

## 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

Pear carpaccio with lamb's lettuce  
Goat cheese cream and raspberry vinaigrette

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Cream of parsnip soup with carrot chips

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Marinated king prawns in sweet and sour sauce  
Tomato ragout

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apple sorbet

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Duck breast with orange sauce  
Glazed sugar snap peas and tagliatelle

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Chocolate mousse  
with crumble and fruit

€ 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.

## **Starter**

Assorted colorful leaf and raw vegetable salads with balsamic dressing and croutons	€14
Pear carpaccio with lamb's lettuce Goat cheese cream and raspberry vinaigrette	€ 15
Marinated boiled veal in herb broth with leaf salad and remoulade sauce	€ 16
House-marinated char with sesame seeds with carrot purée and radish salad	€ 19

## **Soups**

Cream of parsnip soup with carrot chips	€ 14
Rich broth made from local beef with pancake strips and vegetables	€13

## **Intermediate course**

Liver from Hunsrück fallow deer on braised apples and fried onions	€ 21
Marinated king prawns in sweet and sour sauce Tomato ragout and basmati rice	€19

## Main course

Eifel pork tenderloin tips in mustard and cucumber cream sauce € 29

Almond broccoli and spätzle

Duck breast with orange sauce € 35

Glazed sugar snap peas and tagliatelle

Hunsrück fallow deer in a hazelnut coating with sour cherry sauce €37

Vichy carrots and rosemary potatoes

Pink roasted entrecôte € 39

with shallot sauce

Ratatouille and potato rösti

Halibut medallion € 32

with Pernod sauce

zucchini and gnocchi

Marinated king prawns in sweet and sour sauce €33

Tomato ragout and basmati rice

Pan-fried skrei fillet with mustard sauce, €36

Paprika vegetables and pearl couscous

## Vegetarian

Gnocchi with tomatoes, arugula, and Parmesan cheese € 21

Radish fried in breadcrumbs € 22

Ratatouille and basmati rice

## Dessert / Cheese

Crème brûlée € 13  
with mandarin ragout and walnut ice cream

Chocolate mousse € 14  
with crumble and fruit

“Schloss Rheinfels” dessert variation € 17

**Cheese specialties** € 15  
served with whole grain bread, fig mustard, pretzels, and butter

Please speak to our service staff about any intolerances you may have;  
we will be happy to advise you!  
We can also provide you with a list of all additives and allergens used on request.