

MENU

WITH WINE PAIRING



SCHLOSS LEITHEIM

HOTEL • KULINARIK • SPA • KULTUR

ME
NU

**DEAR LADIES AND GENTLEMEN,
DEAR GUESTS AND FRIENDS
FROM 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!

Our service team will spoil you with a variety of wines from all over the world! The speciality is fine wines from South Africa, the homeland of managing director Colette Zinsmeister.

We look forward to welcoming you to our restaurant 'Weingärtnerhaus' Schloss Leitheim!

If you have any food intolerances, please contact us well in advance. We will then coordinate with you individually.

As we cook freshly for you, we would like to point out that we cannot guarantee one hundred per cent that our dishes do not contain any traces of allergens.

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

Please do not hesitate to contact us if you have any questions or requests!

Paul Zinsmeister and his team

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ME NU

August 2026

MENU 1

STARTER

Prawn and salmon tartare
on beetroot with wasabi mayonnaise
15

WINE PAIRING

MAILING MAI SAUVIGNON BLANC
POST HOUSE – SOUTH AFRICA
0.1L 5.50 / 0.2L 9.50 / 0.75L 32.00

INTERMEDIATE / MAIN COURSE (CHOICE OF)

Cauliflower medley
with chive butter
Intermediate course 18
Main course 28

PINOT BLANC, DRY
SOUTH-FACING SLOPE – LEITHEIM
0.1L 5.50 / 0.2L 8.50 / 0.75L 28.00

Braised lamb shank
with a bean and tomato ragout and rosemary potatoes
28

MERRY WIDOW SHIRAZ
POST HOUSE – STELLENBOSCH
0.1 L 6.00 / 0.2 L 12.00 / 0.75 L 44.00

Turbot with red butter
creamed savoy cabbage and mashed carrots
34

CHARDONNAY QBA, DRY
GRASSL – CARNUNTUM
0.1L 5.50 / 0.2L 8.50 / 0.75L 32.00

DESSERT

Caramelised lime parfait
on a bed of strawberry yoghurt
14

PONTE PROSECCO SPUMANTE EXTRA DRY
DOC
0.1l 8.00

4-course menu
€74.00 per person

Wine pairing 4 x 0.1l:
€23.50 per person

Of course, you are welcome to order any of our main courses (individually) as a smaller portion.
Please don't hesitate to speak to our service team!

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.

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August 2026

MENU 2

STARTER

CARPACCIO OF SMOKED DUCK BREAST

with fig mustard and apple and celery salad

14

SOUP

SPICY CORN SOUP

with chicken skewer

12

MAIN COURSE OF YOUR CHOICE

PINK-ROASTED DUCK BREAST

with sea buckthorn sauce, vegetables and pearl barley biscuits

32

SESAME-CRUSTED SALMON MEDALLIONS

served with snow peas, basmati rice and lemongrass sauce

30

ROASTED COURGETTES

with couscous and tomato sauce

28

DESSERT

PINEAPPLE AND COCONUT DUET

14

WINE PAIRING

RIESLING KABINETT, OFF-DRY

JAKOBY MATHY – MOSEL – GERMANY 0.1l

5.50 / 0.2l 9.50 / 0.75l 32.00

GEWÜRZTRAMINER KABINETT, OFF-DRY

KUHN – PALATINATE

0.1l 7.50 / 0.2l 13.50 / 0.75l 39.00

SHIRAZ AND CARIGNAN

Babylons Peak – Swartland

0.1l 6.50 / 0.2l 12.00 / 0.75l 35.00

ENCRUZADO

QUINTA DOS ROQUES, DÃO

0.1l 8.50 / 0.2l 15.00 / 0.75l 45.00

CABERNET SAUVIGNON ROSÉ

STEININGER – KAMPTAL – AUSTRIA

0.1l 6.50 / 0.2l 12.00 / 0.75l 36.00

RIESLING SPÄTLESE

0.1l 5.50 / 0.2l 8.50 / 0.75l 34.00

4-course menu
€67.00 per person

Wine pairing (0.1l) with the 4-course menu
€24.00 per person

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