

OUR RECOMMENDATION

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ASPARAGUS CREAM SOUP
with baked ham-potatoes

10,50

FRESH WHITE ASPARAGUS
potatoes, sauce Hollandaise or nut butter

300g

24,80

with:

Raw and cooked ham

portion

9,00

Small Wiener Schnitzel of veal

12,50

Beef medaillon

16,00

Roasted prawns

per piece

3,40

Salmon steak

14,00

WINES

RIESLING EDITION medium dry 2024
Schloss Vollrads / Rheingau

0,1l 5,80 0,2l 9,80 0,75l 36,00

BLANC DE NOIR dry 2024
Weingut Friedel Russler / Rheingau

0,1l 5,20 0,2l 9,20 0,75l 34,00

We gladly provide a special menu for information about the additives and allergens which can be found in our foods. All prices are inclusive of VAT.



SOUPS – STARTERS –IN BETWEEN		€
SOUP OF THE DAY		9,00
Changes daily		
CRUSTACEAN SOUP FROM KING PRAWN		11,50
Mango chutney, Coconut-foam		
BEEF GOULASH SOUP		11,50
Sour cream, bread		
ORANIENSALAD		12,80
Leaf and wild herbs salad with toppings, housedressing and bread chips	side salad	7,50
with:	roasted corn poulard breast	7,50
	roasted prawns	each 3,40
	vegan feta	6,00
BAKED GOAT CHEESE		17,20
Wild garlic-mousse, radish salad, spring leek		
BEEF CARPACCIO		18,90
Potato-tureen, quail egg, wild herbs		
WILD SALMON		19,80
Orange marinade, potato-rösti, citrus fruits		
CHEESEBURGER ORANIEN		19,80
French fries, Chipotle sauce		

MAIN COURSES

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RED THAI CURRY



18,50

Basmati rice, lime and coriander

with: roasted corn poulard

7,50

roasted prawns

7,50

TAGLIOLINI NOODLES WITH MORELS

19,50

Wild broccoli, green peas and lemon shavings

ROASTED FILLET OF SALMON

33,50

Wild broccoli, basmati rice and lime sauce

FILLET OF TURBOT

38,50

Artichokes à la Barigoule, Gnocchi

COLD CUT ROASTBEEF

26,80

with roasted potatoes, sauce remoulade and small salad

WIENER SCHNITZEL FROM VEAL

29,50

Roasted potatoes, cranberries and mixed salad

CORDON BLEU FROM CORN-CHICKEN

31,50

with chicken bacon, cheese, snow pea vegetables and pommes dauphine

FILET MIGNON OF BEEF

35,80

Carrots, Fondant potatoes



DESSERT & CHEESE

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BELGIAN WAFFLE

12,50

Vanilla ice-cream, marinated strawberries, whipped cream

ICED YOGHURT-MILK SLICE

12,50

Rhubarb, vanilla

MOUSSE AU CHOCOLAT

12,80

citrus fruit salad, orange sorbet

HOMEMADE SORBET

each scoop

4,00

lemon, orange, cassis

trilogy

10,50

BRIE DE MEAUX & MOUNTAIN CHEESE

15,80

apricot chutney and rustic bread

COFFEE

Espresso

3,40

Coffee Creme

3,90

Cappuccino

4,20

Affogato – Espresso with vanilla ice-cream

7,50

PORTWINE

Taylor's Tawny 10 years

5 cl

8,50

Taylor's Fine Ruby

5 cl

6,80

OUR WINES

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WHITE WINES

	0,1l	0,2l	0,75l
Hauswein Riesling QbA 2023 dry / medium dry Weingut Udo Ott / Rheingau	4,80	8,90	32,00
Riesling EDITION medium dry 2024 Schloss Vollrads / Rheingau	5,80	9,80	36,00
Grauburgunder dry 2024 Weingut Udo Ott / Rheingau	5,50	9,50	35,00
Weißburgunder dry 2024 Weingut Udo Ott / Rheingau	5,50	9,50	35,00
Blanc de Noir dry 2024 Weingut Keßler / Rheingau	5,20	9,20	34,00
Sauvignon Blanc dry 2024 Weingut Anette Closheim / Nahe	5,80	9,80	36,00
Wine spritzer 0,3l			7,50

ROSE

Spätburgunder Weißherbst 2024 Weingut Udo Ott / Rheingau	5,00	9,00	33,00
Change Grenache Rosé Gérard Bertrand / Languedoc Roussillon	5,20	9,20	34,00

OUR WINES & BEVERAGES

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RED WINES	0,1l	0,2l	0,75l
Spätburgunder 2021 Weingut Klepper / Rheingau	5,20	9,20	34,00
Merlot 2022 Weingut Peter Flick	6,00	10,50	40,00
Montepulciano d`Abruzzo 2022 Cantina Zaccagnini / Abruzzen / Italy	5,80	9,80	36,00

For bottled wines, please ask for our wine menu.

NON-ALCOHOLIC BEVERAGES

Gerolsteiner mineral water still/medium	0,25	3,80
Gerolsteiner mineral water still/sparkling	0,75	8,60
Coca Cola, Cola light 1, 2,6,7	0,2	4,00
Fruit spritzer (Apple, rhubarb, grape)	0,3	3,90

BEERS

Stauder Pils on tap	0,3	4,90
Bierstadter Gold non-alcoholic	0,33	4,90
Schneider Weisse Hefe hell	0,5	6,20
Schneider Helles Landbier	0,5	5,90

FRUIT SPIRITS Lantenhammer Destillery

Williams pear	2cl	8,00
Apricot		8,50
Cherry		8,50
Wild raspberry		8,00