



## SCHLOSS LEITHEIM

HOTEL • KULINARIK • SPA • KULTUR

Dear guests and friends of [HOTEL SCHLOSS LEITHEIM](#),

Paul Zinsmeister and his kitchen team welcome you to enjoy the taste of regional and fresh products in our restaurant. He and his team made it possible to experience new highlights every month.

Colette Zinsmeister and her Restaurant team look after you, if you need a special wine recommendation.

Colette Zinsmeister was born in South Africa, which is why the main feature of our wine list are the best South African wines.

You will also find a large offer of German and other international wines on the menu.

Welcome and enjoy your stay in our Restaurant “Weingärtnerhaus”

If you need any help, please do not hesitate to ask our staff.

If you have any intolerances, please contact us in advance, we will then coordinate with you your Menu.

We indicate that we cannot guarantee that our dishes do not contain any traces of allergens. Our team will do everything possible that you and your guests can enjoy our quality to the fullest.

If you have any further questions and wishes, please do not hesitate to contact us.

Colette & Paul Zinsmeister and team



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# MENU

NOVEMBER

## *Starters*

### PUMPKIN AND LENTIL SALAD

with fried pulpo <sup>1,7,9,12,14</sup>

15 Euro

### LAMB'S LETTUCE

with potato dressing, bacon chip and roasted pear <sup>1,10,12</sup>

12 Euro

### BEEF TARTARE

with mushrooms and parmesan <sup>7,10,12</sup>

16 Euro



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## *Soups*

### WHITE POTATO SOUP

with fried sausage and chive oil <sup>7,9,12</sup>

11 Euro

### SMOKED TROUT CREAM SOUP

with beetroot <sup>1,3,7,12</sup>

12 Euro

## *Vegetarian*

### PUMPKIN-RICOTTA RAVIOLIS

with celery mash with carrot butter <sup>1,3,7,12</sup>

Starter 16 Euro / Main course 26 Euro

### PARMESAN GNOCCHI IN CREAM

with fried radicchio and pine nuts <sup>1,3,7</sup>

Starter 16 Euro / Main course 26 Euro



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*Fish*

POT AU FEU

with lobster foam, vegetables and cavatelli <sup>1,3,4,7,9,12,14</sup>

34 Euro

GRILLED PIKE PERCH FILLET

with bacon on cream lentils and parsley potatoes <sup>1,3,4,7,9,12</sup>

30 Euro

*Meat*

ANGUS STEAK

with pepper-pepper crust beans and creamy polenta <sup>1,7,9,12</sup>

34 Euro

HALF WILD DUCK

with cranberry jus, Riesling cabbage and celery mash <sup>7,9,12</sup>

28 Euro



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## VENISON MEDALLIONS

with speculoos crust, marinated blue cabbage  
and potato tree cake <sup>1,3,7,9,10,12</sup>

32 Euro

## RACK OF LAMB

with sherry jus, onion slaw and potato strudel <sup>3,9,12</sup>

34 Euro

## INVOLTINI WITH MUSTARD AND ONION CREAM

with courgette and noodles <sup>cured 10,12</sup>

32 Euro

You are also welcome to order our main courses as a smaller portion.

Please do not hesitate to contact our service team



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## *Dessert*

### POACHED WHITE WINE PEAR

with chocolate sorbet <sup>12</sup>

14 Euro

### PUMPKIN CRÈME BRÛLÉE

with core oil, lime sorbet and cinnamon leaf pastry <sup>1,3,7,12</sup>

14 Euro

### SELECTION OF RAW MILK CHEESES

with fruit mustard and black walnuts <sup>7,10,12</sup>

14 Euro

Dear guests,  
Our dishes contain the following main allergens:

Eggs, nuts, peanuts, sulphur dioxide and sulphates, fish, celery,  
gluten-containing cereals, mustard, crustaceans, sesame seeds, lupine, soya,  
milk, dairy products and shellfish.

If you are allergic to any of these products,  
please contact our service department.