

Our Menu

Foie Gras Terrine

Rosé lacquer | Black walnut | Lamb's lettuce | Frisée | Aceto balsamico | Foie gras ice cream

Low-Temperature Cooked Glen Douglas Salmon

Beetroot | Horseradish | Parsley root

Pigeon Breast

Kale | Beetroot | Celery | Truffle

Sauerbraten of Pork Cheek

Currants | Hazelnut | Mashed potatoes | Potato crunch | Radicchio Treviso

Chocolate Délice Duo

Almond crumble | Sponge cake | Vanilla ice cream

Menu Price (4 courses, excluding Glen Douglas salmon): €99.00 per person

Menu Price (5 courses): €119.00 per person

Caviar

Osietra

Noble caviar with firm grains, a nutty-buttery aroma, and a delicate hint of iodine.

30 g at €130.00 | 50 g at €210.00 | 125 g at €500.00

Platinum

Exceptionally creamy, harmonious, and elegant, with a velvety melt.

30 g at €120.00 | 50 g at €180.00 | 125 g at €400.00

Beluga

The rarest and most sought-after variety: large, delicately skinned pearls with an incomparably mild flavor and long-lasting finish.

30 g at €300.00

White Pearl

Rare perfection in its purest form: white caviar from albino sturgeon.

10 g at €49.00

Our caviar is served with blinis, potatoes, and crème fraîche.

Welcome snack

Freshly baked bread

French salted butter | regional ham from our Berkel slicer

Starter

Fine de Claire Oysters

Shallot vinaigrette | Chester bread

€5.50 per piece

Half Lobster Thermidor

Spinach | Hollandaise sauce | Cocktail sauce | French fries

€45.00

Variation of Black Salsify

Lamb's lettuce | Radicchio Treviso | Truffled black salsify ice cream

€19.00

Foie Gras Terrine

Rosé lacquer | Black walnut | Lamb's lettuce | Frisée | Aceto balsamico | Foie gras ice cream

€26.00

Low-Temperature Cooked Glen Douglas Salmon

Beetroot | Horseradish | Parsley root

€21.00

US Beef Tartare Prepared at the Table

Don Bocarte anchovies | Dijon mustard | Shallots | Hennessy | Tabasco | Toasted bread

€29.00

Warm Starters

Pigeon Breast

Kale | Beetroot | Celery | Truffle
€29.00

Beef Consommé

Root vegetables | Beef brisket | Horseradish | Chive oil
€16.00

Main Courses

Variation of Ochsenschläger Ried Rooster

Roasted breast | Crispy onion crust | Leg praline | Celery | Egg yolk
€39.00

Veal Cordon Bleu

Truffle ham | Brie | Roasted potatoes | Lingonberries | Lemon | Cucumber salad
€34.00

Upgrade to Château Cordon Bleu

Topped at the table with winter truffle, lingonberries, and cream sauce
+€12.00

US Beef Filet Wellington for 2 People

Jerusalem artichoke | Black salsify | Cipollini onions | Flower sprouts | Béarnaise sauce
€55.00 per person

Sauerbraten of Pork Cheek

Currants | Hazelnut | Mashed potatoes | Potato crunch | Radicchio Treviso
€34.00

Veal Fillet Flambéed at the Table

Pepper cream sauce | French fries | Vegetable garnish
€45.00

Pan-Seared Loup de Mer

Bouillabaisse broth | Calamaretti | Cuttlefish bread | Tomato
€36.00

Homemade Tagliatelle

Argentinian beef rump | Tomato | Spring onion | Silver lacquer
Parmigiano Reggiano
€24.00

Braised Celery

Glazed celery | Red onion | Umeboshi sesame | Semolina dumpling
€28.00

Saddle of Venison

Black salsify | Brussels sprouts | Cranberries | Parmesan semolina dumpling
€44.00

Whole Saddle of Venison Carved at the Table for 4–6 People

Black salsify | Brussels sprouts | Pear | Cranberries | Spätzle
€189.00

Goose Season until February 15

Goose Portion

Half breast and half leg | Red cabbage | Potato dumplings
Chestnuts | Baked apple
€42.00

Crispy Goose for 4 People – Family Style

Red cabbage | Potato dumplings | Chestnuts | Baked apple
€159.00

(Side dishes included in follow-up service)

Goose Upgrade: Roasted Foie Gras

€18.00

Dessert

Crêpes Suzette Flambéed at the Table

Crêpe | Orange | Homemade vanilla ice cream

€21.00

Tonk Bean Crème Brûlée

Blood orange sorbet

€16.00

Chilled Amalfi Lemon Cream

Meringue | Basil | Lime cress

€15.00

Chocolate Délice Duo

Almond crumble | Sponge cake | Vanilla ice cream

€16.00

Two Flavors of Homemade Sorbet

€14.00

Homemade Ice Cream

Vanilla | Baileys | Yogurt | White chocolate

€5.50 per scoop

To Accompany a Glass of Wine

Our Winemaker's Sauerkraut

Duroc sausage | Crispy pork belly | Blood sausage | Mashed potatoes
€24.00

Our Spundekäs

Onions | Bell pepper | 2 Ditsch pretzels
€16.00

Our "Schlossbrettchen" – to share – from Local Suppliers

Selection of cheeses by affineur Xavier David | Hearty sausage specialties | Air-dried ham, truffle ham | Winemaker's liver sausage in a jar | Pepper mushrooms from local forests
Half country eggs | Pickles | Spicy mustard | French butter | Crusty bread
€48.00

Rheingau Cheese Platter

Selection of cheeses by affineur Xavier David: raw milk cheeses | Spicy hard cheeses | Marinated Handkäse & goat cheese | Spundekäs | Fig mustard | French butter | Crusty bread
€28.00 per person

Rheingauer „Schnittchen“

Our finest crusty bread spread with quality French butter and topped beautifully:
Country ham / Cheese / Farmer's liver sausage / Smoked salmon
€24.50 (4 pieces; vegetarian option available)