



SCHLOSS LEITHEIM

HOTEL • KULINARIK • SPA • KULTUR

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

Paul Zinsmeister and his kitchen team welcome you to enjoy the taste of regional and fresh products in our restaurant. He and his team made it possible to experience new highlights every month.

Colette Zinsmeister and her Restaurant team look after you, if you need a special wine recommendation.

Colette Zinsmeister was born in South Africa, which is why the main feature of our wine list are the best South African wines.

You will also find a large offer of German and other international wines on the menu.

**Welcome and enjoy your stay in our Restaurant “Weingärtnerhaus”
If you need any help, please do not hesitate to ask our staff.**

If you have any intolerances, please contact us in advance, we will then coordinate with you your Menu.

We indicate that we cannot guarantee that our dishes do not contain any traces of allergens.

Our team will do everything possible that you and your guests can enjoy our quality to the fullest.

If you have any further questions and wishes please do not hesitate to contact us.

Colette & Paul Zinsmeister and Team



SCHLOSS LEITHEIM

HOTEL • KULINARIK • SPA • KULTUR

MENU

Starters

**Pumpernickel mousse
with dry-cured beef and fig mustard
12, - €**

**Tuna carpaccio
with wasabi-pea mousse and apple marinade
13, - €**

**Mixed Salad plate with marinated chickpeas and sheep cheese
11, - €**

Soup

**Cappuccino from the tomato
8, - €**

**Baden snail cream soup with puff pastry stick
9, - €**



SCHLOSS LEITHEIM

HOTEL • KULINARIK • SPA • KULTUR

Vegetarian

Porcini mushroom risotto with fried parsley
starter 14,- € / main dish 26,- €

Stuffed potato with vegetables and parmesan on carrot puree
starter 12,- € / main dish 25,- €

Fish

**Fried butterfish with black bean puree
and yellow pepper sauce**
26, - €

**Fried red mullet fillet with fennel,
apple jus and zucchini cake**
28, - €



SCHLOSS LEITHEIM

HOTEL • KULINARIK • SPA • KULTUR

Meat

**Half wild duck with cranberry jus,
riesling cabbage and celery puree
25, - €**

**Sliced veal liver in Dijon mustard sauce with hash browns
27, - €**

**Angus steak with melted cherry tomatoes,
bacon beans and creamy polenta
28, - €**

**Braised shoulder of beef with red wine,
filled savoy cabbage and bread casserole
26, - €**

**Roasted veal fillet on pea-mint risotto and bacon jus
34, - €**

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



SCHLOSS LEITHEIM

HOTEL • KULINARIK • SPA • KULTUR

Dessert

**Orange mousse with Campari sorbet
and chocolate-nut cake**

12, - €

Apple variation

11, - €

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