

Our Menu

Two ways of lobster

Cauliflower | Australian winter truffle | preserved lemon

Pan-Seared Langoustine

Watermelon | Burrata | Jalapeño Gazpacho | Tomatillos

Braised Oyster Blade

Potato mousseline | Madeira | heritage carrot

Beef fillet Wellington

Foie gras | veal sweetbread | celery | cipollini onions | porcini mushrooms

Madagascan Vanilla

Muscovado cake | espresso ice cream | raspberries

Menu price (4 courses, without Pan-Seared Langoustine): €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

Perles du Mont-Saint-Michel Oysters No. 1

Shallot Vinaigrette | Chester Bread

€6.50 per oyster

Heritage Tomato

Heritage Tomato | Avocado | Watermelon | Basil | Burrata

Jalapeño Gazpacho | Peppiquino Pepper

€26.00

Two ways of lobster

Cauliflower | Australian winter truffle | preserved lemon

€32.00

Pan-Seared Langoustine

Watermelon | Burrata | Jalapeño Gazpacho | Tomatillos

€28.00

Simon's foie gras terrine

Australian winter truffle | foie gras-Port wine ice cream | brioche

€29.00

US Beef tartare, prepared at the table

Don Bocarte anchovies | shallots | Dijon mustard | Tabasco

Hennessy | toasted bread

€29.00

Upgrade with 10 grams of Albino caviar

Additional €39.00

Whole Head Lettuce

crème crue | potato crunch | chives | French dressing

€ 16.00

Warm Starters

Braised Oyster Blade

Potato mousseline | Madeira | heritage carrot
€24.00

Main Courses

Aglio e olio

Olive oil | garlic | sea salt
€27.00

Upgrade with pan-fried Black Tiger prawns (3 pieces)
Additional €15.00

US rump cap, cooked medium-rare

Celery | Parmesan semolina dumpling | Oelsberg garden vegetables
€29.00

Viennese Veal Schnitzel

Boiled potatoes | Lingonberries | Lemon | Cucumber salad
€33.00

Upgrade "Schloss Schnitzel" with Australian Winter Truffle

Topped with lingonberries and cream sauce
Supplement €16.00

Veal fillet flambéed tableside

Pepper cream sauce | porcini mushrooms | vegetable garnish
€39.00

Beef fillet Wellington of US Prime Beef

Foie gras | veal sweetbread | celery | cipollini onions | porcini mushrooms
€57.00

Venison loin

Pine nut & crispy fried onion crust | kohlrabi | pointed cabbage rolls | onion cream
€45.00

Whole roasted red mullet

Pernod | fennel | chives | spring vegetables
€65.00

Pan-fried monkfish fillet

Risotto | chorizo & shellfish foam | zucchini blossom
Lime aioli | sea asparagus
€36.00

Purple Rain

Purple Rain potato mash | beetroot | parsley root
€28.00

Flame-Roasted Vegetables

(vegan option available)

Broccoli | potatoes | carrot | eggplant | zucchini | Piment de la Vera cream
€29.00

Truffled Tagliatelle

Slow-Cooked Egg Yolk | Australian Winter Truffle | Parmigiano Reggiano | Velouté
€32.00

Upgrade with fresh sautéed porcini mushrooms
supplement €8.00

To Share

Scampi Pan (1000 g / 20 Pieces)

Black Tiger Prawns | Tomato | Garlic | Silverskin Onions | Toasted Bread | Rouille Sauce
€80.00

Whole lobster (600 g), prepared at the table for 2 people

Tagliatelle | lobster bisque | tomato | Hennessy | spring onions
€39.00 per person

Sea Bass Baked in a Salt Crust, Filleted Tableside for Two Guests*

Kalamata Olives | Potato | Piquillo Pepper Jus
€49.00 per person

Dry-Aged Tomahawk Steak (1200 g)

Family-style, carved tableside

Seasonal vegetables | Truffled Béarnaise sauce | French fries
€189.00

Chateaubriand for two*

Porcini 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 Manier

€32.00

Madagascan Vanilla

Muscovado cake | espresso ice cream | raspberries

€16.00

Two Ways of Dark Chocolate

Marinated cherries | Sponge cake | Sorbet

€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 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