



SCHLOSS ECKBERG
Hotel und Restaurant

Menus 2019

1.

Lobster velvet soup and shrimps ravioli
€ 10.00

Stuffed chicken breast with chorizo
Leaf spinach, sweet potato puree
€ 23.00

Crème brûlée with passion fruit sorbet
€ 9.00

Price per person € 42.00

2.

Tomato-Mozzarella-Carpaccio
Olive vinaigrette, leaf salad
€ 9.00

Filet of red mullet
Shallot corners, Kenya beans, tomato sauce
€ 24.00

Cold mango soup, cassis sorbet, kiwi fruits
€ 10.00

Price per person € 43.00



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3.

Marinated green asparagus
Truffled potato terrine, wild herbs salad
€ 11.00

Saltimbocca of turkey hen
Red beet - risotto, snow pea pods, grilled tomato
€ 23.00

Warm butter milk waffles
Yogurt ice cream, spicy blackberries
€ 9.00

Price per person € 43.00

4.

Carrot ginger soup
Smoked duck breast
€ 10.00

Fillet of fried salmon trout
Parsley biscuit, marinated red turnips, green celery
€ 24.00

Chocolate ring cake with Vanilla parfait
€ 9.00

Price per person € 43.00



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5.

Thin slices of veal saddle
marinated with boletus
Melon chutney, raspberry dressing
€ 12.00

Fried swordfish
Lemon tagliatelle, baked tomatoes with Pak Choi
€ 24.00

Iced sponge cake roll
Apricot ice cream, marinated strawberries
€ 9.00

Price per person € 45.00

6.

Tuna Carpaccio
Saffron fennel, Wasabi marinade
€ 12.00

Easily smoked quail consommé
Quail egg
€ 10.00

Two kinds of herb pork
Mustard sauce, mushroom tart, carrots
€ 24.00

Panna Cotta perfumed with lime thyme
Red wine pear
€ 9.00

Price per person € 55.00

All menus from 5 persons and only by reservation before.



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7.

Potato velvet soup with truffles
€ 11.00

Poached trout fillet
Lemon caper cremolata, tomato onion puree, leek
€ 11.00

Medaillon of pork fillet wrapped in herbs
White pepper sauce
Potato and kohlrabi au gratin, Shiitake mushrooms, beans
€ 24.00

Lasagne of nougat and orange crepes
Rum ice cream
€ 9.00

Price per person € 55.00

8.

Variation of stained salmon with marinated cucumbers
€ 14.00

Risotto Milanese with Rucola and parmesan
€ 10.00

Braised duck breast medium rare
Marjoram sauce
Potato semolina dumplings, snow pea pods, port wine-jus
€ 25.00

Banana chocolate slice
€ 10.00

Price per person € 59.00

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9.

Fried freshwater shrimps
Avocado, Rucola, cesar dressing
€ 14.00

Tomato essence with ricotta dumplings
€ 8.00

Roulade of brill
White wine sauce, beetroot farfalle, green asparagus
€ 16.00

Veal saddle medium rare
Potato ravioli, Pak Choi, baked tomatoes filets
€ 27.00

Pineapple Carpaccio, Cassis sorbet, raspberries
€ 10.00

Price per person € 75.00

10.

Half a fried lobster of endive, blood orange fillets
€ 18.00

Bouillabaisse with tomato ravioli
€ 11.00

Fried foie gras with apple Port wine puree and brioche
€ 14.00

Tranches of US-roast beef
Artichoke bean vegetable, shallot sauce, truffled potato puree
€ 32.00

Sesame brittle parfait with mango salad, Lime sabayon
€ 10.00

Price per person € 85.00

Allergen information may be obtained from our staff
or you can submit their written documentation.

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