

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

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

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 Pumpkin

lamb's lettuce | liquorice | chicory | lime curry foam

€24.00

Lobster served two ways

pumpkin | rapeseed | shellfish ice cream

€32.00

Tuna duo

ceviche | celery | coriander oil

€28.00

Simon's Foie Gras terrine

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

€29.00

US Beef tartare prepared tableside

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

€29.00

Warm Starters

Cream of pumpkin soup

milk foam | pumpkin seed oil | potato croûtons

€16.00

Upgrade with seared Black Tiger Prawn (1 piece) additional €5.00

Game consommé

venison ravioli | celery | beetroot | mushrooms

€24.00

Pigeon breast

kale | celeriac | beetroot | spiced glaze

€28.00

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

Main Courses

Homemade veal meatballs

with braised onions, mashed potatoes and creamy vegetables

25.00 €

Braised veal cheek

potato mousseline | radicchio tardivo | herb salad

€32.00

Viennese Veal Schnitzel

roasted potatoes | lingonberries | lemon | cucumber salad

€36.00

Upgrade "Schloss Schnitzel" with autumn Truffle

Topped with lingonberries and cream sauce

additional €16.00

Half grilled duck

braised, purple pointed cabbage | smoked emulsion | Pretzel dumpling | hazelnut

€38.00

Beef filet flambéed tableside

French fries in creamy pepper sauce | savoy cabbage | turnip mushroom | side salad

€46.00

Roasted saddle of venison

black salsify | savoy cabbage | cranberries | venison ragout | potato mousseline

€44.00

Ossobuco ravioli

½ lobster | foie gras | Jerusalem artichoke | Madeira | Chardonnay vinegar

€44.00

Cod filet

sauerkraut beurre blanc | beetroot | pointed cabbage | prosciutto espuma

€36.00

Homemade gnocchi

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

€36.00

To Share

Sea bass bked in a salt crust, carved tableside for 2*

Kalamata olive | potato | piquillo stew

€49.00 per person

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*

Tanz mushrooms | vegetable garnish | 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

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