

Aperitif-Recommendation

„Loreley ducklings“
Peach liqueur, Riesling wine and sparkling wine
0,15l € 9,00

Rheinfels - Menu

Marinated kohlrabi slices with pine nuts,
dried tomatoes, rucola, parmesan and maple dressing

Cream of asparagus soup
with smoked salmon

Roasted pike-perch filet
with Riesling-Sauce
on a ragout of vegetables and potatoes

Rhubarb-woodruff-sorbet

Poulard breast
with grape sauce,
peppers and creamy thyme-polenta

Variation of strawberries and mint

€ 89

4-Course-Menu (starter, soup, main course, dessert) € 69

5-Course-Menu (starter, soup, sorbet, main course, dessert) € 79

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

Starters

colorful leaf salad with radishes, cucumber, chive vinaigrette und caramalized seeds	€ 14
Marinated kohlrabi slices with pine nuts, dried tomatoes, rucola, parmesan and maple dressing	€ 15
shortly roasted tuna in a sesame seed breading with a salad and chili-mango dressing	€ 19
Fillet of beef carpaccio with truffle mayonnaise, rucola and parmesan	€ 19

Soups

Beef broth with vegetables and flädle	€ 10
Cream of asparagus soup with smoked salmon	€ 13
Lobster cream soup with prawns and pike-perch	€ 17

Vegetarian

Bornwiesenhof flame cheese with a sweet and sour sauce On a tomato-basil-ragout and parmesan	€ 22
Saffron fennel risotto with a bell pepper sauce and roasted mushrooms	€ 25

Main courses

Poulard breast with grape sauce, peppers and creamy thyme-polenta	€ 29
roasted lamb nuts with a lemon-rosemary-sauce colorful vegetables and herb gnocchis	€ 32
veal back steak with balsamic-sauce stir-fried cabbage and rosemary potatoes	€ 34
Medaillon from a beef fillet with a truffle-crust, a Burgunder-Sauce, broccoli asparagus and mashed potatoes	€ 39
smoked pike-perch fillet with a Riesling-Sauce on a ragout of vegetables and potatoes	€ 29
Marinated king prawns with a sweet and sour sauce on a tomato-basil-ragout and parmesan	€ 33
Dorado filet roasted on the skin with a bell pepper sauce and a saffron fennel risotto	€ 34

German asparagus

½ Pound of german asparagus new potatoes and hollandaise sauce	€ 23
...with different ham	€ 29
...with smoked pike-perch filet	€ 34
... with veal back steak	€ 37

Dessert / Käse

Mascarpone mousse with a orange-mango-salad € 13

Almond-Crème-Brûlée with pepper ice cream € 14

Sorbet-Duo with berry compote € 15

Variation of strawberreis and mint € 17

Cheese - specialties € 17
with wholemeal bread, fig mustard, salty biscuits and butter

I you have any intolerances,please speak to our service staff,
we will be happy to advice you!
We can also provide you with a list of all additives and allergens used.