

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

MENU

WITH WINE PAIRING



SCHLOSS LEITHEIM

HOTEL • KULINARIK • SPA • KULTUR

ME NU

December 2025

MENU 1

STARTER

CRUNCHY FENNEL SALAD

with orange segments, walnuts
and pan-fried quail breast
15

SOUP

CLEAR FISH SOUP

with saffron and vegetables
12

MAIN COURSE (CHOICE OF)

ROSE-ROASTED ROULADE FROM BEEF AND PHEASANT

with potato strudel, savoy cabbage and calvadosjus
34

RED SNAPPER

with casarecce pasta, roasted vegetables
and pesto sauce
32

MEZZELUNE

with spinach and ricotta filling,
on a leek and tomato sauce
28

DESSERT

HOMEMADE PEAR STRUDEL

with tonka bean sabayon and walnut ice cream
14

WINE PAIRING

„FENDEL“ RIESLING QBA, TROCKEN FRIEDRICH FENDEL – RHEINGAU

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

COMTESSE DE SÉGUR

CHÂTEAU LAULERIE – MONTRAVEL

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

SHIRAZ UND CARIGNAN

BABYLONS PEAK – SWARTLAND

0,1l 6,50 / 0,2l 11,50 / 0,75l 35,00

GAVI DI GAVI DOCG, TROCKEN

NICOLA BERGAGLIO – PIEMONTE

0,1l 5,50 / 0,2l 9,50 / 0,75l 46,00

WEIßER BURGUNDER KABINETT, TROCKEN

KNAB – KAISERSTUHL, BADEN

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

TRESSKILLING YELLOW

POST HOUSE – SÜDAFRIKA

5cl 7,00

4-course menu
68,00€ per Person

Wine pairing 0,1l with the 4-course menu
22,50€ 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

WITH WINE PAIRING



SCHLOSS LEITHEIM

HOTEL • KULINARIK • SPA • KULTUR

ME NU

December 2025

MENU 2

STARTER

TUNA TARTARE

with avocado and soy mayonnaise
16

WINE PAIRING

BOURGOGNE SAUVIGNON BLANC AC

SORIN-DEFRANCE/BURGUND-SAINT BRIS
0,1l 5,50 / 0,2l 9,50 / 0,75l 32,00

INTERMEDIATE COURSE

CHEESE SOUFFLE

on black salsify cream with apricot ragout
Intermediate Course 16
Main Course 28

ESTATE CHARDONNAY

HARTENBERG - ESTATE
0,1l 7,00 / 0,2l 12,00 / 0,75l 44,00

MAIN COURSE (CHOICE OF)

CORN-FED CHICKEN BREAST

with lentil cream and romanesco broccoli
30

VIIGNIER

SARONSBERG – TULBAGH
0,1l 8,50 / 0,2l 17,00 / 0,75l 56,00

ROULADE OF FELCHENFILET

on root vegetables,
with mashed carrots and Riesling butter
30

RIESLING KABINETT FEINHERB

JAKOBY MATHY – MOSEL - DEUTSCHLAND
0,1l 5,50 / 0,2l 9,50 / 0,75l 32,00

DESSERT

ECLAIR

with white chocolate mousse,
chocolate sauce and raspberry ragout
14

RUBY RESERVE PORT QUINTA DA PRELADA

5cl 10,00

4-course menu
73,00€ per Person

Wine pairing 0,1l with the 4-course menu
27,00€ 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.