



Restaurant
Schloss
Bottmingen

Welcome to Restaurant Louis XIV.

A very warm welcome to the beautiful 13th century Weiherschloss.
The only preserved moated castle in the Leimen valley!

Our culinary castle philosophy is based on the preparation of fresh and high quality dishes. Our dishes are prepared fresh for you every day using seasonal ingredients. The kitchen team around Guy Wallyn and Chef Patissier Guillaume Amatu, have made it their vocation to offer you an exceptional culinary experience. The service team will guide you through the evening with passion, competence and pleasure. Our Sommelier team will happily advice you with your wine choice.

We are happy to surprise larger groups with our banquet menus in one of our historical halls.

Weiherschloss is a place where young and old feel at home and almost anything is possible.

We wish you a pleasant and enjoyable stay with us!

Benjamin Sigg
Host

Guy Wallyn
Chef

Guillaume Amatu
Chef Patissier

Menu Louis XIV

Tomato Tatin

Egg I Florentine

Warm duck liver I Raspberry

Dorade I Cabbage turnip

Veal I Saltimbocca

Cheese

Peach

Menu 4 courses CHF 110

Egg or duck liver, without dorade and cheese

Wine - Journey 4 courses CHF 53

Menu 5 courses CHF 125

Duck liver or dorade without cheese

Wine - Journey 5 courses CHF 65

Menu 6 courses

Cheese or dessert

Wine - Journey 6 courses CHF 77

Menu 7 courses CHF 154

Complete

Wine - Journey 7 courses CHF 89

We also offer an alcohol-free accompaniment

Menu Vegetarian

Tomato Tatin

Egg I Florentine

Green Gazpacho

Cabbage turnip

Summer vegetables I Gnocchi

Cheese

Peach

Menu 4 courses CHF 110

Egg or Gazpacho, without turnip and cheese

Wine - Journey 4 courses CHF 53

Menu 5 courses CHF 125

Gazpacho or turnip without cheese

Wine - Journey 5 courses CHF 65

Menu 6 courses

Cheese or dessert

Wine - Journey 6 courses CHF 77

Menu 7 courses CHF 154

Complete

Wine - Journey 7 courses CHF 89

We also offer an alcohol-free accompaniment

À La Carte

As an alternative to our menus, we offer

Starters

Marinated salmon Lime Blinis	CHF 32
Foie gras Raspberry Brioche	CHF 34

Main courses

Beef Fillet Red wine Sauce	CHF 64
Chateaubriand as of 2 people (waiting time 20 minutes)	CHF 75

Desserts

Strawberry Vacherin	CHF 22
Chocolate Baileys	CHF 22

You are also welcome to order the courses from the menus individually à la carte

Declaration

Beef CH | Veal CH | Pork CH | Poultry CH | Duck FRA | Game A,D

Fish - Please ask us

Our staff will be happy to inform you about allergens