

OUR GROUP-PROPOSALS 2019

3 COURSE MENU FOR LUNCH AND DINNER

To each uniform menu we serve
our Hessian potato soup and as dessert vanilla ice cream with cherry sauce

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| ▪ Forelle "Müllerin" | 26,- |
| Fried trout fresh from the nearby Wisper valley, melted butter with almonds, boiled potatoes and salad | |
| ▪ Fillet of salmon | 24,- |
| mustard sauce, spinach and mashed potatoes with grated horseradish | |
| ▪ Chicken breast | 21,- |
| stuffed with grapes, apples and nuts, mushroom sauce, broccoli and homemade pasta gefüllt mit Trauben, | |
| ▪ „Schnitzel“ | 19,- |
| Breaded escalope of pork, cream sauce of fresh mushrooms, French fries and salad | |
| ▪ „Winzerglück“ | 19,- |
| Roasted saddle of pork, sauce, savoy cabbage and mashed potatoes | |
| ▪ Wildes aus dem Rudesheimer Forst | 19,- |
| Two fried sausages of local wild boar, savoy cabbage and mashed potatoes | |
| ▪ Oma Maria's Hausrezept | 23,- |
| Ragout of local wild boar, potato dumpling and apple sauce | |
| ▪ „Sunday roast“ | 23,- |
| Beef with sauce, cauliflower and boiled potatoes | |
| ▪ Rheinischer Sauerbraten | 23,- |
| Braised beef sweet sour, raisins and almond sauce, potato dumpling and apple sauce | |

SCHLOSS MENU

49,-

Our special offer including drinks

- Farmers bread, lard and cream cheese
- Smoked salmon, horseradish icecream and salad with wild herb
- Roasted saddle of pork with pepper sauce, green beans and potatoes with rosemary
- "Sparkling surprise" homemade Ice cream bomb
- 1 glass of Riesling sparkling wine
- 1/2 bottle (0,375 l) Rheingau Riesling or Pinot Noir
- Ice water
- Schnaps to drink „with fun“ from a board
- Cup of coffee or tea

Our group menus are valid from 15 persons. The prices (€) include service and VAT.
Uniform menu selection is required. Changes for allergy sufferers and intolerances are possible.
A selection card can be compiled from our seasonal á la carte menu. We are happy to assist you.

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LUNCH 12.00 TO 16.00 H

- „**Rheinische Lust**“ Our seasonal main course for lunch with second helping 18,-
For example: Sliced poultry in cream sauce with fresh mushrooms, carrots and homemade pasta:
- 1 glass (0,2) of Riesling
 - Ice water
- Winzereintopf** Help yourself from the buffet as often as you like. 16,-
Vegetable stew with sausage, farmers bread, lard and cream cheese
- 1 glass (0,2 l) of Riesling
 - Ice water
- Roasted knuckle of pork** with Sauerkraut and mashed potato 18,-
- 1 glass (0,2 l) of Riesling
 - Ice water
- „**Weck Worscht Woi**“ Winemakers favorit 16,-
Regional hot sausage and potato salad, Bread with cream cheese and special roll
- 1 glass (0,2 l) of Riesling
 - Ice water
- Rheinischer Kaffeeklatsch**
- 1 Apple cake with whipped cream and coffee as much as you like 8,-
 - German Christmas cake in December and one cup of coffee 5,-

RHEINISH EVENING

also possible for lunch

32,-

- **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, Pine and parmesan
- 1 Rudesheim coffee flambéed with Asbach brandy
- 1 glass Rudesheim Riesling or Pinot Noir

Please inform us 12 hours before arrival about your choice.

WELCOME to our traditional wine restaurant with cosy wine tavern, the sunny winter garden and romantic Schlossgarden. The Breuer family and the Schloss team will serve wines from Riesling and Pinot Noir grape produced in our family vineyards and a special selection of other wines from the Rheingau region. Our chef Michael Hemberger's menu reflects his love for local products that arrive fresh at your table. And all this is accompanied by **LIVE MUSIC** from Easter to Christmas!

