

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

Cream of parsnip soup with carrot chips

Marinated king prawns in sweet and sour sauce
Tomato ragout

apple sorbet

Duck breast with orange sauce
Glazed sugar snap peas and tagliatelle

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.