

Soups

“Essence of wild mushrooms”

under delicious lemongrass foam with Fleuron
6,10 €

“Clear Oxtail a la Célestine”

Clear oxtail soup with stripes of herbal pancakes
6,70 €

“Saxon potato soup”

Delicated seasoned with marjoram, Wiener sausages
5,90 €

Fish soup “Muldenwehr”

Fillet pieces of freshwater fishes in brewed vegetables and potato cubes
We also serve large portions of our fish soup.
6,20 €

Starters

“Ragout Fin”

Delicate veal stew in sc. Velouté in Kokotte topped with grated cheese (old Gouda),
lemon wedges and roasted wheat bread
6,20 €

“Beech wood smoked breast of duck”

Home smoked, lightly salted
Corn salad with pomegranate-honey dressing and creamy yoghurt
7,90 €

“Oxtail truffle pâté”

With frozen blackcurrants and a smooth mustard mayonnaise
8,70 €

Salads

“Small salad”

Mixed green salad, cucumber, tomato and mixed pickles marinated in vinaigrette
5,60 €

Salad “Hofjäger”

Lollo Bionda and iceberg lettuce in orange-honey dressing
Topped with homemade wild boar ham, walnuts and cranberries-pears ragout
Castle croutons
8,10 €

Salad “Excursion, via di Roma”

Curly leaves in olive oil and white balsamic vinegar, herbal sprouts, dried tomatoes, roasted pine nuts and
grated italian hard cheese Garlic ciabatta
7,20 €

Vegetarian Dishes

Courgettes "Wendelstein"

Courgettes baked in beer pastry with garlic cream (*let your partner taste*)
12,80 €

Pappardelle "Bischof Schleinitz"

Bischof Schleinitz, the traveller Ribbon noodles with olive oil and black truffles
14,20 €

Fish

"Adlerfisch"

Firm and full flavoured meat browned in hot clarified butter with caramelized grapes, buttered carrots and beech wood smoked mashed potatoes
17,80 €

Lingfilet à la "Maltitz"

Cooked Lingfilet in vegetable broth with "Bautzner Senf" cream sauce;
potatoes tossed in butter and root vegetables
15,90 €

Castle noddles "Vogt von Gaundlitz"

(by trade a fine citizen of Wurzen 1526)
Noddles in olive oil, culinary herbs, sweet cherry tomatoes and olives
14,80 €

Braised Meat

Roll of ox à la "Küchenmeisters Mutter"

With spicy red cabbage, bacon and "Grüne Klöße" (dumplings made of raw potatoes)
15,60 €

"Baderflatsch"

Cheek of the cow in meat glaze with buttered green chili asparagus and Yorkshire Pudding
15,90 €

"Nordic Greetings"

Larded and barded elk with Eddakraut and Moosknödel
22,80 €

Wild Meat

Slice of Meat "Waidmannsheil"

Leg of Venison, well hung, with a crust of walnut and juniper, ragout of mushrooms
in a potato nest and fried grated pumpkin
24,20 €

"Die Leber vom Hirschen"

The most delicious for the hunter, Liver with spicy mashed potatoes,
pears and balsamic onions
12,80 €

"Wild für den Schäfer"

Green noddles in creamy stripes of venison, mushrooms and cranberry cream
18,30 €

Grill and Pan

“Wiener Schnitzel”

Breadcrumbs and fried veal scallop with creamy mushrooms
and bohemian dumplings,
lemon and cranberries

16,90 €

“Thammenhainer Fetzen”

*Favourite dish of Johann von Salhausen VI, Bishop of Saxony/Meißen
Builder of the castle in Wurzen / Construction of the castle: 1494-1496
Thammenhain, Place of birth*

Kachelfleisch, grilled, pickled in garlic chili oil;
baked savoy cabbage and smelting quince jelly;
Roasted “Castle Bread”

16,20 €

Speciality of the castle

“Chateaubriand” for 2 people

Roasted beef filet according to your taste;
cutted directly at the table

With buttered vegetables, sc. Béarnaise and baked herb potatoes

76,80 €

Desserts

“Bischöfliche Götterspeise” in autumnal look

Ragout of Williams-Christ pear with pear sorbet and cinnamon cream

7,90 €

Crème Brulée

Refined with tonka bean;
blackcurrant sorbet

5,60 €

Refreshing “Panna-Cotta ala Arabica”

With dates, filled with pistachio nuts and mascarpone
With brittle and dark chocolate

8,10 €

