

Weinstock Menu

Please feel free to compile your 3- or 5-course meal by selecting your favourite dishes from our menu.

*3-course meal €39.00 per person
(starter/soup, main course, dessert)*

5-course meal €55.00 per person

Menu suggestion

*Asparagus salad with Parma ham, rocket, pesto and
Parmesan in a lemon vinaigrette
(€16.90)*

*Crisp, pan-fried sea bream, asparagus ragout and new
potatoes
(€20.90)*

*A symphony of Weinstock desserts
(€12.90)*

3-course meal 39.00 euros per person

*Fresh asparagus with your choice of melted butter or
Hollandaise sauce and new potatoes
€16.40*

<i>with boiled or cured ham</i>	<i>+ €6.80</i>
<i>with pan-fried pork escalope</i>	<i>+ €9.00</i>
<i>with chargrilled veal steak (130 g)</i>	<i>+ €12.00</i>
<i>with fillet of beef (130 g)</i>	<i>+ €16.00</i>
<i>with fillet of salmon</i>	<i>+ €10.00</i>
<i>with 4 black tiger prawns</i>	<i>+ €14.00</i>

Starters and salads

*White tomato mousse with basil pesto and a
prawn croissant*
€16.90

*Duo of salmon
carpaccio and tartare with a dill foam*
€15.90

*Carpaccio of beef with basil pesto, rocket and
a Parmesan sail*
€15.90

Vitello tonnato with a tuna and caper sauce
€16.50

*Caesar salad with chargrilled chicken breast
and herb croutons*
€16.50

*Wild herb salad with pan-fried black tiger
prawns and scallops, tossed in a lime yoghurt
sauce*
€19.90

Soups and essences

*Cream of asparagus soup, garnished with
strips of salmon*

small: €6.90

large: €8.90

*Foaming wild garlic soup with pan-fried
scallops*

small: €7.90

large: €9.90

Essence of vine tomatoes with basil tortellacci

small: €6.90

large: €8.90

*Essence of oxtail with bone marrow dumplings
and root vegetables*

small: €6.90

large: €8.90

Vegetarian dishes

*Potato rösti with confit tomatoes, a medley of
fresh leaves and a rocket dip*

€16.90

*Flammkuchen with goat's cheese, honey and
fresh thyme*

€16.90

*Taglioni with pan-fried asparagus, a
foaming rocket sauce and Parmesan*

€17.90

Fish and shellfish

*Leipziger Allerlei (medley of vegetables) with
crayfish and a crab sauce*

€21.50

*Pan-fried fillet of salmon with potato gnocchi,
sun-dried tomatoes and a foaming saffron
sauce*

€22.90

*Crisp-fried fillet of pike-perch with baby
spinach leaves, foaming lobster sauce and
château potatoes*

€20.90

*Grilled fillet of sea bass with asparagus and
wild garlic risotto, pan-fried artichokes and
a foaming Riesling sauce*

€22.90

*Variation on scallops and black tiger prawns,
served with white tagliatelle and a truffle
foam*

€27.90

Meat and poultry

*Breast of poularde stuffed with wild garlic,
served with asparagus risotto and spring
vegetables*

€20.90

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

€19.90

*Medallions of organic pork, sweetheart
cabbage and potato cakes*

€19.90

*Gratinated saddle of lamb, green beans with
bacon and creamed celeriac*

€32.90

*Medium-rare pan-fried saddle of veal with a
green peppercorn sauce, spring vegetables and
gnocchi*

€27.90

*Fillet of German heifer beef with green
asparagus, Béarnaise sauce and a potato and
rocket soufflé*

€31.90

Desserts

*Warm individual cheesecake with our
signature white coffee sauce*

€11.90

*Apple and rhubarb crumble with vanilla ice
cream*

€10.90

Iced tiramisu with a strawberry ragout

€10.90

Strawberry parfait with a vanilla foam

€10.90

Cheese

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

€15.90

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.