



## OUR GROUP-PROPOSALS 2023

### 3 COURSE MENU FOR LUNCH AND DINNER

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

- **Forelle „Müllerin“** 30,-  
Fried trout fresh from the nearby Wisper valley, melted butter with almonds, boiled potatoes and salad
- **Fillet of salmon** with mustard sauce, spinach and mashed potatoes 30,-
- **Schnudetunker** Sliced poultry, fresh mushrooms, peas and rice 25,-
- **„Ebbes von der Wutz“** 25,-  
Breaded escalope of pork (one Schnitzel), cream sauce of fresh mushrooms, French fries and salad
- **„Winzerglück“** Roasted saddle of pork, sauce, savoy cabbage and mashed potatoes 25,-
- **Wildes aus dem Ruedesheimer Forst** 27,-  
Two fried sausages of local wild boar, savoy cabbage and mashed potatoes
- **„Oma Maria's Hausrezept“** Ragout of beef, homemade pasta and salad of cabbage 27,-
- **Rheinischer Sauerbraten** 28,-  
Braised beef sweet sour, raisins and almond sauce, potato dumpling and apple sauce

### DRINK PACKAGES

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|---|---|
| <b>ZEILE</b> 8,-  | <b>DEPUTAT</b> 32,-   |
| ▪ 1 glass of wine Rheingau Riesling or Pinot noir             | ▪ 1 glass sparkling wine Riesling Breuer Brut                             |
| ▪ Ice water   | ▪ 1/2 Bottle of (0,375l) Rheingau Riesling wine or Pinot Noir             |
| <b>STICKEL</b> 18,-   | ▪ Ice water   |
| ▪ 1/2 bottle of wine (0,375l) Rheingau Riesling or Pinot noir | ▪ Schnaps (Digestive)   |
| ▪ Ice water   | ▪ 1 Ruedesheimer coffee with flambéed with Asbach brand and whipped cream |
| ▪ Cup of coffee   |   |

### SCHLOSS MENU including drinks 58,-

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

Our group menus are valid from 20 persons. The 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 possible of course.



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**WELCOME** to our traditional wine restaurant with cosy wine taverns, sunny 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's love for fresh, local products.

**LIVE MUSIC** entertains you from Easter to Christmas (Fr-Wed).

### LUNCH 12.00 TO 16.00 H

„**Rheinische Lust**“ Our seasonal main course for lunch with second helping 25,-  
Choice of our chef: e.g. Sliced poultry in cream sauce with fresh mushrooms, carrots and homemade pasta:  
▪ 1 glass (0,2) of Riesling  
▪ Ice water

### RHEINISCHER KAFFEEKLATSCH

▪ 1 Apple cake with whipped cream and coffee as much as you like 10,-

**RHEINISH EVENING** also possible for lunch 40,-

▪ **Riesling-cheese soup** or **Green salad**

▪ **„Schweinelende Hessisch“**

Loin of pork with fried apples, onions and black pudding, savoy cabbage mashed potatoes with truffle oil  
or

▪ **„WoiHinkelche“**

Roasted breast of guinea fowl with Riesling sauce, spinach and homemade pasta  
or

▪ **„Fleischlos“**

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 FAVORITE MENU

- Farmers bread, lard and cream cheese 49,-
- Whole smoked trout from the nearby Wisper river (for 1- 2 persons), horseradish and salad
- Sauerkraut soup
- Whole roasted leg of pork, carved in front of your guests, savoy cabbage and mashed potatoes
- Homemade vanilla cream with raspberries

### WELTERBE MENÜ

- Fresh farmers bread, homemade Riesling butter 54,-
- Parfait from poultry liver and salad from root vegetable
- Cheese soup with Riesling and spinach
- Smoked saddle of veal carved in front of the guests, cauliflower, carrots and gratinated potatoes
- Sweet surprise



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### MONASTERY FARE

49,-

Delicious meal inspired by Saint Hildegard

- Bread and herb cream
- Spinach salad with herbs from Breuers's garden
- Fillet of trout in vegetable broth
- Roasted duck stuffed with dates and figs, fennel vegetable and risotto of medieval grains
- Herb liqueur from Saint Hildegard's convent
- Raspberries and mint cream

### HESSISCH TAPAS

For 10 to 30 guests

49,-

The special way to taste our region

- 10 starters 3 main dishes 1 dessert

Please help yourself family style

For example: Different salads: with goat cheese, bacon, vegetable, wild herbs, from duck, pork or sauerbraten, fresh chanterelles, white asparagus, variation of trout, salmon or local game, "Handkäs", pike perch, guinea fowl, lamb, wild boar, savoy cabbage, carrots, cauliflower, green beans, fried potatoes  
Fresh waffles, homemade chocolate mousse, rheingau appel

### BREUER'S CULINARIUM

For 10 or more guests

99,-

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

**GB Sauvage Riesling** & best of wild boar

**Rüdesheim Estate & Terra Montosa Riesling** & Smoked salmon and white asparagus

**Rüdesheim Berg Rottland Riesling & GB Pinot Noir** & Fillet of lamb, green beans and herb potatoes

**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 Rauenthal. She and her team follow Nature oriented 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](http://www.georg-breuer.de)

#### WALK AROUND TASTING 12 TO 24 PERSONS

- Tour and tasting of 3 wines 19,-
- Tour and tasting of 4 wines 22,-

#### WINETASTING IN OUR HISTORIC WINE CAVE 24-45 PERSONS

- Tasting of 4 wines 19,-
- Tasting of 5 wines 22,-

We comment the wine tasting in German and English