

## Weinstock Menu

Please feel free to compile your own menu from our selection of à la carte dishes.

3-course meal €54.00 per person  
(starter/soup, main course, dessert)  
5-course meal €77.00 per person

### Recommended menu

Asparagus salad with Parma ham, rocket, marinated strawberries, Parmesan and a lime vinaigrette  
(€18.90)

Crisp, pan-fried fillet of sea bream with an asparagus ragout and pommes noisettes  
(€26.90)

A symphony of Weinstock desserts  
(€13.90)

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5-course meal €77.00 per person

### Chef's recommendation:

White tagliatelle in a creamy wild garlic sauce, with pan-fried strips of beef fillet, rocket and Parmesan  
€25.90

Fresh asparagus with new potatoes and your choice of  
melted butter or Hollandaise sauce  
€19.90

add boiled or cured ham  
+ €8.90

add pan-fried pork schnitzel  
+ €11.90

add 130 g chargrilled veal steak  
+ €16.00

add 130 g beef fillet  
+ €18.00

add pike-perch fillet  
+ €13.00

add five king prawns  
+ €16.00

## Starters and salads

Gratinated soft-set goat's cheese  
with marinated crayfish and  
tomato and mango chutney  
€18.50

Tartare of home-cured salmon with orange and dill,  
served on pumpernickel bread with creamed horseradish  
and scrambled egg  
with herbs  
€18.90

Carpaccio of beef with basil pesto, rocket and shaved  
Parmesan  
€19.90

Steak tartare with a fried quail egg and toasted  
sunflower seed bread  
small: €19.90  
large: €23.90

Caesar salad with chargrilled chicken breast and herb  
croutons  
€18.50

Wild herb salad with pan-fried king prawns, tossed in a  
lime and yoghurt dressing  
€21.90

## Soups and essences

Cream of asparagus soup with crayfish tails

small: €8.90

large: €10.90

Wild garlic cappuccino with

pan-fried smoked trout

small: €8.90

large: €10.90

Oxtail essence with bone marrow dumpling

and root vegetables

small: €8.90

large: €10.90

## Vegan

Lemongrass and thyme risotto with rocket and pan-fried

asparagus

€23.90

## Vegetarian

Weinstock rösti served on a medley of salad leaves with a

tomato and bell pepper salsa

€23.90

Flammkuchen, topped with Provençal vegetables and goat's

cheese

€23.90

Goat's cheese ravioli with pan-fried asparagus, tomato

espuma and Parmesan

€23.90

## Fish and shellfish

Leipziger Allerlei (medley of vegetables) with morel mushrooms,  
crayfish and a crab sauce  
€29.90

Asparagus risotto topped with crisp-fried fillet of  
pike-perch and a chervil espuma  
€26.90

Chargrilled fillet of sea bass with Provençal vegetables, rosemary  
potatoes and Riesling espuma  
€28.90

## Meat and poultry

Bacon-wrapped breast of poularde stuffed with wild garlic, served  
with asparagus risotto and  
spring vegetables  
€27.90

Traditional Saxon roast breast and leg of duck, served with red  
cabbage with apples and a potato dumpling  
€27.90

The Weinstock Butterschnitzel (pork escalope), served with a  
potato and gherkin salad and cranberry sauce  
€26.90

Pork fillet medallions with a creamy wild mushroom sauce, stuffed  
courgette and potato galettes  
€26.90

Medium-rare pan-fried saddle of veal with a green peppercorn  
sauce, spring vegetables and  
truffled tagliatelle  
€36.90

Pan-fried fillet of beef with green asparagus, Béarnaise sauce and a  
potato and tomato soufflé  
€39.90

## Desserts

Panna cotta with a rhubarb ragout  
€12.90

Strawberry crumble with vanilla ice cream  
€13.90

Lemongrass crème brûlée with a  
duo of fruit coulis  
€12.90

Tonka bean mousse with an amaretto and cherry ragout  
€12.90

## Cheese

A selection of 5 French cheeses, served with grapes and  
grissini  
€19.50

### Advice for allergy sufferers

Please ask one of our team members if you would like to see our special menu, which lists all the ingredients in our dishes that could provoke a food allergy or intolerance.