

## SUMMER IN RÜDESHEIM 2020

	<b>SCHLOSS-SPRITZER</b>	7,-
624	Riesling, sparkling water, mint, ginger, lime	
625	Non-alcoholic wine from Carl Jung in Rüdesheim, sparkling water, mint, ginger, lime	

### STARTER

307	<b>V Cream soup of fresh chanterelles</b>	7,-
305	<b>V Riesling-cheese-soup</b> with spinach	7,-
210	<b>V Green salad</b> with yoghurt dressing	5,-
356	<b>H „Leicht &amp; Lecker“</b> Marinated chicken breast and salad of young spinach with herbs from our garden	14,-
386	<b>V „Sommer“</b> Salad of fresh chanterelles with wild herb salad and parmesan	15,-
200	<b>V „Winzersalat“</b> Green salad and goat cheese gratinated with local honey and walnuts	12,50
208	<b>„Breuer's Lieblingsalat“</b> Salad with grilled bacon and garlic	11,-
348	<b>H Whole smoked trout</b> as starter for two guests or as main dish for one person	17,-
222	<b>„Unser Lachs“</b> marinated and smoked salmon with herb salad	16,-
209	<b>„Hessisch TAPAS“</b> Taste typical products from our region, take four, six or eight	Price per piece 3,50
225	<b>V Handkäs' mit „Rheingauer Musik“</b> Local cheese marinated in Riesling vinegar with apples, nuts, raisins and onions	8,-

### RHEINGAU CLASSICS AND MORE

207	<b>H „Loreley“</b> Small jacket potatoes with three dips: <b>V</b> parmesan cream, zucchini cream and lemon balm pesto from our garden	14,-
361	<b>V Fresh chanterelles</b> fried with tomatoes, homemade pasta and parmesan Parmesan to your meal (30 g)	18,- 2,50
357	<b>V Fresh chanterelles</b> in cream sauce and homemade pasta	18,-
223	<b>„Hausfrauen Art“</b> Filets of white herring (cold and salty), cream sauce with apples and cucumbers, potatoes	15,-
242	<b>H „Passt gut zum Riesling“</b> Fried filet of salmon and homemade pasta with spinach and tomatoes	19,-
387	<b>H „So schmeckt der Sommer“</b> Roasted breast of guinea-fowl, carrots and mashed potatoes with truffle oil	18,-

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367	<b>H „Rheingauer Gebäck“</b>		15,-
	Fried sausage from regional wild boar, savoy cabbage and mashed potatoes		
334	<b>„Ebbes von de Wutz“</b>	Two bread crumbed escalops of pork, French fries Extra cream sauce with fresh mushrooms	14,- 2,50
336	<b>„Rheinsteig“</b>	Grilled pork chop and green potato salad with herbs from our own garden	18,-
393	<b>„Für Feinschmecker“</b>	Liver of veal fried in sage butter with apples and onions, mashed potatoes	21,-
341	<b>„Kellermeistersteak“</b>	Steak of beef and fried potatoes with onions <b>or</b> herb butter <b>or</b> horseradish Side dish: Fried chanterelles or fresh chanterelles in cream sauce	23,- 7,-
366	<b>H „Das Lieblingsgericht unserer Gäste“</b>	Roasted saddle of lamb on the bone, green beans and fried potatoes with rosemary	23,-
325	<b>H „Schloss Ente“</b>	Whole roasted duck stuffed with dates and figs, sauce and bread to dip, salad for two guest	Price per person 22,-

### KIDS

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

### DESSERTS

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