

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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April 2026

MENU 1

STARTER

MIXED SALAD

with sesame-cruste salmon and soy-teriyaki dressing
15

INTERMEDIATE / MAIN COURSE (CHOICE)

CAULIFLOWER DUO

with parsley sauce and carrot mash
Intermediate 18
Main course 26

SPRING CHICKEN BREAST AND LEG

with creamed kohlrabi and hazelnut potatoes
30

ZANDER FILLET WITH WILD GARLIC CRUST

with creamed savoy cabbage and roasted potatoes
32

DESSERT

POPPY SEED MOUSSE

with raspberry sauce and salted caramel ice cream
14

WINE PAIRING

GEWÜRZTRAMINER KABINETT, FEINHERB KUHN – PFALZ

0,1l 6,00 / 0,2l 11,00 / 0,75l 39,00

DOORKEEPER CHARDONNAY HARTENBERG ESTATE

0,1l 7,00 / 0,2l 12,00 / 0,75l 42,00

ESTATE CHARDONNAY HARTENBERG - ESTATE

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

FUM ALLERHINDERSCHDE RIESLING FRIEDRICH FENDEL – RHEINGAU

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

EIN GLAS CREMANT

0,1 12,00

4-course menu
75,00€ per Person

Wine pairing 4x 0,1l: 30,00€ per person
non-alcoholic 4x 0,1l: 18,50€ 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

LENTIL SALAD

with roast beef and truffle mayonnaise
14

SOUP

CREAM OF WILD GARLIC SOUP

with smoked trout and sesame dumplings
12

MAIN COURSE (CHOICE OF)

VEAL LOIN IN TRAMEZZINI CRUST

with bacon jus, vegetables and wild garlic purée
34

YELLOWTAIL MACKEREL

with pepper crust, grilled bell peppers
and onion risotto
30

COUSCOUS-STUFFED ZUCCHINI

with vegetables and baked with cheese,
served on tomato ragout

Starter 16
Main course 28

DESSERT

WHISKY PARFAIT

with nougat sauce and marinated apricots
14

WINE PAIRING

LUGANA MADOLARA

WEINGUT LA MORETTE
0,1l 5,50 / 0,2l 9,50 / 0,75l 34,00

MAILING MAI SAVIGNON BLANC POST HOUSE- HELD - SÜDAFRIKA

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

SCHLOSS LEITHEIM MERLOT

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

GELBER MUSKATELLER WEINGUT GRASSL

0,1l 6,00 / 0,2l 10,00 / 0,75l 35,00

COMTESSE DE SÉGUR ROUGE AOC CHÂTEAU LAULERIE - MONTRAVEL

0,1l 6,00 / 0,2l 10,00 / 0,75l 36,00

RUBY RESERVE PORT QUINTA DA PRELADA 5cl 10,00

4-course menu
67,00€ per Person

Wine pairing 4x 0,1l: 26,00€ per person

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