

## *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*

### **Osiетра**

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)