

Weinstock Menu

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

*3-course meal €42.00 per person
(starter/soup, main course, dessert)*

5-course meal €59.00 per person

Menu suggestion

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

*Crisp, pan-fried sea bream with an asparagus ragout
and new potatoes
(€22.90)*

*A symphony of Weinstock desserts
(€12.90)*

*3-course meal €42.00 per person
5-course meal €59.00 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 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 (130 g)</i>	<i>+ €10.00</i>
<i>with 4 black tiger prawns</i>	<i>+ €14.00</i>

Starters and salads

*Terrine of soft-set goat's cheese and crayfish
with tomato pesto
€15.90*

*Variation on a salmon theme
Salmon croissant, tartare and scrambled egg
with prawns
€15.90*

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

*Beef tartare with a fried quail egg and
sunflower seed bread
small 16.90 euros
large 19.90 euros*

*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 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
ricotta tortellacci*

small: €6.90

large: €8.90

*Oxtail soup with bone marrow dumpling
and root vegetables*

small: €6.90

large: €8.90

Vegetarian dishes

*Poached eggs on a bed of baby spinach, with
truffle sauce and boiled potatoes*

€16.90

*Potato rösti with marinated vegetables, served
on a medley of fresh leaves with a rocket dip*

€16.90

*Tagliolini 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*

€21.90

*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 an
asparagus risotto and a foaming
chervil sauce*

€20.90

*Chargrilled fillet of sea bass with pan-fried
artichokes, rosemary potatoes and a
foaming Riesling sauce*

€22.90

*Monkfish medallions served on a bed of leaf
spinach, with beetroot sauce and wild rice*

€26.90

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 and cranberry sauce*
€19.90

*Medallions of organic pork, served with
sweetheart cabbage and potato patties*
€19.90

*Gratinated lamb loin, served with
ratatouille and celeriac mash*
€32.90

*Medium-rare pan-fried saddle of veal with a
green peppercorn sauce, spring vegetables
and truffled tagliatelle*
€27.90

*Fillet of German heifer beef with green
asparagus, Béarnaise sauce and a
potato and rocket soufflé*
€31.90

Desserts

*Rhubarb and sour cream tart with a
white coffee sauce
€11.90*

*Strawberry crumble with vanilla ice cream
€11.90*

*Iced tiramisu with a strawberry ragout
€11.90*

*Strawberry parfait with a vanilla foam
€11.90*

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.