



AUTUMN IN RÜDESHEIM 2020

	SCHLOSS-SPRITZER	7,-
624	Riesling, sparkling water, fresh mint, ginger and 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

309	V Pumpkin cream soup with ginger	7,-
312	H Clear Beef broth with marrow dumplings	6,50
210	V Green salad with joghurt dressing	5,-
356	H „Leicht & Lecker“ Marinated chicken breast salad of wild herbs and pumpkin	14,-
386	V „Franzika II“ Parfait of chicken liver and salad of beet root, carrot, celery, walnuts	15,-
200	V „Winzersalat“ Green salad and gratinated goat cheese with glazed walnuts	12,50
208	„Breuer's Lieblingssalat“ 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,-
	„Weinlese“ Local cheese grilled in bacon, beet root chutney and salad	11,-
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: herb pesto, beet root cream and pumpkin cream	14,-
358	V „Herbstmuck“ homemade pasta with pumpkin, beans, tomatoe, parmesan, sunflower seeds	15,-
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 on lime sauce, homemade pasta with spinach and tomatoes	19,-

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387	H	„WoiHinkelche“ Roasted breast of guinea-fowl, carrots and mashed potatoes with truffle oil	18,-
367	H	„Rheingauer Gebäck“ Fried sausage from regional game, savoy cabbage and mashed potatoes, mustard	15,-
334		„Ebbes von de Wutz“ Two bread crumbed escalops of pork, French fries Extra cream sauce with fresh mushrooms	14,- 2,50
336		„Küfers Leckerei“ Grilled pork chop and potatoe salad with bacon	18,-
393		„Für Feinschmecker“ Liver of veal fried in sage butter, apples and onions, mashed potatoes	21,-
318		Rheinischer Sauerbraten Braised beef, potatoe dumplings and apple sauce	19,-
341		„Kellermeistersteak“ Steak of German beef and fried potatoes with onion or herb butter or with horseradish	23,-
366	H	„Das Lieblingsgericht unserer Gäste“ Roasted saddle of lamb at the bone, green beans and fried potatoes with thyme	23,-
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 Extra cheese (30 g)	7,- 2,50

DESSERTS

281		„Kleine Verführung“ Sorbet of Federweißer and vanilla ice cream with truffle oil	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 Homemade waffle with cherries, vanilla ice cream and whipped cream	5,- 8,50
90		Rüdesheimer Kaffee Coffee flambéed with Asbach brandy and whipped cream	8,-