

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

Chanterelle and Leek Quiche
Served with a Wild Herb Salad and Herb Dip

Beef Broth with Bone Marrow Dumplings and Vegetables

Marinated Jumbo Shrimp with Sweet-and-Sour Sauce
Served on a Tomato-Basil Ragout with Parmesan

Sorbet

Veal Loin Steak with Chanterelle Sauce
Wild Broccoli and Potato Patties

White Chocolate Parfait with
Raspberry Ragout and Cardamom Sponge Cake

€ 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.

Starters

Assorted Leaf Salad with Marinated Nectarines and Sautéed Chanterelles	€ 15
Sea Bass Ceviche with mango, tomatoes, chili, and red onions and toasted rosemary-honey baguette	€ 16
Homemade Vitello Tonnato with Capers pickled red onions and frisée salad	€ 17
Chanterelle and Leek Quiche served with a wild herb salad and herb dip	€ 15

Soups

Melon – Cold Soup with cucumber sorbet	€ 12
Chanterelle Cream Soup with Croutons and chanterelles	€ 15
Beef broth with bone marrow dumplings and vegetables	€ 14

Intermediate course

Bornwiesenhof Flammkäse on Pfefferling with wild herb salad	€ 24
Marinated Jumbo Shrimp with Sweet-and-Sour Sauce served on a bed of tomato-basil ragout and Parmesan	€ 19

Main course

Pork Tenderloin Medallions in Cream Sauce Orange Carrots and Spätzle	€ 29
Duck Breast with Thyme Sauce Snow Peas, Tomatoes, Vegetables, and Tagliatelle	€ 35
Pink-roasted lamb chops with honey-balsamic sauce braised bell peppers and apricot-plum couscous	€ 37
Veal Loin Steak with Chanterelle Sauce Wild Broccoli and Potato Patties	€ 41
Pan-Fried Sea Bream Fillet with Riesling Sauce Ratatouille and Saffron Rice	€ 31
Arctic char medallion with mustard sauce served on a ragout of chanterelles and potatoes	€ 35
Marinated jumbo shrimp in sweet-and-sour sauce served on a bed of tomato-basil ragout and saffron rice	€ 33

Vegetarian

Stuffed Bell Peppers with Ratatouille in Tomato Sauce served with apricot-plum couscous	€ 21
Tagliatelle with Chanterelle Sauce Arugula and Parmesan	€ 23

Dessert / Cheese

Crème Brûlée with grilled peach compote	€14
White Chocolate Parfait with Raspberry Ragout and Cardamom Sponge Cake	€15
A medley of lemon, berries, and mint (Lemon cream, berry panna cotta, lemon-mint sorbet, berry salad)	€17
Cheese - Specialties Served with whole-grain bread, fig mustard, salted 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.