

Aperitif Recommendation

“Loreley Entchen”

Vineyard peach liqueur with Riesling wine
topped off with sparkling wine from the Middle Rhine
0.15 L €9.00

Rheinfelsmenu

Pears – Carpaccio with Roasted Pumpkin Seeds
Arugula, Pumpkin Cream, and Fresh Mustard-Cress Vinaigrette

Essence of Kappeler Rooster
with Maultaschen and Vegetables

Pan-Fried St. Peter’s Fish Fillet
with Pickled Vegetables

Sorbet

Hunsrück Fallow Deer Medallions in a Hazelnut Crust
served with sour cherry sauce
delicate vegetables and potato fritters

Variation of Pear, Chocolate, and Tonka Bean
€ 99

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

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

5-course menu (appetizer, soup, intermediate course, main course, dessert) € 89

Appetizers

Assorted Leaf Salad with Raspberry Dressing
with herb croutons and two types of pumpkin € 14

Pear Carpaccio with Roasted Pumpkin Seeds € 16
Arugula, pumpkin cream, and fresh mustard-cress vinaigrette

Tataki of house-cured Arctic char with pumpkin chutney, € 17
sour cream with salmon ravioli and dill oil

Two lamb dishes with lingonberry dip € 19
and a small salad bouquet

Soups

Rich tomato broth made from vine tomatoes € 12
with tomatoes and basil

Cream of pumpkin soup with Styrian pumpkin seed oil € 13

Kappeler rooster broth € 14
with Maultaschen and vegetables

Main Courses

Kappeler rooster braised in white wine, served with Colbert sauce
on a ragout of potatoes and vegetables € 29

Eifel pork loin steak “Strindberg” € 31
served with grape sauce, Mediterranean vegetables, and tagliatelle

Hunsrück fallow deer medallions in a hazelnut coating € 37
served with sour cherry sauce, delicate vegetables, and potato fritters

Beef tenderloin medallions with a tomato crust € 42
served with shallot sauce, pumpkin, and potato strudel

Pan-fried John Dory fillet with Riesling sauce € 36
served with cucumber and parsley potatoes

Butterfish medallion with lime sauce € 32
served on a white wine and pumpkin risotto with Parmesan

Vegetarian

Spinach ravioli in vegetable broth € 22

Tagliatelle with sun-dried tomato and peanut pesto € 24
Arugula and Parmesan

White wine risotto with pumpkin € 26
and shaved Parmesan

Dessert / Cheese

Chocolate Mousse with berry compote	€ 12
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Lohengrin Cream with Chocolate Physalis and pumpkin seed brittle	€ 16
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Variation of Pear, Chocolate, and Tonka Bean	€ 19
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Cheese Specialties served with whole-grain bread, fig mustard, salted crackers, and butter	€ 19
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We ask for your understanding that we accept orders for the “Rheinfels Menu” only until 8:00 p.m. If you have any allergies or food intolerances, please let us know in advance.

Please speak with our service staff about any food intolerances;
we’ll be happy to advise you!

In addition, upon request, we’ll provide you with a list of all additives and allergens used.