

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

September 2026

MENU 1

STARTER

PICKLED CAULIFLOWER

with smoked salmon and salad leaves
14

SOUP

CREAMY SMOKED FISH SOUP

with beetroot flan
12

MAIN COURSE OF YOUR CHOICE

COQ AU VIN

with corn-fed chicken breast, vegetables
and gnocchi
28

COD WRAPPED IN SERRANO HAM

with bacon jus, vegetables and chive purée
32

CELERIAC SCHNITZEL

with carrot mash and Parmesan sauce
28

DESSERT

NOUGAT MOUSSE

with pear cream and white chocolate sorbet
14

WINE PAIRING

FUM ALLERHINDERSCHDE RIESLING FRIEDRICH FENDEL – RHEINGAU

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

PINOT BLANC, TROCKEN SÜDHANGLAGE - LEITHEIM

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

LEMBERGER/DORNFELDER, TROCKEN KAISERSTUHL – WÜRTTEMBERG

0,1L 6,50 / 0,2L 10,50 / 0,75L 35,00

CHARDONNAY QBA, TROCKEN GRASSL - CARNUNTUM

0,1L 5,50/0,2L 8,50/ 0,75L 32,00

GRAUBURGUNDER KABINETT, TROCKEN KNAB – KAISERSTUHL, BADEN

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

PORT WHITE

5cl 10,00

4-course menu
€67.00 per person

Wine pairing 4 x 0.1l
€25.50 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.

MENU

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September 2026

MENU 2



SCHLOSS LEITHEIM

HOTEL • KULINARIK • SPA • KULTUR

ME NU

STARTER

MIXED SALAD PLATTER

with pumpkin, seeds and oil
12

WINE PAIRING

**BOURGOGNE SAUVIGNON BLANC AC
SORIN-DEFRANCE/BURGUND-SAINT BRIS5**
0,1l 5,50 / 0,2l 9,50 / 0,75l 32,00

INTERMEDIATE COURSE

SPELT & VEGETABLE RISOTTO

with chive crème fraîche
Intermediate course 16
Main course 28

**WEIßER BURGUNDER KABINETT, TROCKEN
KNAB – KAISERSTUHL, BADEN**
0,1l 5,50 / 0,2l 9,50 / 0,75l 32,00

MAIN COURSE OF YOUR CHOICE

TROUT FILLET "MÜLLERIN STYLE"

with julienned vegetables and parsley potatoes
28

**IPHÖFER SILVANER QBA, TROCKEN
WIRSCHING – FRANKEN**
0,1l 5,50 / 0,2l 9,50 / 0,75l 32,00

ROSA-ROASTED SADDLE OF LAMB

with braised peppers, elderberry jus
and potato strudel
34

**BERGERAC ROUGE MERLOT AC
CHÂTEAU LAULERIE - BERGERAC**
0,1l 5,50 / 0,2l 9,00 / 0,75l 30,00

DESSERT

PUMPKIN CRÈME BRÛLÉE

with dark balsamic vinegar sorbet
14

RUBY RESERVE PORT QUINTA DA PRELADA
5cl 12,00

4-course menu
€69.00 per person

Wine pairing 4 x 0.1l
€27.50 per person

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