

OUR MENU

Yellowtail amberjack served two ways

avocado | cucumber | ceviche stew | coriander ice cream

Grilled Tristan crayfish

carrot | flavoured chicory | vadouvan

Perfect egg

leek | potato foam | chives oil | caviar

Braised cheek of veal

potato mousseline | radicchio trevisano | PX vinegar jus

Iced lemon cream

meringue | basil | lime cress

Menu price (5-courses) € 119,00 per person

Menu price (4-courses, without crayfish) € 89,00 per person

CAVIAR

Osietra

Noble caviar with firm grains, a nutty-buttery aroma, and a delicate iodine note

30 g à € 130,00 | 50 g à € 210,00 | 125 g à € 500,00

Platinum

Exceptionally creamy, harmonious and elegant, with a velvety melt.

30 g à € 120,00 | 50 g à € 180,00 | 125 g à € 400,00

Beluga

The rarest and most sought-after variety: large, delicate pearls

with an incomparably mild, lingering finish

30 g à € 300,00

We serve our caviar with blinis, potatoes, and crème fraîche.

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 €

Deep sea scallop served two ways

green gazpacho | kalamansi | iced blanched celery

27,00 €

Tartar of beef filet prepared at your table

capers | Don Bocarte anchovies | Dijon mustard | egg yolk

cornichons | olive oil | tabasco

28,00 € as starter | 42,00 € as main course

Yellowtail amberjack served two ways

avocado | cucumber | ceviche stew | coriander ice cream

28,00 €

Colorful leaf salad with slices of beef filet

balsamic dressing | champignons | raddish | pepper

25,00 €

HOT STARTERS

Grilled Tristan crayfish

carrot | flavoured chicory | vadouvan

33,00 €

Pumpkin cream soup

milk foam | pumpkin seed oil | potato croutons

14,00 €

MAIN COURSES

Viennese schnitzel of back of veal

small French potatoes served as bouillon potatoes | cranberries | lemon

31,00 €

Upgrade as "Schloss-Schnitzel" with truffle,

cranberries and cream sauce topped at the tables

additional 12,00 €

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 14,00 €

Braised Beef Roulade

red cabbage | mashed potatoes | potato crunch

34,00 €

Roasted back of deer

lardo di colonnata | broccolini | celery puree

boletus | pretzel dumpling

42,00 €

Trout from Wispertal „Muellerin style“ roasted as a whole

parsley potatoes | spinach | almond butter | salad

36,00 €

Tagliolini served in a ceramic cocotte

gambas | “Silberlack” | parmigiano reggiano

cherry tomaotes | peperoncino | green onions

32,00 €

Glazed miso eggplant

smoked emulsion | umeboshi | pickled onion | semolina dumpling

29,00 €

French Maize-Fed Duck carved at the table

Breast

red cabbage | pretzel bread dumpling | hazelnut purée

Leg

pointed cabbage | spiced pear | Jerusalem artichoke

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 €

Two sorts of homemade sorbet

14,00 €

Homemade ice cream

vanilla | baileys | yoghurt

5,50 € / scoop

CHRISTMAS IS JUST AROUND THE CORNER!

Did you know that we offer wonderful specials during the Christmas season?

How about a round of “Eisstockschießen” on our synthetic lanes
with a hot mug of mulled wine, or a delicious goose dinner in our castle tavern?

Take a look at our events calendar now:



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)

Large Bernese hashbrown from the cast-iron pan, served with your choice of:

smoked salmon 24,00 €

bacon and fried egg 21,00 €

applesauce 21,00 €

Warm winter stone-oven bread, light and airy

cranberries | poached pear | walnut | Bavaria blue cheese | grapes | pickled onions

18,50 €

Warm stone-oven bread, light and airy

pumpkin | fig | goat's cream cheese | thyme

18,50 €

Our venison sausages

Two sausages from the local butcher | mashed potatoes | braised onion sauce | cranberries

22,00 €