SCHLOSS SJ SCHÄNKE

Our Menu

Simon's Foie Gras Terrine
Australian Autumn truffle | black nut | Foie Gras and port wine ice cream | brioche

Lobster two ways
pumpkin | rapeseed | shellfish ice cream

Pigeon breast
kale | celeriac | beetroot | spiced glaze

Roasted saddle of venison
black salsify | savoy cabbage | cranberries | venison ragout | potato mousseline

Crêpes Suzette, flambéed tableside
crêpe | orange | homemade vanilla ice cream

4-Course Menu (excluding pigeon breast): €99.00 per person | 5-Course Menu: €119.00 per person
Schloss Johannisberg wine paring (0,1 l per course) 4 courses à € 40,00, 5 courses à € 50,00

Caviar

KAVIARI PARIS – Exquisite Caviar Selection & French Craftsmanship
Kaviari stands for exceptional quality, careful selection and masterful maturation.
Each variety offers its own unique texture and flavour.

OSCIÈTRE – Russian Sturgeon
Medium-sized, firm pearls in amber to golden hues. Elegant and delicately nutty,
with notes of hazelnut and balanced seasoning.
30 g €120 | 50 g €200

KRISTAL – Amur Sturgeon × Kaluga Sturgeon
Firm, olive-green to golden pearls. Harmonious and complex,
with delicate almond notes and floral nuances.
30 g €120 | 50 g €200 | 125 g €400

DAURICUS – Kaluga Sturgeon
Large, golden to amber pearls. Creamy, rich and buttery, with delicate almond notes.

DAURICUS GOLD EDITION – An Exceptional Rarity
An exclusive selection of intensely golden caviar pearls.
A rare delicacy for the most discerning connoisseurs.
125 g €500

FAVORITE Schloss-Gastronomie SCHLOSS JOHANNISBERG

SCHLOSS SCHÄNKE

Welcome snack

Freshly baked bread

French salted butter | regional ham from our Berkel slicer

Starter

Apéro Oyster

shallot vinaigrette | chester bread

€4.50 per piece

Whole Head of Lettuce

crème crue | potato crunch | chives | French dressing

€16.00

Variation of black salsify

late-harvest radicchio | lamb's lettuce | flower sprouts | winter truffle | velouté

€25.00

Simon's Foie Gras terrine

Australian autumn truffle | back nut | Foie Gras and port wine ice cream | brioche

€29.00

Lobster served two ways

pumpkin | rapeseed | shellfish ice cream

€32.00

Lukas' pan-seared scallop

fennel salad | frozen jalapeño | lemongrass beurre blanc

€28.00

US Beef tartare prepared tableside

Don Bocarte anchovies | shallots | Dijon mustard | tabasco | Hennessy | toasted bread

€29.00

SCHLOSS SCHÄNKE

Warm Starters

Game consommé
venison ravioli | celery | beetroot | mushrooms
€24.00

Pigeon breast
kale | celeriac | beetroot | spiced glaze
€28.00

Japanese A5 wagyu
slow-cooked egg | hollandaise sauce | Jerusalem artichoke | Baerii caviar
€42.00

Roasted langouste
two sauces | chardonnay | artichoke | aceto
€29.00

Goose season is finally back

Whole crispy oat-fed goose
carved for 4 people
- only upon prior request -
red cabbage | potato dumplings | chestnuts | baked apple
€185.00

Portion of oat-fed goose
breast | leg | red cabbage | potato dumpling
baked apple | chestnuts
€39.50

FAVORITE Schloss-Gastronomie
SCHLOSS JOHANNISBERG

SCHLOSS SCHÄNKE

Main Courses

Homemade veal meatballs
with braised onions, mashed potatoes and creamy vegetables
25.00 €

Veal blanquette
veal loin | veal sweetbreads | black trumpet mushrooms | potato mousseline
€25.00

Viennese Veal Schnitzel
roasted potatoes | lingonberries | lemon | cucumber salad
€36.00
Upgrade "Schloss Schnitzel" with winter truffle
Topped with lingonberries and cream sauce
additional €16.00

Beef fillet Wellington „Rossini"
baked in a crispy puff pastry coat with Périgord truffle sauce
baked in crispy puff pastry with Périgord truffle sauce
beef tenderloin | foie gras | mushroom tapenade | Périgord truffle
€59.00

Roasted saddle of venison
black salsify | savoy cabbage | cranberries | venison ragout | potato mousseline
€44.00

Beef roulade
potato mousseline | red cabbage | herb salad
€32.00

Our trilogy
Half lobster, ossobuco pasta and pan-seared foie gras
½ lobster | ossobuco | lobster bisque
chardonnay vinegar | Jerusalem artichoke | foie gras
€44.00

Cod filet
sauerkraut beurre blanc | beetroot | pointed cabbage | prosciutto espuma
€32.00

FAVORITE Schloss-Gastronomie
SCHLOSS JOHANNISBERG

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Homemade gnocchi

spiced pear | Bavaria blu | pickled onions | hazelnut | chicory

€24.00

To Share

Whole toasted turbot, filleted tableside for 2 people

spinach | egg yolk | caviar beurre blanc

€59.00 per person

Whole saddle of venison, carved tableside for 4– 6 people

black salsify | cranberries | savoy cabbage | Tanz mushrooms

€189.00

Water buffalo Chateaubriand for 2 people flambéed at the Table*

Tanz mushrooms | pepper sauce | French fries

€59.00 per person

**These dishes are prepared fresh to order.*

Please allow a minimum preparation time of 35 minutes.

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 Marnier

€32.00

Kaiserschmarrn caramellized tableside

flambéed raisins | plums | rum | almonds | vanilla ice cream

€21.00

FAVORITE Schloss-Gastronomie SCHLOSS JOHANNISBERG

Dark chocolate duo

kumquat | Chantilly cream | cardamom | vanilla

€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

Crispy roast suckling pig

mashed potatoes | silver-lacquered vintner's sauerkraut | farmhouse bread

€ 18,00

(as our crispy roast is freshly carved, we kindly ask for your understanding that it is available only while stocks last.)

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

€ 38.00

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