

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

October 2025

MENU 1

STARTER

CELERIAC MOUSSE

with Coppa ham, apple salad and walnuts
16

SOUP

PUMPKIN CURRY SOUP

with sautéed prawn
12

MAIN COURSE (CHOICE OF)

WILD BOAR LOIN PINK ROASTED

with plum jus, savoy cabbage
and potato cakes
32

PIKE-PERCH FILLET

on creamy lentils with herb potatoes
32

PUMPKIN RISOTTO

with pumpkin seed oil, seeds and parmesan crisp
Starter 16
Main Course 28

DESSERT

APPLE PARFAIT

with marzipan sauce
14

WINE PAIRING

GRAUBURGUNDER KABINETT, trocken

Knab – Kaiserstuhl, Baden

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

GEWÜRZTRAMINER KABINETT, feinherb

Kuhn – Pfalz

0,1l 6,00 / 0,2l 11,50 / 0,75l 39,00

LEMBERGER/DORNFELDER, trocken

Kairos Hirth – Württemberg

0,1l 6,50 / 0,2l 10,50 / 0,75l 35,00

WEIßBURGUNDER QBA, Novemberlese

Steininger – Kamptal

0,1l 6,00 / 0,2l 11,50 / 0,75l 42,00

DOORKEEPER- CHARDONNAY

Hartenberg - Estate

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

JÉRÉMIE HUCHET LA BRETESCHE

BRUT NATURE

0,1l 9,50

4-course menu
69,00€ per Person

Wine pairing 0,1l with the 4-course menu
26,50€ per person

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

CARPACCIO OF SALMON AND PRAWN

with lime crème fraîche

18

WINE PAIRING

FIRST SIGHTING, SAUVIGNON BLANC

Strandveld Vinery - Elim

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

INTERMEDIATE COURSE

PORCINI MUSHROOMS IN CREAM SAUCE

with bread pudding

Intermediate Course 18

Main Course 28

ESTATE CHARDONNAY

Hartenberg - Estate

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

MAIN COURSE (CHOICE OF)

PHEASANT BREAST PINK ROASTED

with Calvados sauce, Riesling-braised cabbage
and gratinated celeriac purée

32

CHENIN BLANC

Weathered Hands - Dewaldt Heynes

0,1l 10,50 / 0,2l 19,50 / 0,75l 65,00

TURBOT

with red butter, puntarella and casarecci pasta

34

VIOGNIER

Saronsberg – Tulbagh

0,1l 8,50 / 0,2l 16,00 / 0,75l 56,00

DESSERT

PUMPKIN CRÈME BRÛLÉE

with cinnamon ice cream

14

WHITE PORT QUINTA DA PRELADA

5cl 10,00

4-course menu
80,00€ per Person

Wine pairing 0,1l with the 4-course menu
30,00€ per person

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