



OUR GROUP-PROPOSALS 2024

WELCOME to our traditional wine restaurant with cozy wine taverns, winter garden and romantic Schlossgarten. The Breuer family and the Schloss team will serve wines from Rheingau Riesling and Pinot Noir grapes. Our chef Michael Hemberger prefers fresh and local products.

LIVE MUSIC entertains you from Easter to Christmas
daily from 6 to 11 p.m. & Saturday and Sunday 12.30 to 3 p.m.

THURSDAY OUR RESTAURANT IS CLOSED

LUNCH 12 - 4 P.M

„Rheinische Lust“

Roasted saddle of pork, cream sauce, savoy cabbage and mashed potatoes - second helping

- 1 glass (0,2) of Riesling
- Ice water

26,-

RHEINISH EVENING

Selection menu

47,-

- Riesling-cheese soup

or

- Green salad

- „Schweinelende Hessisch“

Loin of pork with fried apples, onions and black pudding, savoy cabbage and fried potatoes

or

- „WoiHinkelche“

Roasted chicken breast, Riesling sauce, glazed carrots and mashed potatoes

or

- „Fleischlos“ Vegetarian

Homemade pasta with seasonal vegetable and parmesan

- 1 Rudesheim coffee flambéed with Asbach brandy

- 1 glass Rudesheim Riesling or Pinot Noir

Please inform us latest till 12 hours before arrival about your choice.

Our group menus are valid from 20 persons. The rates prices (€) include service and VAT.

The menu prices can change, due to the daily changing product costs.

Only one menu can be selected. Changes for allergies and intolerances are of course possible.

A SELECTION FROM OUR CHANGING A LA CARTE MENU IS POSSIBLE



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3 COURSE MENU FOR LUNCH AND DINNER

To every menu we serve
Hessian potato soup, bread and as dessert vanilla ice cream with stewed cherry

- **Forelle „Müllerin“** Fried trout fresh from the nearby Wisper valley
melted butter with almonds, boiled potatoes and green salad 41,-
- **„Schnudetunker“** 32,-
Sliced poultry in cream sauce with fresh mushrooms, peas and rice
- **„Ebbes von der Wutz“** 31,-
Breaded escalope of pork (Schnitzel), cream sauce of fresh mushrooms, French fries
- **„Winzerglück“** 31
Roasted saddle of pork, cream sauce, savoy cabbage and mashed potatoes
- **Wildes aus dem Ruedesheimer Forst** 34,-
Two fried sausages of local wild boar, savoy cabbage and mashed potatoes
- **„Oma Maria's Hausrezept“** 37,-
Beef goulash with pinot noir, homemade pasta and salad of cabbage

BEVERAGE PACKAGES

- | | |
|--|--|
| ZEILE 8,- | DEPUTAT 32,- |
| ▪ 1 glass of wine
Rheingau Riesling or Pinot noir | ▪ 1 glass sparkling wine
Riesling Georg Breuer Brut |
| ▪ Ice water | ▪ 1/2 Bottle of (0,375l) Rheingau
Riesling wine or Pinot Noir |
| STICKEL 19,- | ▪ Ice water |
| ▪ 1/2 bottle of wine (0,375l)
Rheingau Riesling or Pinot noir | ▪ Schnaps from the board with fun |
| ▪ Ice water | ▪ 1 Ruedesheimer coffee
flambéed with Asbach brand
and whipped cream |
| ▪ Cup of coffee | |

SCHLOSS MENU including drinks 74,-

- Farmers bread, lard and cream cheese
- Home smoked salmon, horseradish ice cream and wild herb salad
- Roasted saddle of pork with pepper sauce, green beans and potatoes with rosemary
- Homemade vanilla cream with raspberries
- 1 glass of Riesling Sekt sparkling wine Riesling Brut Georg Breuer
- 1/2 bottle (0,375 l) Rheingau Riesling or Pinot Noir
- Ice water
- Schnaps Grappa Liquor spirits
- Cup of coffee



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OUR FAVORITE MENU

60,-

- Bread and spread - Farmers bread, lard and cream cheese
- Green salad
- Whole smoked trout from the nearby Wisper river (for 1- 2 persons), horseradish
- Sauerkraut soup
- Whole roasted leg of pork, carved in front of your guests, savoy cabbage and mashed potatoes
- Homemade vanilla cream with raspberries

MONASTERY FARE

58,-

- Delicious meal inspired by Saint Hildegard von Bingen (Kloster heute in Rüd)
- Bread and sour cream with fresh herbs
 - Smoked fillet of trout and wild herb salad
 - Roasted duck stuffed with dates and figs, stewed fennel
 - Herb liqueur from Saint Hildegard's convent
 - Homemade parfait and ragout of berries

HESSISCH TAPAS

For 10 to 30 guests

59,-

- 8 starters 3 main dishes 1 dessert

The special way to taste our region

Please help yourself family style

For example: Pork salad | duck salad | beef salad | beet root | wild herbs | pea cream | sausage salad
Chanterelles | asparagus | trout | salmon | local game, "Handkäs"

Lamb, wild boar, chicken, cabbage, carrots, cauliflower, beans, potatoes

Vanilla cream with plums

BREUER'S CULINARIUM

For 10 or more guests

119,-

- Bread and spread
- 4 course menu
- 6 accompanying wines from GEORG BREUER and friends
- Aperitiv | Digestiv | Coffee | Mineral water
- Wine commentary in German, English or French
- Written menu per person
- For Example:

GB Savage Riesling & best of wild boar

Rüdesheim Estate & Terra Montosa Riesling & Home smoked salmon and white asparagus

Rüdesheim Berg Rottland Riesling & GB Pinot Noir & Fillet of lamb and green beans

Rheingau Riesling Auslese & Vanilla cream with apples

Menu is chosen according to the season by our chef



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ENJOY OUR WINE

GEORG BREUER

Theresa Breuer manages the estate as a member of the 4th generation of the Breuer family. On 40 hectares (84 acres) of vineyards in Rudesheim, Lorch and Raenthal. She and her team follow Nature's orientated principles and vinify mainly dry wines that rank among the nation's best.

Please consult the extensive proposals of the GEORG BREUER estate. www.georg-breuer.de

WINE TASTING

- | | |
|----------------|------|
| ▪ 4 wines | 13,- |
| ▪ 5 wines | 16,- |
| ▪ Cheese cubes | 5,- |

We comment the wine tasting in German and English