

MENU

WITH WINE RECOMMENDATION

APRIL 2024



M
E
N
U

**DEAR LADIES AND GENTLEMEN,
DEAR GUESTS AND FRIENDS
OF THE HOTEL SCHLOSS LEITHEIM,**

in the restaurant, Paul Zinsmeister and his kitchen team focus on regional and freshly prepared dishes. He always knows how to conjure up new creative highlights on our monthly changing menu! Kim Schütz and her service team will spoil you with a variety of wines from all over the world! Her speciality is fine wines from her home country South Africa.

We are looking forward to welcoming you in our restaurant "Weingärtnerhaus".

Schloss Leitheim to welcome you to our culinary delights!

If you have any intolerances, please contact us in good time in advance, we will then arrange something individually with you.

We would like to point out that we cannot guarantee one hundred percent that our dishes do not contain traces of allergens, as we cook fresh for you.

Our team will leave no stone unturned to ensure that you and your guests can enjoy our quality to the full.

We will be happy to help you with any questions or requests you may have!

KIM SCHÜTZ & PAUL ZINSMEISTER WITH TEAM

MENU

WITH WINE RECOMMENDATION

APRIL 2024



M
E
N
U

STARTER & SOUPS

STUFFED COURGETTE ROLLS with fresh goat's cheese, tomato confit and lettuce ^{7,10,12}	15 €
MATJES COCKTAIL with salmon caviar and cucumber ^{4,7,9,12}	14 €
COLOURFUL SALAD PLATE with radish, celery and French dressing ^{3,7,9,10,12}	13 €
WILD GARLIC SOUP with cheese soufflé ^{1,3,7}	12 €
CREAM SOUP of smoked salmon with trout ^{4,7,9,12}	12 €

VEGETARIAN & FISH

ASIAN VEGETABLES into soya teriyaki sauce and carrot tofu ^{1,3}	SRT 16 € MC 26 €
WILD GARLIC RISOTTO with fried shii-take mushrooms and potato straw ^{7,9,12}	SRT 16 € MC 26 €
FRIED PIKE-PERCH FILLET with lemon noodles, courgette and chive oil ^{1,4,9,12}	30 €
HALF LOBSTER with salmon dumplings, vegetables and rice ^{2,4,7,9,12}	36 €

WINE ACCOMPANIMENT

Chardonnay QbA, dry Grassl – Carnuntum ⁵	0,1l 5,50€ 0,2l 9,50€ 0,75l 31,00€
Grüner Veltliner QbA, dry Grassl – Carnuntum ⁵	0,1l 4,50€ 0,2l 8,00€ 0,75l 25,00€
Pinot Blanc Schloss Leitheim	0,1l 4,50€ 0,2l 8,50€ 0,75l 28,00€
Chenin Blanc Babylon's Peak WO – Swartland ⁵	0,1l 5,30€ 0,2l 9,50€ 0,75l 27,00€
First Sighting Sauvignon Blanc Strandveld Vinery - Elim ⁵	0,1l 5,00€ 0,2l 8,50€ 0,75l 27,00€
„Fendel“ Riesling QbA, trocken Friedrich Fendel – Rheingau ⁵	0,1l 5,30€ 0,2l 9,50€ 0,75l 30,00€
Doorkeeper Chardonnay Hartenberg – South Africa ⁵	0,1l 5,50€ 0,2l 10,30€ 0,75l 35,00€

Dear guests,

Our dishes contain the following main allergens: Eggs, nuts, peanuts, sulphur dioxide and sulphates, fish, celery, gluten containing cereals, mustard, crustaceans, sesame, lupine, soya, milk, dairy products and shellfish. If you are allergic to any of these products, please contact our service department.

MENU

WITH WINE RECOMMENDATION

APRIL 2024



M
E
N
U

MEAT

BRAISED BEEF CHEEKS with root vegetables and potato noodles ^{1,3,7,9}	27 €
VEAL LIVER SLICES with cassis jus, carrot and tagliatelle ^{1,7,9,12}	30 €
KANGAROO MEDALLIONS with sweetcorn cream and baked potatoes ^{1,7,9,12}	30 €
PINK ROAST DUCK BREAST with rhubarb sauce, roasted chicory and polenta ^{1,7,9,12}	32 €
ANGUS STEAK with aceto jus, celeriac cream and potato wedges ^{1,3,7,9,12}	32 €

WINE ACCOMPANIMENT

Malo Tojo Amo-Te tinto Malo Tojo, Regiao Setúbal	0,1l 5,50€ 0,2l 9,50€ 0,75l 30,00€
Shiraz und Carignan Babylons Peak - Swartland ⁵	0,1l 7,00€ 0,2l 11,50€ 0,75l 35,00€
Cabernet & Sauvignon Brinks-South Africa ⁵	0,1l 7,50€ 0,2l 9,50€ 0,75l 30,00€
“Serai” Rosso Veronese IGT, dry Le Morette – Venetien	0,1l 7,00€ 0,2l 11,00€ 0,75l 36,00€
Shiraz, dry Grande Provence Heritage Wine Estate – Stellenbosch	0,1l 6,00€ 0,2l 12,00€ 0,75l 40,00€

You are also welcome to order our main courses as a smaller portion.
Please do not hesitate to speak to our service team!

DESSERT

RASPBERRY PARFAIT with lemon cake ^{1,3,7,12}	13 €
COFFEE CRÈME BRÛLÉE with whiskey ice cream ^{3,7,12}	14 €
SELECTION OF RAW MILK CHEESES with fruit mustard and black walnuts ^{7,12}	14 €

RECOMMENDATION FOR ALL DESSERTS

Kinheimer Rosenberg Riesling Spätlese, sweet Jakoby Mathy – Mosel	0,1l 5,60€ 0,2l 11,50€ 0,75l 39,00€
GIN 13 – EBERHARDS FINEST Fruity, with a "really distinctive" juniper note. The basis of the gin is a fruit brandy whose fine ingredients have their maternal roots in centuries-old orchards. Characterized by the harsh climate and the barren soils of the Alb. The 13 additions are uniquely distilled. Each in its own perfection. A gin from here.	2CL 12,00€

ENJOY A SPECIALTY COFFEE WITH YOUR DESSERT

Dear guests,

Our dishes contain the following main allergens: Eggs, nuts, peanuts, sulphur dioxide and sulphates, fish, celery, gluten containing cereals, mustard, crustaceans, sesame, lupine, soya, milk, dairy products and shellfish. If you are allergic to any of these products, please contact our service department.