

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

July 2026

MENU 1

STARTER

WATERMELON SALAD

with feta cheese, lime and pink pepper dressing
14

WINE PAIRING

SAUVIGNON BLANC

HARTENBERG - ESTATE

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

INTERMEDIATE / MAIN COURSE (CHOICE)

CHANTERELLES IN PARSLEY CREAM SAUCE

with vegetables and bread casserole

Intermediate 18

Main course 28

IPHÖFER SILVANER QBA, TROCKEN WIRSCHING – FRANKEN

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

VARIATION OF VEAL

with vegetables and potato slices

34

COTES DU RHONE ROUGE DOMAINE ROCHE-AUDRAN

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

CASARECCE PASTA IN LOBSTER CREAM SAUCE

with vegetables and a selection of fine fish

32

WEIßER BURGUNDER KABINETT, TROCKEN KNAB – KAISERSTUHL, BADEN

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

DESSERT

PAN-FRIED PEACH

with semolina slice and vanilla sabayon

13

PONTE PROSECCO SPUMANTE EXTRA DRY DOC

0,1l 8,00

4-course menu
76,00€ per Person

Wine pairing 4x 0,1l:
24,00€ 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

ASSORTED MARINATED TOMATOES

with buffalo mozzarella
15

SOUP

CREAMY SPINACH SOUP

with shrimps
13

MAIN COURSE (CHOICE OF)

PAN-FRIED SLICES OF VEAL LIVER

in cassis sauce with beans and mashed potatoes
32

SALMON MEDALLIONS

on pea and mint risotto with vegetables and milk
foam
32

ZUCCHINI PICCATA

on creamy casarecce pasta
28

DESSERT

COCONUT CHOCOLATE PARFAIT

with cherry sorbet
14

WINE PAIRING

LUGANA MANDOLARA DOC, TROCKEN WEINGUT LE MORETTE – VENETIEN

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

GRÜNER VELTLINER, LOISIUMWEINGARTEN STEININGER – KAMPTAL

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

BERGERAC ROUGE MERLOT AC CHÂTEAU LAULERIE - BERGERAC

0,1l 5,50 / 0,2l 8,50 / 0,75l 30,00

DOORKEEPER- CHARDONNAY HARTENBERG - ESTATE

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

PINOT BLANC SÜDHANGLAGE - LEITHEIM – DEUTSCHLAND

0,1l 5,50 / 0,2l 8,50 / 0,75l 28,00

KINHEIMER ROSENBERG RIESLING SPÄTLESE, SÜß JAKOBY MATHY – MOSEL

0,1l 6,00

4-course menu
69,00€ per Person

Wine pairing 4x 0,1l:
23,00€ per person

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