

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

Canadian lobster served two ways

confit lobster tail | lobster salad | tomato | iced jalapeño foam

28,00 €

Grilled, braised cucumber

mustard seeds | ginger beer | finger limes | salty fingers

22,00 €

Scallop served two ways

green gazpacho | kalamansi | iced blanched celery

24,00 €

Tartar of beef filet

egg yolk | capers emulsion | Don Bocarte anchovies

28,00 €

Yellowtail amberjack served two ways

avocado | cucumber | ceviche stew | coriander ice cream

27,00 €

Colorful leaf salad with gratinated goat cream cheese

balsamic dressing | champignons | raddish | pepper

25,00 €

Hot starters

Grilled Tristan crayfish

carrot | flavoured chicory | vadouvan

€ 33,00

Perfect egg

leek | potato foam | chives oil | caviar

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 €

Braised cheek of veal

potato mousseline | radicchio trevisano | PX vinegar jus

32,00 €

Roasted beef filet

Tropea onion | oven leek | roasted mushrooms | French fries

44,00 €

Upgrade as "Tournedo Rossini"

with truffle and goose liver

additional 10,00 €

Iberico Secreto gilled on the Green Egg

broccoli | bean cassoulet | dumpling of parmesan cheese and semolina
36,00 €

Roasted back of young boar

lardo di colonnata | broccolini | celery puree
boletus | pretzel dumpling
38,00 €

Trout „Muellerin style“ roasted as a whole

parsley potatoes | spinach | almond butter | salad
36,00 €

Tagliatelle

medium roasted stripes of Argentine hip of steak | boletus | "Silberlack"
parmigiano reggiano | pepper foam
(also possible vegetarian)
28,00 €

Glazed miso eggplant

smoked emulsion | umeboshi | pickled onion | semolina dumpling
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

Mango tartelette

mango | coconut | kumquat | sponge

16,00 €

Iced lemon cream

meringue | basil | lime cress

15,00 €

Poached chocolate cream

milk chocolate | marinated berries | Baileys ice cream

16,00 €

Cake selection



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

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)