

## Aperitif recommendation

"Loreley Entchen" vineyard peach  
liqueur with Riesling wine topped up  
with sparkling wine from the Middle  
Rhine 0.15 l £9.00

## Rheinfels menu

Carpaccio of beetroot with goat's cream cheese, walnuts  
and wild herb salad

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Chanterelle cream soup  
with croutons

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Fried sea bass fillet in white  
wine sauce  
celery purée and braised tomatoes

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Blackberry and balsamic sorbet

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Beef medallions with red  
wine sauce  
Chanterelle mushrooms and potato patties

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Loreley cream with cookies and grapes

€ 99

4- Three-course menu (starter, soup, main course, dessert) €79

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

Please note that we can only accept orders for the "Rheinfels Menu" until 8 p.m. If you have any allergies or intolerances, please let us know in advance.

## Starters

Fresh summer salad	€ 13
Creamy mozzarella and nectarines	
Beetroot carpaccio with goat's cream cheese	€ 14
Walnut and wild herb salad	
Aspic made from local beef with herb dip and chanterelle mushrooms	€ 16
Salmon duets on papaya and mango salad	€ 19

## Soups

Poultry consommé	€ 1
with vegetable brunoise and rice	
Blueberry buttermilk cold soup	€ 12
Chanterelle cream soup with croutons	€ 14

## Vegetarian

Red lentil dal with yoghurt and mint dip	€ 23
and naan bread	
Beetroot falafel with roasted vegetables, rosemary potatoes	€ 27
and herb dip	
Pasta with tomatoes, macadamia sauce and chanterelles	€ 28

## Main

Kappeler cockerel poached in Middle Rhine Riesling  
on root vegetables and herb polenta € 29

Eifel pork fillet in cream sauce  
glazed carrots and tagliatelle € 31

Strindberg rump steak  
Mediterranean vegetables and rosemary potatoes € 35

Beef fillet medallions in red wine sauce,  
chanterelle mushrooms and potato patties € 41

Sea bass fillet fried on the skin with white wine sauce  
celery purée and braised tomatoes € 29

Salmon medallions with mustard sauce  
gnocchi with chanterelles and rocket € 33

Marinated king prawns  
on papaya, mango and herb rice € 34

## Dessert / Cheese

Loreley cream with cookies and grapes	€ 1
Chocolate cake with homemade banana ice cream	€ 14
Sorbet duets on berry compote	€ 15
Variation of berries and basil	€ 17
Cheese specialities	€ 17
Served with wholemeal bread, fig mustard, savoury biscuits and butter	

Please inform our service staff of any food intolerances; we will be happy to advise you!

On request, we will also provide you with a list of all additives and allergens used.