

Our Menu

Simon's Foie Gras Terrine

Seared foie gras | Dark chocolate | Hazelnut | Gold leaf | Foie gras ice cream

Carabinero Carpaccio

Kaffir lime | Pine nuts | Sun-dried tomato | Burrata

Lamb Ragout Praline

bean cassoulet | white bean purée | crispy onion tuile | piquillo jus

Roasted roast beef

stuffed morels | white asparagus | egg yolk cream | sauce Béarnaise

Crêpes Suzette Flambéed at the Table

Crêpe | Orange | Homemade vanilla ice cream

Menu price (4 courses, without Carabinero Carpaccio): €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

Duo of Lobster

Asparagus | Egg yolk cream | Roasted green asparagus gelée | Ice cream

€32.00

Variation of Premium Hessian White Asparagus

Lemon confit | Wild herbs | Sourdough croutons

€26.00

Simon's Foie Gras Terrine

Seared foie gras | Dark chocolate | Hazelnut | Gold leaf | Foie gras ice cream

€31.00

Carabinero Carpaccio (Wild red prawn)

Kaffir lime | Pine nuts | Sun-dried tomato | Burrata

€28.00

US Beef Tartare, Prepared Tableside

Don Bocarte anchovies | Dijon mustard | Shallots

Hennessy | Tabasco | Toasted bread

€29.00

Whole Head Lettuce

crème crue | potato crunch | chives | French dressing

€ 16.00

Warm Starters

Consommé of Gently Cooked Salmon
Salmon duo | Leek | Onions | Chive oil
€24.00

Cream of Asparagus Soup
Asparagus garnish | Wild garlic oil | Potato crunch
€16.00

Main Courses

Beef Tenderloin Rossini, flambéed tableside
Foie gras | Truffle | Spinach | French fries
€57.00

Viennese Veal Schnitzel
Boiled potatoes | Lingonberries | Lemon | Cucumber salad
€33.00

Upgrade: "Schloss Schnitzel" with Winter Truffle
Topped with lingonberries and cream sauce
Supplement €12.00

Sea Bass in a Salt Crust, carved tableside (for 2 people)
Kalamata olive | potato | piquillo sauce
€49.00 per person

Veal Pot-au-Feu
sweetbreads | peas | stuffed morels | veal tongue | asparagus | potato mousseline
€32.00

Roasted Saddle of Veal (pink)
Stuffed morels | White asparagus | Egg yolk cream | Sauce Béarnaise | Crispy onion crust
€45.00

Whole Roasted Dover Sole, filleted tableside
250 g asparagus | Boiled potatoes | Sauce Hollandaise | North Sea shrimp
€75.00

Glazed Miso Eggplant

Parmesan semolina dumpling | onion | celery | smoked emulsion | sesame | crème fraîche
€28.00

Portion of Premium Hessian White Asparagus (500 g)

Boiled potatoes | Sauce Hollandaise
€32.00

with juniper ham
supplement €6.00

with schnitzel
supplement €13.00

Iberico Secreto (Green Egg grilled)

broccolini | Parmesan semolina dumpling | grilled green asparagus
€36.00

Dry-Aged Tomahawk Steak (1200 g)

Family-style, carved tableside

Seasonal vegetables | Truffled Béarnaise sauce | French fries
€189.00

Homemade Pasta

Homemade Tagliatelle

Argentinian beef rump | Tomato | Spring leek | Silverbett chard
Parmigiano Reggiano
(also available vegetarian)
€26.00

Truffled Tagliolini

Soft-cooked egg yolk | Winter truffle | Parmigiano Reggiano | Velouté
€28.00

Wild Garlic Taglioni

wild garlic pesto | Parmigiano Reggiano | asparagus
€24.00

with black tiger prawns (3 pieces)
+ €15.00

Dessert

Crêpes Suzette Flambéed at the Table

Crêpe | Orange | Homemade vanilla ice cream

€21.00

Omelette Surprise (for 2 guests)

Vanilla parfait | Sponge cake | Meringue | Grad Manier

€32.00

Rhubarb

white chocolate | fresh goat cheese | magnolia

€16.00

Dark Chocolate Duo

Poached cream | Mousse | Milk chocolate cream | marinated Berries

€18.00

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 Bratwurst

two large sausages from a local butcher | hearty mustard | farmhouse bread
€18.00

Our Spundekäs

Onions | Bell pepper | 2 Ditsch pretzels
€ 14.00

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
€ 36.00

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
€ 25.00

Rheingauer „Schnittchen“

Our finest crusty bread spread with quality French butter and topped beautifully:
Country ham / Cheese / Farmer's liver sausage / Smoked salmon
€ 16.50