

Recommended aperitif

“Loreley Entchen”

Vineyard peach liqueur with Riesling wine
topped up with sparkling wine from the Middle Rhine
0,15l € 9,00

Rheinfels - Menu

Apple carpaccio with roasted pumpkin seeds,
arugula, and fresh mustard and cress vinaigrette

Rich broth made from local beef
with marrow dumplings and vegetables

Pan-fried hake fillet
with braised cucumber vegetables

Sorbet

Hunsrück fallow deer in a hazelnut coating
with sour cherry sauce
fine vegetables and potato doughnuts

Duet of homemade yogurt and hazelnut ice cream
on a bed of plums and roasted nuts

€ 89

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

5-course menu (starter, soup, intermediate course, 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

Apple carpaccio with roasted pumpkin seeds Arugula and fresh mustard-cress vinaigrette	€14
Creamy burrata on two types of tomatoes with Eifel country ham	€15
Colorful leaf salad with raspberry dressing with herb croutons, marinated pumpkin, and balsamic duck fillets	€ 16
Fried king prawns on a salad of green asparagus and tomato-mango salsa	€ 19

Soups

Rich broth made from local beef with marrow dumplings and vegetables	€ 11
Cream of cauliflower and curry soup with roasted almonds	€ 13
Cream of mushroom soup with croutons	€ 14

Main Course

Eifel pork loin steak with mustard cream sauce with Mediterranean vegetables and potato noodles	€29
Duck breast with apple and honey sauce glazed spring onions and spaetzle	€35
Hunsrück fallow deer in a hazelnut coating with sour cherry sauce fine vegetables and potato doughnuts	€ 37
Medallion of beef fillet with tomato crust with shallot sauce pumpkin vegetables and rosemary potatoes	€ 42
Fried hake fillet with Riesling sauce with braised cucumber vegetables and carrot noodles	€ 31
Medallion of char with lime sauce with kohlrabi, sugar snap peas, and white wine risotto	€ 34

Vegetarian

Celery schnitzel fried in breadcrumbs with mashed peas and pan-fried potatoes	€ 22
Tagliatelle with dried tomato and peanut pesto arugula and parmesan	€ 24
White wine risotto with pumpkin fresh market vegetables and shaved parmesan	€ 26

Dessert / Cheese

Grandma's apple crumble €12
with vanilla ice cream and salted caramel sauce

Duet of homemade yogurt and hazelnut ice cream €16
on a bed of stewed plums and roasted nuts

Coffee, chocolate, and plum composition €19
(plum-chocolate cake; roasted plums, coffee ice cream, chocolate mousse)

Cheese specialties €19
served with whole grain bread, fig mustard, pretzels, and butter

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