

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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February 2026

MENU 1

ME NU

STARTER

KOHLRABI AND NUT SALAD

with coppa and fig marinade
14

SOUP

THAI CURRY SOUP

with chicken skewer
12

MAIN COURSE (CHOICE OF)

LAMB FILLET "STROGANOFF"

with colorful rice and green beans
32

ARCTIC CHAR IN A CORN CRUST

with sweet potato mash and chorizo jus
30

BLACK RISOTTO

with pan-fried king oyster mushrooms
Intermediate Course 16
Main Course 28

DESSERT

COLORFUL AND SWEET

from the castle kitchen
14

WINE PAIRING

EARTH IN MOTION

SARONSBERG – TULBAGH
0,1L 5,50 / 0,2L 9,00 / 0,75L 30,00

RIESLING KABINETT FEINHERB

„WEITBLICK“
JAKOBY MATHY – MOSEL - DEUTSCHLAND
0,1L 5,50 / 0,2L 9,00 / 0,75L 30,00

COTES DU RHONE ROUGE

DOMAINE ROCHE-AUDRAN
0,1L 6,50 / 0,2L 10,50 / 0,75L 35,00

DOORKEEPER- CHARDONNAY

HARTENBERG - ESTATE
0,1L 6,50 / 0,2L 12,50 / 0,75L 42,00

WEIßBURGUNDER QBA, STEININGER – KAMPTAL

0,1L 6,50 / 0,2L 12,50 / 0,75L 42,00

LAATLAM SAUVIGNON BLANC MOOISPLAAS

5cl 9,50

4-course menu
67,00€ per Person

Wine pairing 0,1l with the 4-course menu
26,00€ 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.

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ME NU

February 2025

MENU 2

STARTER

MIXED SALAD PLATE

with goat cheese crumbles, croutons, and seeds
13

WINE PAIRING

FIRST SIGHTING SAUVIGNON BLANC

STRANDVELD VINERY - ELIM
0,1l 5,50 / 0,2l 9,50 / 0,75l 30,00

INTERMEDIATE COURSE

PAN FRIED RADICCHIO

with gnocchi in cream, pear, and nuts
Intermediate Course 16
Main Course 28

GRAUBURGUNDER KABINETT, TROCKEN KNAB – KAISERSTUHL, BADEN

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

MAIN COURSE (CHOICE OF)

SKREI COD FILLET WRAPPED IN BACON

with herb potatoes, vegetables
and whole-grain mustard sauce
32

CHARDONNAY QBA, TROCKEN GRASSL – CARNUNTUM

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

OXTAIL RAGOUT

with quail breast, egg, and bread dumpling
Intermediate Course 18
Main Course 30

“SERAI” ROSSO VERONESE IGT, TROCKEN LE MORETTE – VENETIEN

0,1l 7,00 / 0,2l 11,00 / 0,75l 36,00

DESSERT

POACHED WHITE WINE PEAR

with white mousse and dark chocolate ice cream
14

RUBY RESERVE PORT QUINTA DA PRELADA

5cl 10,00

4-course menu
72,00€ per Person

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

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