

Recommended aperitif

“Loreley Entchen”

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

0.15 l €9

Rheinfels - Menu

Marinated Asparagus Salad with Farmhouse Ham
Wild Herbs and Herb Vinaigrette

Cream of Asparagus Soup with Smoked Salmon

Marinated Jumbo Shrimp in Sweet-and-Sour Sauce
Served on Tomato-Infused Fregola Sarda and Spinach

Sorbet

Poularde breast with hollandaise sauce
served on a ragout of asparagus and potatoes

Variation of strawberries and vanilla

€ 89

3-course menu (starter, main course, dessert) €59

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

Lamb's lettuce with marinated pears and walnuts light honey-mustard dressing and croutons	€ 12
Marinated asparagus salad with farmer's ham wild herbs and herb vinaigrette	€ 16
Salmon tartare with avocado-lime cream Wasabi cucumber salad and brioche chip	€ 17
Beef tenderloin carpaccio with truffle mayonnaise Arugula and Parmesan	€ 19

Soups

Rich tomato broth made from vine tomatoes with diced tomatoes and basil	€ 13
Cream of asparagus soup with smoked salmon	€ 14
Lobster cream soup with brandy and shrimp	€ 15

Intermediate course

Local Beef Liver served on braised apples and caramelized onions	€ 21
Marinated Jumbo Shrimp with Sweet-and-Sour Sauce served on tomato-infused Fregola Sarda and spinach	€ 19

Main course

Pork tenderloin tips in mustard-cucumber sauce Carrot vegetables and spaetzle	€ 29
Poularde breast with hollandaise sauce served on a ragout of asparagus and potatoes	€ 35
Medium-rare lamb loin with lemon-thyme sauce braised bell peppers and potato gratin	€ 37
Beef tenderloin medallions with herb crust served with Burgundy sauce turnip greens and potato patties	€ 42
Salmon fillet medallions served with Riesling sauce Sugar snap peas and tagliatelle	€ 29
Pan-seared pike-perch fillet with lime sauce, Cucumber and basmati rice	€ 32
Marinated jumbo shrimp with sweet-and-sour sauce served on tomato-infused Fregola Sarda and spinach	€ 33

Vegetarian

Sardinian Fregola with Spinach and Parmesan	€ 21
Tagliatelle with Sun-Dried Tomato and Sunflower Seed Pesto Rucola und Parmesan	€ 24

German Asparagus

½ pound of German asparagus with new potatoes and hollandaise sauce	€ 23
···with assorted ham	€ 29
···with pork cutlet	€ 33
···with pan-fried pike-perch fillet	€ 35

Dessert / Cheese

Nougat mousse served with berry compote and chocolate crumble	€ 14
Orange brittle parfait served with passion fruit jelly and butter cookie crunch	€ 15
Strawberry and vanilla medley	€ 17
Cheese Specialties served with whole-grain bread, fig mustard, savory crackers, and butter	€ 17

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.