

Aperitif

Sherry	€ 7,50
Kir Royal	€ 9,50
Aperol Spritz	€ 9,50
Mionetto Aperitivo	€ 9,50
Hugo	€ 9,50
Lillet Wild Berry	€ 9,50
Limoncello Spritz	€ 9,50
Mionetto Aperitivo 0%	€ 9,50
Schloss Gin Tonic	€ 13,50
Schloss Negroni	€ 12,50
Wine spritzer	0,4 l € 5,00

Fürst von Metternich

Fürst von Metternich Riesling Brut	0,1 l € 6,50	0,75 l € 39,50
Fürst von Metternich Chardonnay dry	0,1 l € 6,50	0,75 l € 39,50
Fürst von Metternich Rosé dry	0,1 l € 6,50	0,75 l € 39,50
Fürst von Metternich Winzersekt Riesling	0,1 l € 9,00	0,75 l € 60,00
Fürst von Metternich Winzersekt Chardonnay	0,1 l € 9,00	0,75 l € 60,00
Fürst von Metternich Winzersekt Rosé	0,1 l € 9,00	0,75 l € 60,00

Champagne

Alfred Gratien Blanc de Blanc	0,1 l € 15,00	0,75 l € 99,00
Alfred Gratien Cuvée Paradis Brut		0,75 l € 199,00
Alfred Gratien Cuvée Paradis Rosé		0,75 l € 199,00

Welcome snack

Freshly baked bread

French salted butter | regional ham from our Berkel

Starter

Variation of regional asparagus

lemon confit | wild herbs | sourdough bread croutons

25,00 €

optional with truffled ham

additional 6,00 €

Grilled heart of lettuce

chives emulsion | green gazpacho | burrata-ice cream

18,00 €

Baked tiger prawn

avocado | mango chili salad | Thai basil | Romana salad

27,00 €

Tartar of regional bio beef filet

egg yolk | capers emulsion | Don Bocarte anchovies

28,00 €

Tuna served two ways

tartar | flamed sashimi | apple | coriander

27,00 €

Soup

Asparagus cream soup

asparagus | chives oil | croutons

12,00 €

Beef consommé

boiled beef | quail egg | bouillon vegetables | horseradish

14,00 €

Hot starters

Gently cooked salmon in a dill coat

parsley root | horseradish | turnips

26,00 €

Tagliatelle

beef filet | "Silberlack" | spring leek | cherry tomatoes

parmigiano reggiano

(also possible vegetarian)

starter 25,00 € | main course 32,00 €

Perfect egg

sauce béarnaise foam | chives oil | asparagus ragout

21,00 €

Main courses

Viennese schnitzel of back of veal

small French potatoes served as bouillon potatoes | cranberries | lemon

29,00 €

Upgrade as "Schloss-Schnitzel" with Australian winter truffle,

cranberries and cream sauce topped at the tables

additional 8,00 €

1a regional asparagus

homemade hollandaise | new potatoes | veal schnitzel

35,00 €

Braised cheek of veal

potato mousseline | radicchio trevisano | PX vinegar jus

32,00 €

Roasted beef filet of regional beef

Tropea onion | oven leek | roasted mushrooms | French fries

44,00 €

Creamy ragout of back of veal

asparagus | peas | morels | finger carrot | roasted bread

33,00 €

Flamed, regional oven vegetables

broccoli | eggplant | Tropea onion | carrot

potato | Pimentón de la Vera cream

29,00 €

Loup de mer in a salt coat (for 2 persons)

mashed potatoes with olives | fennel salad | piquillo Riesling foam

€ 49,00 per person

Sole roasted as a whole

bouillon potatoes | spinach | lemon butter

59,00 €

Dessert

Marinated strawberries

chantilly | vanilla | sorrel

16,00 €

Iced lemon tarte

meringue | basil | lime cress

18,00 €

Poached chocolate cream

milk chocolate | marinated berries | Baileys ice cream

16,00 €

Cake selection

Perfect with a glass of wine

Our “Spundekäs”

onions | pepper | 2 Ditsch pretzels

14,00 €

Our “Schloss-board” – to share – with regional products

Variation of cheese from the Rheingau | tasty sausage specialities | air-dried ham | truffled ham

liver sausage in a jar | boar sausage | half land eggs

cornichons | spicy mustard | French butter | warm farmer bread

38,00 €

Cheese plate from the Rheingau

Variation of cheese from the Rheingau: raw milk cheese | tasty hard cheese | pickled “Handkäs” | goat cheese

“Spundekäs” | fig mustard | French butter | warm farmer bread | walnut bread

25,00 € per person

Rheingauer bread slices

Our best farmer bread with French butter and garnished with:

farmer ham | cheese | liver sausage | smoked salmon with dill mustard sauce

16,50 € (4 pieces, also possible vegetarian)

Burrata

oven tomatoes | olive oil | selection of bread

23,00 €

Antipasti

pickled vegetables | Italian ham | Kalamata olives | focaccia

25,00 € per person

Fluffy and warm stone oven bread

cream | bacon | red onions | herbs

17,50 €

Fluffy and warm stone oven bread, Mediterranean style

cream | red onions | Mediterranean vegetables | olives | rocket

17,50 €

Our winemaker fried sausage

Two gross fried sausages by our regional butcher | mustard | farmer bread

18,00 €

The favourite dish of our cellarmaster Ritter

Handmade Swabian “Maultaschen” | tasty stock | lukewarm potato salad

25,00 € (also possible vegetarian)