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<p>OUR FAVORITE MENU</p> <ul style="list-style-type: none"> ▪ Farmers bread, lard, cream cheese and radishes ▪ Whole smoked trout from the nearby Wisper river (for 1- 2 persons), horseradish and salad ▪ Sauerkraut soup ▪ Whole roasted leg of pork, carved by the chef in front of your guests, savoy cabbage and mashed potatoes ▪ Schnaps from the board ▪ Homemade vanilla cream with raspberries 	43,-
<p>MONASTERY FARE</p> <p>Delicious meal inspired by Saint Hildegard</p> <ul style="list-style-type: none"> ▪ Bread and sour 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 	48,-
<p>WELTERBE MENÜ</p> <ul style="list-style-type: none"> ▪ Fresh farmers bread, homemade Riesling butter and local cheese dip ▪ The best from the smoked trout: fillet, tartar and mousse with salad garnish ▪ Cheese soup with Riesling and spinach ▪ Smoked saddle of veal carved by the chef in front of the guests, cauliflower, carrots and gratinated potatoes ▪ Sweet surprise 	49,-
<p>HESSISCH TAPAS - for 10 to 30 guests</p> <p>The special way to taste our region</p> <ul style="list-style-type: none"> ▪ 10 starters 3 main dishes 1 dessert <p>Please help yourself family style</p> <p><u>For example:</u> Different salads: with goat cheese, bacon, vegetable, wild herbs from duck, pork or sauerbraten, fresh chanterelles, white asparagus, variation of trout or salmon, local game, "Handkäs", pike perch, guinea fowl, lamb, wild boar, savoy cabbage, carrots, cauliflower, green beans, fried potatoes homemade parfait of thyme with ginger-plums</p>	45,-
<p>BRUER'S CULINARIUM</p> <p>We treat you at our wine restaurant with a</p> <ul style="list-style-type: none"> ▪ 4 course menu ▪ 6 accompanying wines from GEORG BREUER ▪ Mineral water ▪ Aperitif Digestif Coffee ▪ Wine commentary in German, English or French ▪ <u>For Example:</u> GB Sauvage Riesling & best of wild boar Ruedesheim Estate & Terra Montosa Riesling & Smoked salmon and white asparagus Ruedesheim 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 	<p>For 10 or more guests</p> <p>89,-</p>
<p>TASTE THE REGION - Please ask for your individual seasonal menu</p> <p>March / April: Fresh herbs and more May / June: Time to enjoy white asparagus July: Fresh chanterelles September: Local porcinis October: Wild game from the Ruedesheim forest Autumn: Pumpkin time November / December: Roasted goose</p>	

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BOOK YOUR DRINK'S NOW

ZEILE	6,-	DEPUTAT	29,-
<ul style="list-style-type: none"> ▪ 1 glass of wine Rheingau Riesling or Pinot noir ▪ Ice water 		<ul style="list-style-type: none"> ▪ 1 glass sparkling wine Riesling Breuer Brut ▪ ½ Bottle of (0,375l) Rheingau Riesling wine or Pinot Noir ▪ Ice water ▪ 1 Rüdeshimer coffee with flambéed with Asbach brand and whipped cream 	
STICKEL	15,-		
<ul style="list-style-type: none"> ▪ ½ bottle of wine (0,375l) Rheingau Riesling or Pinot noir ▪ Ice water 			

ENJOY OUR WINE

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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 Rüdeshim, Lorch and Rauenthal. She and her team follow nature orientated 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
Taste the Riesling and Pinot Noir in our restaurant or in the historic cellar of Sickinger Hof.
Heinrich Breuer comments the wine tasting in German, English and French.

WINE TASTING

▪ 3 wines	9,50
▪ 4 wines	11,50
▪ 5 wines	15,-
▪ Cheesecubes	4,-

VINEYARD WALK

We take you on a leisurely walk through the Rüdeshim vineyards

- 1 glass of Riesling and homemade leek pie

15,-

COMPLEMENT YOUR PROGRAM

▪ Cable car trip to the Niederwald-Denkmal	5,50
▪ Boat-trip from Assmannshausen to Rüdeshim	7,50

PICKNICK IN THE VINEYARDS

Enjoy the spectacular panorama on a 5 km hike through the vineyards from Rüdeshim to Assmannshausen. Good shoes are recommended.
You will be accompanied by our tour guide. Ask everything, you ever wanted to know about wine.

- Your table is set up in the vineyards
- Farmers bread, lard and cottage cheese
- Vegetable stew with sausages
- Regional cake
- Riesling wine and water

30,-

(If you are less than 20 persons we will charge the minimum of EUR 600,-)