

Rheinterrassen Restaurant

Seasonal Menu

“Salad Bacon“

Corn salad | purple potato dressing
fried bacon | onions | roasted white bread

Cream from Muscat pumpkin | Styrian kernel oil | white bread

Roast goose | cassis sauce
homemade potato dumplings | apple-red cabbage

Iced Christmas stollen | fruits in rum

Price per person: 49.00 €

Starters

Panzanella

Red and yellow tomatoes | garlic dressing | Buffalo cheese | basil-oil | bread
14.00 €

“The little Fromagerie“

Goat cheese from an own dairy in the Westerwald
white bread | caramelized nuts
15.00 €

“Salad Bacon”

Corn salad | purple potato dressing | onions
fried bacon | roasted white bread
14.00 €

„Goat Mozz“

Westerwalder goat's cheese gratinated with in-house Maritim honey
cherry tomatoes | rocket salad | roasted pine nuts
14.00 €

“Salad Turkey“

Colourful lettuce | yoghurt dressing
roasted strips of turkey breast
13.00 €

“Salat Shrimps”

Roasted shrimps (5 pieces) | marinated green asparagus tips
olive oil | Persian salt | dried tomatoes
16.00 €

Soups

Onion soup | cheese croutons
8.00 €

Tomato cream soup | croutons | basil cream
8.00 €

Cream from Muscat pumpkin | Styrian kernel oil | white bread
8.00 €

Vegetarian

Classic hummus

beetroot | horseradish | curry-mango relish

pita bread | tomatoes | young leek

7.00 €

Risotto

Basil | dried tomatoes | rocket salad | pine nuts

16.00 €

„Baked potato 2.0“

Sweet potatoes from the oven | roasted almonds | sour cream

rocket salad | citrus vinaigrette

12.00 €

Main courses

Original “Züricher Geschnetzeltes“

veal fillet | mushrooms | hash browns

28.00 €

Saddle of salt meadows lamb | gratinated goat cheese

puree of parsley root | pan-fried vegetables

36.00 €

Pink-roasted saddle of venison

Homemade butter spaetzle | brussels sprouts | bacon à la crème

39.00 €

Roast goose | cassis sauce
Homemade potato dumplings | apple-red cabbage
36.00 €

Half a duck
cranberry sauce | pointed cabbage à la crème | almond-potato balls
32.00 €

Beef fillet (200 g)
Potato gratin | tomato salad | leek
34.00 €

Goose sliced at table

For 4 persons
(Please pre-order at least 24 hours in advance)

Roast goose of German goose (approx. 5 kg)
47.00 € per person

or

Roast goose of Polish goose (approx. 4 kg)
33.00 € per person

served with:

beetroot | potato dumplings | goose sauce

Fish

Roasted gilthead | lemon | rosemary | thyme
roasted vegetables | herb potatoes
29.00 €

Dessert

Crème brûlée | dark chocolate ice-cream
9.00 €

Marinated berries | sour cream ice-cream
8.00 €

Tiramisu | tipsy pear | nougat
9.00 €

Rice pudding | cinnamon | sugar on cherry-kumquat ragout
9.00 €

Selection of Tyrolean cheese specialities
grapes | Pumpernickel bread
13.00 €