

Our Menu

Simon's Foie Gras Tartelette

Pear chutney | Dark chocolate | Hazelnut | Edible gold leaf | Foie gras ice cream

Carabinero Carpaccio

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

Roasted Pigeon Breast

Kale | Beetroot | Celeriac | Truffle

Venison Duo

Roasted venison loin | Venison ragout

Black salsify | Brussels sprouts | Cranberries | Parmesan semolina dumpling | Mashed potatoes

Dark Chocolate Duo

Poached cream | Mousse | Milk chocolate cream | Grapefruit

Menu price (4 courses, excluding 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

Starters

Fine de Claire Oysters

Shallot vinaigrette | Chester bread

€5.50 per piece

Half Lobster, Confit

Pickled young vegetables | Radicchio tardivo | Lamb's lettuce | Green sauce

€45.00

Cauliflower Variation

Winter truffle | Salted lemon | Curry | Almond

€24.00

Simon's Foie Gras Tartelette

Pear chutney | Dark chocolate | Hazelnut | Edible gold leaf | Foie gras ice cream

€31.00

Carabinero Carpaccio

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

Warm Starters

Pigeon Breast

Kale | Beetroot | Celery | Truffle
€29.00

Consommé of Gently Cooked Salmon

Salmon duo | Leek | Onions | Chive oil
€24.00

Main Courses

Variation of Ochsenschläger Ried Free-Range Chicken

Pan-fried breast | Crispy onion crust | Leg praline | Celeriac | Egg yolk
€39.00

Truffled Veal Loin Cordon Bleu

Truffle ham | Brie | Pan-fried potatoes | Lingonberries | Winter truffle | Lemon | Cucumber salad
€36.00

Whole Roasted Turbot, Filleted Tableside (for Two)

Caviar beurre blanc | Spinach | Gently cooked egg yolk
€59.00 per person

Pork Cheek Sauerbraten

Currants | Hazelnut | Mashed potatoes | Potato crunch | Radicchio tardivo
€34.00

Veal Fillet, Flambéed Tableside

Creamy pepper sauce | French fries | Seasonal vegetables
€45.00

Pan-Fried Sea Bass

Bouillabaisse broth | Calamaretti | Sepia bread | Tomato | Kalamata olive
€36.00

Roasted Pointed Cabbage

Soy-ginger marinade | Miso-smoked emulsion | Sesame | Crème fraîche
€28.00

Vegetarian Savoy Cabbage Roulade

Sautéed mushrooms | Celeriac | Parsley root | Semolina dumpling
€28.00

Venison Duo

Venison loin | Venison ragout
Black salsify | Brussels sprouts | Cranberries | Parmesan semolina dumpling | Mashed potatoes
€46.00

Whole Saddle of Venison, Carved Tableside (for 4–6 guests)

Black salsify | Brussels sprouts | Pear | Cranberries | Spätzle
€219.00

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

Tagliolini with Burrata

Tomatoes | Chili | Kalamata olives | Parmigiano Reggiano | Basil
€24.00

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

Passion Fruit Mousse

Jasmine blossom | Chantilly cream | Crumble | Sponge cake

€16.00

Dark Chocolate Duo

Poached cream | Mousse | Milk chocolate cream | Grapefruit

€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 Sauerkraut

-choucroute garnie-

Duroc sausage | Crispy pork belly | Blood sausage | Mashed potatoes

€24.00

Our Spundekäs

Onions | Bell pepper | 2 Ditsch pretzels

€16.00

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

€28.00 per person

Rheingauer „Schnittchen“

Our finest crusty bread spread with quality French butter and topped beautifully:

Country ham / Cheese / Farmer's liver sausage / Smoked salmon

€24.50 (4 pieces; vegetarian option available)