



OUR MENU

Simons's foie gras parfait

"Rotlack" | brioche | pear | autumn truffle | foie gras ice cream

Roasted codfish filet

chives emulsion | pointed cabbage | cabbage beurre blanc
prosciutto espuma

Grilled Tristan crayfish

carrot | flavored chicory | vadouvan

US Prime Roastbeef

Jerusalem artichoke | mushrooms | truffled sauce béarnaise
parmesan semolina dumpling

Original Beans chocolate

flavored pear | nougat | crumble | sponge cake

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

Menu price (4-courses, without crayfish) € 95,00 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 €

Variation of pumpkin

pickled & braised | field salad | pumpkin ice cream

24,00 €

Simons's foie gras parfait

"Rotlack" | brioche | pear | autumn truffle | foie gras ice cream

29,00 €

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

HOT STARTERS

Grilled Tristan crayfish

carrot | flavored chicory | vadouvan

33,00 €

Pumpkin cream soup

milk foam | pumpkin seed oil | potato croutons

14,00 €

Goose consommé

winter vegetables | quail egg | chives oil

16,00 €

MAIN COURSES

Viennese schnitzel of back of veal

small French potatoes served as bouillon potatoes | cranberries | lemon | field salad

32,00 €

Upgrade as "Schloss-Schnitzel" with truffle,

cranberries and cream sauce topped at the tables

additional 12,00 €

US Prime Roastbeef

Jerusalem artichoke | mushrooms | truffled sauce béarnaise

parmesan semolina dumpling

44,00 €

Upgrade as "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

roasted mushrooms | pretzel dumpling

42,00 €

Roasted codfish filet

chives emulsion | pointed cabbage | cabbage beurre blanc

prosciutto espuma

36,00 €

Tagliolini served in a ceramic cocotte

gambas | "Silberlack" | parmigiano reggiano

cherry tomatoes | 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 €

Original Beans chocolate

flavored pear | nougat | crumble | sponge cake

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 €