

SUMMER IN RÜDESHEIM 2021

		€
	SCHLOSS-SPRITZER	
624	Riesling, sparkling water, mint, ginger and lime	7,-
625	Non-alcoholic wine from Carl Jung in Ruedesheim, sparkling water, mint, ginger and lime	

STARTER

312	H	Clear beef broth with marrow dumplings	7,-
305	V	Riesling-cheese-soup with spinach	7,-
210	V	Green salad with yoghurt dressing	6,-
356	H	„Leicht & Lecker“ Marinated chicken breast and wild herb salad	14,-
386		„Sommer“ from our smoker, hot smoked salmon and wild herb salad	15,-
200	V	„Winzersalat“ Green salad and goat cheese gratinated with honey, walnuts	13,50
208		„Breuer's Lieblingsalat“ Salad with grilled bacon and garlic	10,-
225	V	Handkäs' mit „Rheingauer Musik“ Local cheese marinated in Riesling vinegar with apples, nuts, raisins and onions	8,-
348	H	Whole smoked trout from the nearby Wisper river as starter for two guests or as main dish for one person	17,-
209		„Hessisch TAPAS“ Taste typical products from our region take four, six or eight	3,50
		Price per piece	

RHEINGAU CLASSICS AND MORE

207	H	„Loreley“ Small jacket potatoes with three dips:	14,-
	V V	parmesan cream, zucchini cream and lemon balm pesto from our garden	
389	H	„Fräulein Emmer“	16,-
	V V	Homemade pasta with tomatoes, spinach, cabbage, sunflower seeds and parmesan	
223		„Hausfrauen Art“ Filets of white herring (cold and salty), cream sauce with apples and cucumbers, potatoes	15,-
242	H	„Passt gut zum Riesling“ Fried filet of salmon with spinach and mashed potatoes	19,-
367	H	„Rheingauer Gebäck“ Fried sausage from regional wild boar, savoy cabbage and mashed potatoes	16,-

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334	„Ebbes von de Wutz“ Two bread crumbed escalops of pork, French fries Extra cream sauce with fresh mushrooms	14,- 2,50
336	„Rheinsteig“ Grilled pork chop and green potato salad with herbs from our own garden	18,-
393	„Für Feinschmecker“ Liver of veal fried in sage butter with apples and onions, mashed potatoes	22,-
341	„Kellermeistersteak“ Steak of beef (220g) and fried potatoes with onions or herb butter or horseradish	24,-
359	H „Das Lieblingsgericht unserer Gäste“ Roasted saddle of lamb on the bone, green beans and fried potatoes with rosemary	22,-
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,-
V	Extra Parmesan to your meal (30 g)	2,50

With "H" marked foods is based on Hildegard dietetics

With "V" marked foods are vegetarian / "V" is also vegan possible

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“ Vanilla ice cream with pumpkin oil and homemade sorbet	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 fresh cherries, vanilla ice cream and whipped cream	5,- 8,50
90	Rüdesheimer Kaffee Coffee flambéed with Asbach brandy and whipped cream	8,50