



A harmonious interaction – your culinary journey at the Schlosshotel Blankenburg

Dear guests,

we are very pleased to invite you to a very special delight today. In our kitchen, we combine the honest, fresh Harz cuisine with creative, international influences – always searching of harmonious combinations and unique flavours.

Every dish we prepare for you consists of carefully selected, mostly regional ingredients, which we present with a modern touch and a lot of passion.

Our service team ensures that your visit with us becomes an all-around delightful experience with a wonderful mix of professionalism and warm hospitality. We want you to sit back, get comfortable and enjoy your time with us at your own pace.

Let yourself be captivated by our carefully curated menu or choose from the entire menu according to your preferences – just the way you enjoy it the most.

We wish you an unforgettable culinary journey and look forward to pampering you with our creations.

Warm regards,

your kitchen team



Soups and Starters

Andalusian Gazpacho | Salsa | Crostini



EUR 12,00

Cream soup of zucchini | bell pepper dip | cress



EUR 12,00

Beef Carpaccio | lime & thyme dressing
pine nuts | Parmesan | rocket



EUR 14,00

Harz tapas selection
spring roll | veal meatballs | Solyanka
trout Mousse | Harz cheese with music



EUR 16,00

Vegan and vegetarian main courses

Baked cottage cheese patties
Peperonata | Halloumi | pesto of basil



EUR 29,00

Edamame & quinoa salad | granola
peanut dressing | vegan Feta-style cheese



EUR 29,00

Main courses

Viennese veal cutlet
caper berry | anchovy | salad of potato & cucumber



EUR 37,00

Braised beef cheek
dark beer sauce | broad beans
mashed potatoes with lamb's lettuce



EUR 32,00

Trout from Altenbrak
brown butter with almonds | parsley potatoes
cucumber salad



EUR 29,00

Pan-fried fillet of cod | crayfish
lime cream Sauce | green asparagus | Tagliatelle



EUR 32,00

Our service team will be happy to answer any questions you may have about allergens and additives.



Chanterelle Specials

Chanterelle and Goat Cheese Terrine
wild herb salad | green herble sauce



EUR 12,00

Cream Soup of Chanterelle
Croûtons | regional Oil



EUR 12,00

Grilled Veal Steak with Lemon Pepper Crust
creamed chanterelles | La Ratte potatoes with chervil



EUR 39,00

Skin-Seared Sea Bass
lime sauce | sautéed chanterelles | Orange
Apple Brioche



EUR 32,00

Fettuccine in Vermouth Cream Sauce
chanterelles | vine tomatoes | Parmesan



EUR 29,00

Desserts

Torched cream cheese parfait
pepper caramel sauce | strawberries



EUR 12,00

coconut & mango Panna Cotta
raspberry sorbet



EUR 12,00

Cheese from Westerhausen
homemade baguette | fig mustard



EUR 12,00



homemade



vegan



glutenfrei



laktosefrei

lactose free



regional

local ingredients

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