

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

November 2025

MENU 1

STARTER

LAMBS LETTUCE

with potato dressing, bacon and croutons
14

SOUP

CREAMY SPINACH SOUP

with smoked salmon praline
12

MAIN COURSE (CHOICE OF)

SLICES OF CALF'S LIVER

with semolina slice, broad beans
and blackcurrant sauce
32

COD

with potatoes, vegetables and grain mustard sauce
32

SCHLUTZKRAPFEN (Tyrolean ravioli)

with potato and curd filling,
fried mushrooms and chive sauce
28

DESSERT

RICE PUDDING

with pear compote and yuzu sorbet
14

WINE PAIRING

MAILING MAI SAVIGNON BLANC

POST HOUSE - HELD - SÜDAFRIKA
0,1L 5,50 / 0,2L 9,50 / 0,75L 32,00

DOORKEEPER- CHARDONNAY

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

ZWEIFELT, NOVEMBERLESE, TROCKEN STEININGER – KAMPTAL - ÖSTERREICH

0,1l 6,50 / 0,2l 11,00 / 0,75l 37,00

EARTH IN MOTION

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

IPHÖFER SILVANER QBA, TROCKEN WIRSCHING – FRANKEN

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

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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MENU 2

STARTER

CAULIFLOWER VARIATION

with salad greens and shrimp
15

INTERMEDIATE COURSE

KOHLRABI ON HUMMUS CREAM

with vegetables
Intermediate Course 16
Main Course 28

MAIN COURSE (CHOICE OF)

BRAISED VENSION SHOULDER

with bread pudding, pear and vegetables
30

SALMON WITH SESAME CRUST

with rice, vegetables and teriyaki sauce
32

DESSERT

PLUM PARFAIT

with honey ice cream and cinnamon cream
14

WINE PAIRING

GRÜNER VELTLINER, LOISIUMWEINGARTEN STEININGER – KAMPTAL

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

VIOGNIER

SARONSBERG – TULBAGH

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

PROVENANCE SHIRAZ

SARONSBERG – TULBAGH

0,1l 7,00 / 0,2l 14,00 / 0,75l 45,00

KINHEIMER ROSENBERG RIESLING SPÄTLESE, SÜß

JAKOBY MATHY – MOSEL

0,1l 6,00 / 0,2l 10,00 / 0,75l 34,00

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
30,00€ per person

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