

# 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**

---



## SCHLOSS LEITHEIM

HOTEL • KULINARIK • SPA • KULTUR

# MENU

WITH WINE PAIRING

March 2026

### MENU 1

# ME NU

## STARTER

**COLORFUL CHICORY SALAD**  
with carrots, nuts, and Serrano ham  
14

## SOUP

**WHITE POTATO-LEAK-SOUP**  
with white sausage dumplings  
12

## MAIN COURSE (CHOICE OF)

**SUCKLING PIG CUTLET**  
with pointed cabbage, vegetables and potato grain  
28

**GRILLED SEA BREAM FILLET**  
with pesto foam, zucchini cream  
and baked potatoes  
30

**BARLEY CAKES**  
with parmesan sauce, sun-dried tomatoes  
and olives  
Intermediate Course 16  
Main Course 28

## DESSERT

**MANDARIN PARFAIT**  
on salty caramel sauce and grilled pineapple  
14

## WINE PAIRING

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

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

**COTES DU RHONE ROUGE  
DOMAINE ROCHE-AUDRAN**  
0,1l 6,50 / 0,2l 10,50 / 0,75l 35,00

**CHENIN BLANC BABYLON'S PEAK  
WO – SWARTLAND – SÜDAFRIKA**  
0,1l 5,50 / 0,2l 9,50 / 0,75l 31,00

**ZWEIGELT, NOVEMBERLESE, TROCKEN  
STEININGER – KAMPTAL - ÖSTERREICH**  
0,1l 6,50 / 0,2l 11,00 / 0,75l 37,00

**BOTUCAL RUM**  
4cl 12,00

4-course menu  
67,00€ per Person

Wine pairing 4x 0,1l: 27,50€ 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.

# MENU

WITH WINE PAIRING



SCHLOSS LEITHEIM

HOTEL • KULINARIK • SPA • KULTUR

# ME NU

March 2026

## MENU 2

### STARTER

#### SALMON TARTARE

on pumpernickel cream and salad leaves  
16

### WINE PAIRING

MAILING MAI SAVIGNON BLANC  
POST HOUSE- HELD - SÜDAFRIKA  
0,1l 5,50 / 0,2l 9,50 / 0,75l 32,00

### INTERMEDIATE COURSE

#### CASARECCI IN LOBSTER CREAM

with fried shrimp and vegetables  
Intermediate Course 18  
Main Course 32

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

### MAIN COURSE (CHOICE OF)

#### BRAISED BEEF CHEEKS

with root vegetables and celery purée  
30

COMTESSE DE SÉGUR ROUGE AOC  
CHÂTEAU LAULERIE - MONTRAVEL  
0,1l 6,00 / 0,2l 10,00 / 0,75l 36,00

#### PEAR RISOTTO

with mint, milk foam and parmesan chip  
Intermediate Course 18  
Main Course 28

FUM ALLERHINDERSCHDE RIESLING  
FRIEDRICH FENDEL – RHEINGAU  
0,1l 5,50 / 0,2l 9,50 / 0,75l 32,00

### DESSERT

#### BUTTERMILK-MOUSSE

with cherry sauce and chocolate cake  
14

RUBY RESERVE PORT QUINTA DA PRELADA  
5cl 10,00

4-course menu  
75,00€ 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.