

Aperitif recommendation

"Aperol Zisch with thyme"

Ginger, thyme, Aperol,

topped up with sparkling wine from the Mittelrhein

0,15l

€ 8,50

Rheinfelsmenu

Kohlrabi and apple carpaccio

with roasted pumpkin seeds and fresh mustard-cress vinaigrette

Parsley root essence with king prawns

Pike-perch fillet fried on the skin
with braised cucumber vegetables

Sorbet

Medallions of saddle of veal
with chanterelle sauce
edamame and parsley puree

Duet of homemade yoghurt and hazelnut ice cream
on a plum topping and roasted nuts

€ 89

3-course menu (starter, main course, dessert) € 59

4-course menu (starter, soup, main course, dessert) € 69

5-course menu (starter, soup, intermediate course, main course, dessert) € 79

We ask for your understanding that we only accept orders for the "Rheinfels-Menu" until 8 pm. If you suffer from allergies or intolerances, please let us know in advance.

Salads

Grilled romaine lettuce with salsa of melons and tomatoes, with basil-mint dressing	€ 12
Courgette salad with roasted pine nuts, limes and garlic	€ 14
Colourful leaf salad with raspberry dressing with herb croutons and fried chanterelles	€ 16

Starters

Kohlrabi and apple carpaccio with roasted pumpkin seeds and fresh mustard-cress vinaigrette	€ 14
Goat's cheese crispy biscuits with marinated wild herb salad and orange fillets	€ 16
Fried king prawns with crispy spring salads in raspberry dressing and avocado cream	€ 16

Soups

Gazpacho with green and yellow tomatoes	€ 10
Parsley root essence with king prawns	€ 14
Cream of chanterelle soup with parmesan hips	€ 14

Main courses

Duroc pork loin steak with mustard cream sauce
with Mediterranean vegetables and waffle potatoes € 28

Breast of duck with blueberry brandy sauce
on glazed sugar snap peas and tagliatelle € 30

Medaillons vom Kalbrücken an Pfifferling-Sauce
with edamame and parsley puree € 32

Argentinian fillet of beef with shallot sauce
with fresh chanterelles and vegetable polenta € 38

Pike-perch fillet fried on the skin with Riesling lime sauce
with braised cucumber vegetables and carrot noodles € 28

Medallion of salmon with tomato sauce
with kohlrabi - mangetout vegetables and herb rice € 29

Whole trout with sage sauce € 30
colourful oven vegetables, vine tomatoes and pan-fried potatoes

Vegetarian

Kohlrabi escalope with almond and parsley sauce € 22
with mashed peas and pan-fried potatoes

Lemon tagliatelle with two kinds of tomato € 24
and baked goat cheese

Courgette and cheese waffles € 24
with twisted carrots and ricotta herb sauce

White wine risotto with chanterelles, € 26
fresh market vegetables and grated Parmesan cheese

Dessert / Cheese

Grandma's apple crumble € 12
with vanilla ice cream and salted caramel sauce

Composition of mango, plum and chocolate € 19
(Mango-Cake, Mango ice cream, Plum and chocolate

Duet of homemade yoghurt and hazelnut ice cream € 16
on a plum sauce and roasted nuts

Cheese specialities € 19
served with wholemeal bread, fig mustard, savoury biscuits and butter

If you have any intolerances, please speak to our service staff,
we will be happy to advise you!
We can also provide you with a list of all additives and allergens used on request.