



VINTAGE IN RÜDESHEIM 2020

	SCHLOSS-SPRITZER	7,-
624	Riesling, sparkling water, mint, lemon balm, ginger, lime	
625	NON ALCOHOLIC wine from Carl Jung in Ruedesheim, sparkling water, mint, ginger, lime	
520	FEDERWEIBER Local new wine from the winery Graf Müller	5,-
	ONION CAKE from our local bakery	4,-

STARTER AND MORE

305	V Riesling-cheese-soup with spinach	7,-
312	H Clear Beef broth with marrow dumplings	6,50
210	V Green salad with yoghurt dressing	5,-
356	H „Leicht & Lecker“ Marinated chicken breast and salad of young spinach with herbs from our garden	14,-
386	V „Weinlese“ Local cheese grilled in bacon, beet root chutney and herb salad	15,-
200	V „Winzersalat“ Green salad and gratinated goat cheese with glazed walnuts	12,50
208	„Breuer's Lieblingsalat“ Green salad with grilled bacon and garlic	11,-
222	H „Unser Lachs“ Homemade marinated and smoked salmon with herb salad	16,-
225	V Handkäs' mit „Rheingauer Musik“ Local cheese marinated in Riesling vinegar with apples, nuts, raisins and onions	8,-
209	„Hessisch TAPAS“ - Taste typical products from our region four – six – eight – ten	Price per piece 3,50

RHEINGAU CLASSICS AND MORE

207	H „Loreley“ V Small jacket potatoes with three dips: parmesan cream, beet root cream and pesto	14,-
361	V Fresh chanterelles fried with tomatoes, homemade pasta and parmesan	18,-
227	H „Frisch auf den Tisch“ Fried trout - fresh from the nearby river Wisper - melted butter with almonds and potatoes	20,-
242	H „Passt gut zum Riesling“ Fried filet of salmon, lime sauce and homemade pasta with spinach	19,-
387	H „WoiHinkelche“ Roasted breast of guinea-fowl, Riesling sauce, pumpkin and mashed potatoes with celery and truffle oil	18,-

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367	H	„Rheingauer Gebäck“		15,-	
		Fried sausage from regional game, savoy cabbage and mashed potatoes, mustard			
334		„Ebbes von de Wutz“	Two bread crumbed escalops of pork, French fries	14,-	
		Extra cream sauce with fresh mushrooms			2,50
336		„Küfers Leckerei“		18,-	
		Grilled pork chop and warm potatoe salad with bacon			
393		„Für Feinschmecker“		21,-	
		Fried liver of veal, apples and onions, mashed potatoes with truffle oil			
341		„Kellermeistersteak“		23,-	
		Steak of German beef and fried potatoes with onion or herb butter or with horseradish			
		Side dish: Fried chanterelles or fresh chanterelles in cream sauce			7,-
366	H	„Das Lieblingsgericht unserer Gäste“		23,-	
		Roasted saddle of lamb at the bone, green beans and fried potatoes with thyme			
325	H	„Schloss Ente“			
		Whole roasted duck, stuffed with dates and figs,			
		Sauce and bread to dip, salad for two guest			Price per person 22,-

KIDS

		„Thief plate“	We bring you an empty plate and you help yourself from your parents dishes	0,-
347		„Der Klassiker“	One Schnitzel of pork with French fries, ketchup	9,-
212		„Karl“	Homemade pasta with mushroom sauce or tomato sauce	7,-

DESSERTS

281		„Kleine Verführung“	Two homemade sorbets	6,-	
280		„Will ich auch“	Homemade vanilla cream with raspberries	7,50	
283		Oma Dina's plum dessert		6,50	
249		„Für die Seele“	Apple strudel with vanilla ice cream and whipped cream	7,50	
285		Homemade waffle		5,-	
		Homemade waffle with fresh cherries, vanilla ice cream and whipped cream			8,50
90		Rüdesheimer Kaffee	Coffee flambéed with Asbach brandy and whipped cream	8,-	