

MENU

WITH WINE RECOMMENDATION

JULY 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

SPICY MASCARPONE MOUSSE 14 €
with cherry tomatoes, salad tips and pesto

COLORFUL SALAD PLATE 15 €
with fried chanterelles, bacon and croutons

SOUPS

TOMATO CAPPUCCINO 12 €
with parmesan chip

COLD CUCUMBER VODKA BOWL 12 €
with salmon caviar

VEGETARIAN

CHANTERELLES IN PARSLEY CREAM STR 16 € MC 26 €
with bread soufflé

FISH

FRIED PIKE-PERCH FILLET 30 €
on paprika cream cabbage, bacon and buttered potatoes

TUNA STEAK 34 €
on sesame risotto with wasabi apple sauce

WINE RECOMMENDATION

Pinot Noir Rosé
Groote Post - Darling
0,1l 5,50€
0,2l 9,50€
0,75l 30,00€

Schloss Leitheim, Pinot Blanc
0,1l 5,50€
0,2l 8,50€
0,75l 28,00€

Chardonnay QbA, dry
Grassl - Carnunm
0,1l 5,50€
0,2l 9,50€
0,75l 31,00€

First Sighting Sauvignon Blanc
Strandveld Vinery - Elim
0,1l 5,50€
0,2l 9,50€
0,75l 30,00€

Golden Monkey Rhône Blend
Post House - WO St
0,1l 6,00€
0,2l 10,00€
0,75l 32,00€

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

- PINK ROASTED DUCK BREAST** 32 €
with rosehip sauce, roasted romaine
lettuce and spicy tree cake
- VEAL CUTLET STEWED IN WHITE WINE** 34 €
with mushrooms and creamy polenta
- ANGUS STEAK** 34 €
with bacon and onion ju, vegetables
and parmesan fritters
- PINK ROASTED SADDLE OF
VENISON** 38 €
with blackberry sauce, stuffed savoy
cabbage and potato strudel

WINE RECOMMENDATION

- “Serai” Rosso Veronese IGT, dry**
Le Morette – Venetien
0,1l 7,00€
0,2l 11,00€
0,75l 36,00€
- Chenin Blanc**
Babylon’s Peak WO – Swartland
0,1l 5,50€
0,2l 9,50€
0,75l 31,00€
- Merry Widow Shiraz**
Post House – Stellenbosch
0,1l 6,00€
0,2l 12,50€
0,75l 40,00€
- Cabernet Sauvignon & Shiraz**
Hartenberg – Stellenbosch
0,1l 6,00€
0,2l 10,00€
0,75l 32,00€

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

DESSERT

- PEANUT AND CHOCOLATE MOUSSE** 13 €
with passion fruit sorbet
- POACHED PEACHES** 14 €
with strawberry sorbet, berries and
sparkling wine
- SELECTION OF RAW MILK CHEESES** 14 €
with fruit mustard
and black walnuts ^{7,12}

RECOMMENDATION FOR ALL DESSERTS

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

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