



chanterelles

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| 200 | chanterelle cream soup | 4,80 € |
| 201 | goat cheese from Aulhausen, Arne Kirsch
marinated chanterelles | 9,80 € |
| 202 | creamy chanterelles
with 2 different dumplings,
wheat and napkin dumpling | 12,50 € |
| Tortellini, filled with chanterelles and bacon
with parmesan cheese and pesto | | |
| 203 | 3 pieces as starter | 8,50 € |
| 204 | 5 pieces as main course | 12,50 € |
| 205 | fillet of pork with a creamy chanterelle sauce
and potatoe croquettes | 19,50 € |
| 206 | as small portion | 18,- € |
| 207 | steak of Hereford beef 200 g & fried chanterelles
green salad and tomato-vinaigrette | 25,- € |
| 208 | as small portion 180 g | 23,- € |
| 209 | rack of lamb on the bone
fried chanterelles, potatoes & beans | 25,- € |

regional

starters and soups

- 120 **cream soup of regional cream cheese** 4,50 €
with croutons and diced peppers
- 122 **half of a smoked trout from the Wisper valley** 8,- €
apple-beetroot salad, pesto of Frankfurter green herbs

main course

- 124 **Rheingauer wine growers meal** 15,50 €
3 tenderloins of pork with mushrooms and grapes,
fried potatoes
- 125 as small portion 13,50 €
- 126 **braised beef „Rhineland Style“** 14,- €
with dumplings and homemade stewed apples
- 127 as small portion 12,- €
- 128 **Coq au vin** 12,50 €
braised chicken thigh with riesling white wine,
bacon, onions, mushrooms with potatoes
- 129 **fried filet of zander** 15,- €
Frankfurter green herb sauce, asparagus risotto
- 130 as small portion 13,- €
- 132 **McRheingau**
180g dry aged beef, regional cream cheese, bacon, Aioli
sweet potatoe fries 15,- €

dessert

- 477 **chocolate red wine cake**
with vineyard peach (white peach) sorbet 8,- €

classic

soup and starter

- 150 **clear broth** 4,- €
with marrow dumplings and vegetables strips
- 151 **Carpaccio of Angus beef** 12,- €
white asparagus, , pesto of Frankfurter green herbs

main courses

- 153 **original Viennese Schnitzel** 19,- €
fried potatoes and small cucumber salad
- 154 as small portion 17,- €
- 155 **with white asparagus, sauce Hollandaise, new potatoes** 26,- €
- 157 **escalope with mushrooms** 12,- €
escalope of pork, with creamy mushroom sauce^(s)
potato croquettes
- 158 as small portion 10,50 €
- 159 **rump steak vom Angus beef (200g)** 21,- €
herb butter, onions, french fries
- 160 as small portion (160 g) 19,- €
- 163 **with white asparagus, potatoes, sauce Hollandaise** 28,- €
with mashed potatoes and sauerkraut ^(s)
- 161 **trout meuniere** 12,- €
fried with herbs and lemon
parsley potatoes, apple-beetroot salad
- 162 **braised beef roulade grandma style** 14,50 €
mashed potatoes and fried white asparagus

dessert

- 479 **rhubarb** 7,- €
rhubarb sorbet & rhubarb tiramisu

green, vegetarian and small things

199	side salad	3,60 €
173	large salad various salads , with marinated paprika eggplant and zucchini, boiled egg, croutons	8,50 €
174	or with fried prawns	13,50 €
176	or with strips of Hereford beef	15,50 €

vegetarian

177	wraps filled with ricotta cheese and spinach Frankfurter green herb sauce	7,80 €
178	risotto with chanterrelles Pesto of Frankfurter green herbs and Parmesan	9,- €

small appetizers

181	pork sausage with homemade potatoe salad, mustard	6,80 €
	salad of German sausages vinegar – oil dressing, onions, cheese ^(2,7,11,15)	
	182 with fried potatoes	7,80 €
	183 with bread and butter	6,50 €
184	homemade goulash soup of pork and beef	5,- €

Zusatzstoffe

1)mit Farbstoff

2)mit Konservierungsstoffe

3)mit Antioxidationsmittel

4)mit Geschmacksverstärker

5)geschwefelt

6)geschwärzt

7)mit Phosphat

8)mit Milcheiweiß

9)koffeinhaltig

10)chininhaltig

11)mit Taurin

12)mit Nitritpökelsalz

Allergene

a Glutenhaltiges Getreide, b Krebstiere, c Eier, d Fisch, e Erdnüsse, f Sojabohnen, g Milch

h Schalenfrüchte, i Sellerie, j Senf, k Sesamsamen, l Lupinen, m Weichtiere, n Schwefeldioxid u. Sulfite

Es können Spuren in allen Gerichten enthalten sein.