

Aperitif-Recommendation

„Loreley Entchen“

Vineyard peach liqueur, Riesling wine
topped up with sparkling wine from the Middle Rhine

0,15l

€ 8,50

Rheinfelsmenü

Duet of beef and poultry
with orange - fennel salad and herb pesto

Ratatouille cream soup
with mozzarella

Sea bass fillet
on beetroot and carrot vegetables

Wild berry sorbet

Pink roasted Hunsrück fallow deer
with juniper berry sauce
fine vegetables and potato strudel

Variation of lime and chocolate

€99

4-course menu (starter, soup, main course, dessert) € 74

5-course menu (starter, soup, intermediate course, main course, dessert) € 89

We ask for your understanding that we only accept orders for the "Rheinfels Menu" until 8 pm.
If you suffer from allergies or intolerances, please let us know in advance.

Starters

- Wild herb salad with two types of carrot,
Balsamic dressing and pumpernickel crumble € 14
- Beetroot tartare € 17
with grapes and caramelised goat's cream cheese
- Beef and poultry duet € 21
with orange and fennel salad and herb pesto

Soups

- Power broth from local beef € 10
with egg garnish and diced vegetables
- Ratatouille cream soup with mozzarella € 12
- Curry orange soup with wild rice and roasted peanuts € 12

Intermediate dishes

- Spinach ravioli with onion melt € 19
- Fried fillet of pike-perch with honey and Riesling sauce,
served with glazed snow peas € 22

Main courses

Boiled beef with horseradish sauce, fresh market vegetables and parsley potatoes	€ 29
Eifel pork fillet with grape sauce sautéed pak choi and butter tagliatelle	€ 33
Duck breast on blackberry and almond jus, colourful lentil vegetables and tarragon spaetzle	€ 38
Hunsrück fallow deer in a hazelnut coat with cranberry sauce, fine vegetables and potato strudel	€ 39
Medallion of fillet of beef with Burgundy sauce, served with wild broccoli and carrot puree	€ 42
Fillet of sea bass with gremolata sauce, on beetroot and carrot vegetables and basmati rice	€ 35
Pike-perch fillet with honey and Riesling sauce, served with glazed snow peas and parsley potatoes	€ 29

Vegetarian/ Vegan

Ribbon noodles with pumpkin, mozzarella and black olives	€ 24
Courgette fries on kimchi cream, Potato rösti and wild herb salad	€ 26
Vegan nut roast with cranberry sauce, fine vegetables and potato strudel	€ 29

Dessert/cheese

Panna cotta with pear ragout € 11

Passion fruit parfait € 14
with banana foam and berry coulis

"Cannonball" raspberry and mango cream € 15
with braised pineapple and sweet crumble

Variation of lime and chocolate € 19
Lime and quark slice, praline ganache, lime sorbet
and chocolate foam

Cheese specialities € 19
served with wholemeal bread, fig mustard, savoury biscuits
and butter

If you have any intolerances, please ask our service staff,
we will be happy to advise you!
We can also provide you with a list of all additives and allergens on request.