

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

October 2026

MENU 1

STARTER

SALMON & PRAWN CARPACCIO

with lime-pepper-marinade & baby salad leaves
16

WINE PAIRING

„FENDEL“ RIESLING QBA, TROCKEN FRIEDRICH FENDEL – RHEINGAU

0,1L 5,50 / 0,2L 9,50 / 0,75L 32,00

INTERMEDIATE / MAIN COURSE (CHOICE OF)

PUMPKIN RISOTTO

with pumpkin seed oil, seeds & chip
Intermediate course 16
Main course 26

PINOT BLANC, TROCKEN SÜDHANGLAGE - LEITHEIM

0,1L 5,50 / 0,2L 8,50 / 0,75L 28,00

DUO OF PHEASANT & ROE DEER

with rosehip sauce, savoy cabbage
and potato slice
32

ZWEIGELT, NOVEMBERLESE, TROCKEN STEININGER – KAMPTAL - ÖSTERREICH

0,1L 6,50 / 0,2L 11,00 / 0,75L 37,00

PIKE-PERCH FILLET

on creamy lentils with bacon
and parsley potatoes
32

IPHÖFER SILVANER QBA, TROCKEN WIRSCHING – FRANKEN

0,1L 5,50/0,2L 9,50/ 0,75L 32,00

DESSERT

PLUM MOUSSE

with marzipan cream
14

VIN SANTO DEL CHIANTI

5cl 8,00

4-course menu
€71.00 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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MENU 2

STARTER

CELERIAC & APPLE SALAD

with smoked duck breast
16

SOUP

CREAM OF PUMPKIN SOUP

with pan-seared prawn
14

MAIN COURSE OF YOUR CHOICE

WILD DUCK BREAST

with cranberry sauce, Riesling braised cabbage
and mashed potatoes
30

RED SNAPPER

with bell pepper and pepper sauce, pak choi
and basmati rice
32

PORCINI MUSHROOMS IN CREAM

SAUCE with bread casserole

Intermediate course 18

Main course 28

DESSERT

TEA PARFAIT

with caramel sauce
14

WINE PAIRING

FIRST SIGHTING SAUVIGNON BLANC

STRANDVELD VINERY - ELIM

0,1l 5,50 / 0,2l 9,50 / 0,75l 30,00

WEIßER BURGUNDER KABINETT, TROCKEN

KNAB – KAISERSTUHL, BADEN

0,1l 5,50 / 0,2l 9,50 / 0,75l 32,00

BELPASSO VINO ROSSO

ALLEGRI – VENETIEN – ITALIEN

0,1l 5,50 / 0,2l 9,00 / 0,75l 30,00

GRAUBURGUNDER KABINETT, TROCKEN

KNAB – KAISERSTUHL, BADEN

0,1l 6,00 / 0,2l 9,50 / 0,75l 32,00

ESTATE CHARDONNAY

HARTENBERG - ESTATE

0,1l 7,00 / 0,2l 12,00 / 0,75l 44,00

WHITE PORT

5cl 10,00

4-course menu
€71.00 per person

Wine pairing 4 x 0.1l:
€25.50 per person

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