zinsmeister and his kitchen team welcome you to enjoy the taste of regional and fresh products. He and his team have made it possible to experience new highlights every month. Colette Zinsmeister and her Restaurant team look after you when it comes to your choice of wine. The wine listing has an emphasis on South African wines, as her heritage is South Africa. You will find just as good German and other international wines on the menu.

Welcome and enjoy your stay in our Restaurant “Weingärtnerhaus”

If you do need any help, please do not hesitate to ask our staff.

Colette & Paul Zinsmeister and Team



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Menu March

Degustationsmenu

Goat's cheese crème brûlée

with butter leaf salad and pomegranate



Grilled turbot on saffron risotto and milk foam



Pink roasted veal roulade with stuffed potato



Iced "kaiserschmarrn" on blueberry ragout

4 course menu 61,- €

3 course menu (without starter) 49,- €

3 course menu (without an entree) 46,- €

(You are welcome to order each course individually)



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Starter

Pickled glazed vegetables with horseradish snow

11,- €

Pea-wasabi-mousse with fried shrimps

12,- €

Mixed salad with pickled vegetables

10,- €

Soups

Broccoli cream soup with North Sea crabs

9,- €

Clear bread soup with liver sausage und fried onions

9,- €



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Vegetarian

Lentil Bolognese on rigatoni

starter 11,- € / main dish 17,- €

Zucchini - gratin with feta cheese and olives

starter 12,- € / main dish 18,- €

Fish

Gurnard on potato-toast-bread with smoked gravy

and spring onions

24,- €

Mediterranean fish stew with vegetables

and couscous

27,- €



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Meat

**Baked breast and leg of spring chicken with
potato - cucumber salad and sauce tatar**

22,- €

**Angus Steak with bacon - pepper sauce,
beans and slices of semolina**

26,- €

**Minced veal steak with fried mushrooms,
port wine jus and topinambour - puree**

24,- €

**Iberico pork cheeks with braised vegetables
and bread casserole**

23,- €

**Pink roasted saddle of lamb with
Paprika-raisin- relish and quinoa**

26,- €

You are welcome to order smaller portions. Please do not hesitate to ask our waitresses.



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Dessert

Variation of apple with celery and walnuts

11,- €

Sweet beehive

10,- €

Dear Guests,

Our products contain the following hyper allergic components: Eggs, edible nuts, nuts, sulphur dioxide and sulphurs, fish, celery, gluten, mustard, crustaceans, sesame, lupine, soya, milk, milk products, mussels. If you are allergic to any of these products please make an appointment with our Head Chef or talk to our staff in the restaurant in order to meet with your requirements