

Aperitif-Recommendation

„Loreley ducklings“
Peach liqueur, Riesling wine
and sparkling wine
0,15l
€ 9

Rheinfels - Menu

Pear Carpaccio with lamb's lettuce
Goat cheese cream and raspberry-vinaigrette

Parsnip cream soup with carrotschips

Marinated king prawns with sweet-sour-sauce
tomarized Fregola Sarda and Spinach

Caipirinha-Sorbet

Roasted saddle of lamb fillet
Lemon-thyme-sauce
braised pepper and potato-wild garlic dumplings

Mousse au Chocolat
with crumble and fruits

€ 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

Starter

Variation of colorful leaf lettuce and raw vegetable salad
with balsamico-dressing and Croutons € 12

Quinoa-salad with onion, Edamame,
Herbs vinaigrette and yogurt-mint € 14

Pear-carpaccio with lamb's lettuce
goat-cheese-cream and raspberry vinaigrette € 15

„Surf and Turf“ Beef fillet tatar and roasted king prawn
with Mango and wild herbs salad € 19

Soups

Pastinaken-cream soup with carrotschips € 12

Consommé of „Kappeler Chicken
with lemongrass and egg € 13

Intermediate dishes

Liver from Hunsrück fallow deer
braised apple and fried onions € 21

Marinated king prawn with swet-sour-sauce
tomarized Fregola Sarda and Spinach € 19

Main course

Fallow deer stew with cranberry brussels sprouts an spaetzle	€ 29
Fillet of „Eifler Country pork“ with crapes-mustard sauce young carrots and mashed potatoes	€ 33
Roastet saddle of lamb fillet and lemon-thyme-sauce braised pepper and potato-wild garlic dumolings	€ 37
Fillet of beef with herb crust with burgundy-sauce, rutabagas vegetable and potato thalers	€ 39
Fillet of salmon with riesling - sauce sugar snap peas and Tagliatelle	€ 29
Roasted fillet of codfish with mustard sauce, Artischokes-Tomatoes- vegetables and Cous-Cous	€ 32
Marinated King prawn with sweet-sour-sauce tomarized Fregola Sarda and spinach	€ 33

Vegetarian

Fregola Sarda with rucola braised-Tomatoes and Parmesan foam	€ 21
Artischokes-tomatoes-vegetables with Cous Cous and Salad	€ 22
Tagliatelle with dried tomatoes-pine nuts-pesto rucola and parmesan	€ 24

Dessert / Cheese

Chocolate-tangerines-Creme-Brûlée
with milk ice cream and Physalisragout € 13

Mousse au Chocolate
with crumble and fruits € 14

Orangen-Cardamom-Parfaits
Pomegranate jelly with Hazelnut crunch € 15

Variation from Marzipan and pears € 17

Cheese specialties € 15
Served with wholemeal bread, fig mustard, savory cookies and Butter

I 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.