

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

September 2025

MENU 1

STARTER

VEAL TARTARE

with beetroot, mustard dip, and field greens
15

INTERMEDIATE COURSE

LIGHTLY ROASTED QUAIL BREAST

on oxtail ragout with chanterelle bread gratin
18

MAIN COURSE (CHOICE OF)

ROSÉ ROASTED SADDLE OF LAMB

with thyme jus, vegetables, and potato strudel
32

CHAR FILLET

with potato crust, Riesling sauce, and root vegetables
30

PARMESAN GNOCCHI IN CREAM

with vegetable ragout

Starter 16

Main Course 26

DESSERT

CARAMELISED LIME PARFAIT

with mango and yoghurt
14

WINE PAIRING

SAUVIGNON BLANC

SARONSBERG – TULBAGH - SÜDAFRIKA

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

ZWEIGELT, NOVEMBERLESE, TROCKEN STEININGER – KAMPTAL - ÖSTERREICH

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

CELESTE CRIANZA

PAGO DEL CIELO - MIGUEL TORRES

0,1l 7,00 / 0,2l 14,00 / 0,75l 47,00

„FENDEL“ RIESLING QBA, TROCKEN FRIEDRICH FENDEL – RHEINGAU

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

EARTH IN MOTION

SARONSBERG – TULBAGH - SÜDAFRIKA

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

FRIZZANTE

0,1l 7,00

4-course menu
72,00€ per Person

Wine pairing 0,1l with the 4-course menu
23,50€ 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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ME NU

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MENU 2

STARTER

MIXED SALAD PLATE

with marinated chickpeas and vegetables
13

SOUP

CREAM OF PARSLEY ROOT SOUP

with rye bread crumbles
14

MAIN COURSE (CHOICE OF)

VEAL PICCATA

with zucchini and tomato cannelloni
32

COD FILLET WRAPPED IN SERRANO HAM

with horseradish sauce, vegetables, and chive purée
30

CELERY VARIATION

with apple jus

Starter 16

Main Course 26

DESSERT

NOUGAT MOUSSE

with redcurrant sorbet and puff pastry
14

WINE PAIRING

GRÜNER VELTLINER, LOISIUMWEINGARTEN STEININGER – KAMPTAL

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

DOORKEEPER- CHARDONNAY HARTENBERG - ESTATE

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

CHIANTI DOCG RISERVA LA GUARDIOLA – TOSKANA

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

WEIßBURGUNDER QBA, TROCKEN WEINGUT THEO MINGES – PFALZ

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

RUBY RESERVE PORT QUINTA DA PRELADA

5cl 10,00

4-course menu
66,00€ per Person

Wine pairing 0,1l with the 4-course menu
28,00€ per person

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