

Our Menu

Simon's Foie Gras Terrine

Australian Autumn Truffle | Foie Gras & Port Wine Ice Cream | Brioche

Lobster Two Ways

Pumpkin | Rapeseed | Shellfish Ice Cream

Pigeon Breast

Kale | Celeriac | Beetroot | Spiced Glaze

Beef fillet Wellington

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

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

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.

Freshly baked bread

French salted butter | regional ham from our Berkel slicer

Starter

Apéro Oyster

shallot vinaigrette | chester bread

€6.50 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 | 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

Pigeon breast

kale | celeriac | beetroot | spiced glaze

€28.00

Roasted langouste

two sauces | chardonnay | artichoke | aceto

€29.00

Main Courses

Medium cooked US Beef Tafelspitz

celeriac | 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

additional €16.00

Veal fillet flambéed tableside

pepper cream sauce | porcini mushrooms | vegetable garnish

€39.00

Beef fillet Wellington

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

€55.00

Half grilled duck

braised pointed cabbage | smoked emulsion | Pretzel dumpling

€38.00

Purple Rain

purple rain potato mash | beetroot | parsley root

€28.00

Braised Veal Cheek

Potato Mousseline | Radicchio Tardivo | Herb Salad

€32.00

Pan-fried monkfish fillet

risotto | chorizo-shellfish-foam | zucchini blossom

lime aioli | sea asparagus

€36.00

Truffled Tagliatelle

Australian winter truffle | gently cooked egg yolk | Parmigiano reggiano | velouté

€32.00

Upgrade with freshly sautéed Porcini mushrooms

additional €8.00

Spaghetti Aglio e Olio

olive oil | garlic | sea salt

€27.00

Upgrade with seared Black Tiger Prawns (3 pieces)

additional €15.00

Lobster pasta prepared tableside (½ Lobster)

tagliatelle | lobster bisque | tomato | Hennessy | spring onion

€39.00

To Share

Scampi Pan (1000 g / 20 Pieces)

Black Tiger Prawns | tomato | garlic | silverskin onions | toasted bread | Rouille sauce

€80.00

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

Kalamata olive | potato | piquillo stew

€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 Marnier

€32.00

Apple tartlet

vanilla ice cream | tuile

€15.00

Dark chocolate served two ways

spiced pear | pecan | sponge cake

€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

€ 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