

# MENU

WITH WINE RECOMMENDATION

MAY 2024



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## DEAR LADIES AND GENTLEMEN, DEAR GUESTS AND FRIENDS OF 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! Kim Schütz and her service team will spoil you with a variety of wines from all over the world! Her speciality is fine wines from her home country South Africa.

We are looking forward to welcoming you in our restaurant "Weingärtnerhaus".

Schloss Leitheim to welcome you to our culinary delights!

If you have any intolerances, please contact us in good time in advance, we will then arrange something individually with you.

We would like to point out that we cannot guarantee one hundred percent that our dishes do not contain traces of allergens, as we cook fresh for you.

Our team will leave no stone unturned to ensure that you and your guests can enjoy our quality to the full.

We will be happy to help you with any questions or requests you may have!

**KIM SCHÜTZ & PAUL ZINSMEISTER WITH TEAM**

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## STARTER

- KOHLRABI CARPACCIO** 15 €  
with herb dip and  
smoked salmon
- VEAL TARTARE** 16 €  
with parmesan mousse and lettuce

## SOUPS

- CREAM SOUP OF CELERY AND APPLE** 12 €  
with scallop
- CREAM SOUP OF ASPARAGUS** 12 €  
with pumpkin-parmesan „Schöberl”

## VEGETARIAN

- ASPARAGUS CAKE** STR 16 €  
with fried rocket MC 28 €  
and herb sauce

## FISH

- WHITEFISH FILLET ‘MÜLLERINART** 30 €  
on vegetable strips and  
buttered potatoes
- FRIED TURBOT FILLET** 34 €  
with red wine butter, fennel  
and saffron potatoes

## WINE RECOMMENDATION

- Grauburgunder Kabinett, dry**  
Weingut Theo Minges – Pfalz<sup>5</sup>  
0,1l 5,50€  
0,2l 9,50€  
0,75l 30,00€
- Cabernet Sauvignon Rosé**  
Steininger Kamptal Österreich<sup>5</sup>  
0,1l 7,00€  
0,2l 11,50€  
0,75l 36,00€

- Gelber Muskateller, dry**  
Grassl – Carnuntum<sup>5</sup>  
0,1l 6,00€  
0,2l 10,50€  
0,75l 35,00€

- „Fendel“ Riesling QbA, dry**  
Friedrich Fendel – Rheingau<sup>5</sup>  
0,1l 5,30€  
0,2l 9,50€  
0,75l 31,00€

- Chenin Blanc**  
Babylon’s Peak WO – Swartland<sup>5</sup>  
0,1l 5,50€  
0,2l 9,50€  
0,75l 31,00€

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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## MEAT

|   |             |
|---|-------------|
| <b>CHICKEN COQ AU VIN</b><br>with parmesan gnocchi in cream                         | <b>28 €</b> |
| <b>ROASTED LAMB RUMP</b><br>with thyme jus, vegetables and<br>cherry pea cream      | <b>30 €</b> |
| <b>INVOLTINI OF VEAL</b><br>on colourful asparagus ragout with<br>hazelnut potatoes | <b>32 €</b> |
| <b>ANGUS STEAK „STRINDBERG“</b><br>with beans and<br>rosemary potatoes              | <b>34 €</b> |

## WINE RECOMMENDATION

|  |   |
|--|---|
| <b>“Serai” Rosso Veronese IGT, trocken</b><br>Le Morette – Venetien <sup>5</sup> | 0,1l 7,00€<br>0,2l 11,00€<br>0,75l 36,00€ |
| <b>Zweigelt, Novemberlese, trocken</b><br>Steininger – Kamptal <sup>5</sup>      | 0,1l 6,00€<br>0,2l 10,50€<br>0,75l 35,00€ |
| <b>Lemberger/Dornfelder, trocken</b><br>Kairos Hirth - Wüttemberg <sup>5</sup>   | 0,1l 6,50€<br>0,2l 10,50€<br>0,75l 34,00€ |
| <b>Provenance Shiraz</b><br>Saronsberg - Tulbagh                                 | 0,1l 7,00€<br>0,2l 11,50€<br>0,75l 45,00€ |

You are also welcome to order our main courses as a smaller portion.  
Please do not hesitate to speak to our service team!

## DESSERT

|   |             |
|---|-------------|
| <b>CURD MOUSSE</b><br>with citrus fruit marmalade<br>and dark chocolate sorbet                  | <b>13 €</b> |
| <b>GRANULATED RHUBARB COMPOTE</b><br>with strawberry<br>and pepper ice cream                    | <b>14 €</b> |
| <b>SELECTION OF RAW MILK CHEESES</b><br>with fruit mustard<br>and black walnuts <sup>7,12</sup> | <b>14 €</b> |

## RECOMMENDATION FOR ALL DESSERTS

|   |   |
|---|---|
| <b>Kinheimer Rosenberg Riesling Spätlese, süß</b><br>Jakoby Mathy – Mosel   | 0,1l 5,60€<br>0,2l 11,50€<br>0,75l 39,00€ |
| <b>GIN 13 – EBERHARDS FINEST</b><br>Fruity, with a “really distinctive” juniper note. The basis of<br>the gin is a fruit brandy whose fine ingredients have their<br>maternal roots in centuries-old orchards. Characterized by the<br>harsh climate and the barren soils of the Alb. The 13 additions<br>are uniquely distilled. Each in its own perfection. A gin from<br>here. | 2CL 12,00€                                |

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