

Aperitif-Empfehlung

„Loreley Entchen“

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

0,15l € 9,00

Rheinfels-Menu

Two kinds of pumpkin
with goat cheese and wild herbs salad

Consommé of Hunsrück fallow deer
with vegetable

Roasted fillet of whitefish
with courgettes vegetable

Sorbet

Medallion of beef fillet with herbs crust
burgundy-Sauce, pumpkin vegetables and tosemary potatoes

Parfait of chestnuts
cranberries and coffee-biscuit

€ 99

3-course-menu (Starter, main course, dessert) € 69

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

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 have any allergies or intolerances, please let us know in advance.

Goose Menu

Carpaccio of smoked goose breast
pistachio-vinaigrette, arugula and parmesan

Goose leg with orange-chestnuts-sauce
red cabbage and homemade potato dumpling

Baked apple with marzipan
and ragout of plums

€ 59

Starter

Autumn salad with apple – grape - dressing € 15
red cabbage, marinated orange and herbs-croutons

Two kinds of pumpkin € 16
with goat cheese and wild herbs salad

Carpaccio of smoked goose breast € 19
pistachio-vinaigrette, arugula and parmesan

Roasted liver of Hunsrück fallow deer € 19
with fried onions and apple

Soups

Cream soup of goose with croutons € 12

Consommé of Hunsrück fallow deer with vegetables € 14

Cream soup of pumpkin with styrian pumpkin seed oil € 14

Main course

Ragout of Hunsrück fallow deer € 29
with bread terrine, cranberries and arugula

Goose leg with orange-chestnuts-sauce € 31
red cabbage and homemade potato dumpling

Fillet of Eifler country pork and cognac – pepper – sauce € 33
with carrots and spaetzle

Medallion of beef fillet with herbs crust € 42
with burgundy-sauce, pumpkin and rosemary-potatoes

Roasted fillet of whiting € 29
courgettes vegetables and Basmati rice

Medallion of salmon with limes-sauce € 34
vegetable – potato - ragout

Vegetarian

Roasted escalope of kohlrabi with tomato-sauce € 22
aubergines-pepper-chutney and potatoes

Stuffed peppers with vegetables ragout and herbs rice € 24

Tagliatelle with homemade tomatoes-pesto € 26
roasted mushrooms, arugula and parmesan

Dessert / Cheese

Baked apple with marzipan
and ragout of plums € 14

Parfait of chestnuts
cranberries and coffee-biscuit € 16

Compostion of chocolate and pears € 19

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

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.