



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 und 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

JANUARY

Starter

SALAD NICOISE

with fried potatoes and tuna ^{4,7,10,12,}

14 Euro

VARIATION OF CAULIFLOWER

with dried meat ^{3,7,9,12}

15 Euro

MIXED SALAD PLATE

with fried chickpeas and croûtons ^{1,3,10,12}

12 Euro



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Soup

THAI CURRY SOUP

with fried shrimp ^{2,9,12}

12 Euro

CLEAR TOMATO ESSENCE

with baked mozzarella ^{1,3,7,12}

11 Euro

Vegetarian

FALAFEL ON AUBERGINE CREAM

with mint yoghurt ^{1,3,7,9,12}

starter 15 Euro / main dish 26 Euro

BRAISED KOHLRABI

on mashed potatoes with fried pine nuts ^{7,9,12}

starter 15 Euro / main dish 26 Euro



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Fish

FRIED SKREIFILET WITH CORN MUSTARD SAUCE,

root vegetables and potatoes ^{4,9,10,12}

30 Euro

PLAICE ROULADE WITH BEURRE BLANC,

snow peas – carrot - vegetables and beetroot cream ^{4,7}

28 Euro

Meat

PINK ROASTED LAMB SHANK

with rosemary jus, vegetables and semolina slices ^{1,3,7,12}

28 Euro

ANGUSSTEAK

with red onion jam, beans and potato biscuits ^{1,3,7,9,12}

34 Euro



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PICCATA OF SADDLE OF VEAL

with tomato sauce on pearl barley risotto ^{1,3,7,9,12}

32 Euro

PINK ROASTED BREAST OF GUINEA FOWL

with paprika sauce, snow peas and cassarecci ^{7,9,12}

28 Euro

FALLOW DEER SHANK

with mushrooms, bacon and brussels sprouts,

served with small bread dumplings ^{1,3,7,9,10,12}

28 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

ORANGE 2.0

on vodka-creme ^{3,7,12}

14 Euro

POPPYSEED MOUSSE

with caramel sauce and apples ^{3,7,12}

13 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, lupine, soya,
milk, dairy products and shellfish.

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