

## OUR GROUP-PROPOSALS 2021

### 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

▪ <b>Forelle „Müllerin“</b>	26,-
Fried trout fresh from the nearby Wisper valley, melted butter with almonds, boiled potatoes and salad	
▪ <b>Fillet of salmon</b> with mustard sauce, spinach and mashed potatoes with grated horseradish	24,-
▪ <b>Chicken breast</b> stuffed with grapes, apples and nuts, mushroom sauce, broccoli and homemade pasta	21,-
▪ <b>„Ebbes von der Wutz“</b>	19,-
Breaded escalope of pork (one Schnitzel), cream sauce of fresh mushrooms, French fries and salad	
▪ <b>„Winzerglück“</b> Roasted saddle of pork, sauce, savoy cabbage and mashed potatoes	19,-
▪ <b>Wildes aus dem Rüdesheimer Forst</b>	19,-
Two fried sausages of local wild boar, savoy cabbage and mashed potatoes	
▪ <b>„Oma Maria's Hausrezept“</b> Ragout of local wild boar, potato dumpling and apple sauce	23,-
▪ <b>„Sonntagsbraten“</b> Roast beef with gravy, cauliflower and boiled potatoes	23,-
▪ <b>Rheinischer Sauerbraten</b>	23,-
Braised beef sweet sour, raisins and almond sauce, potato dumpling and apple sauce	

### DRINK PACKAGES

<b>ZEILE</b>	6,-	<b>DEPUTAT</b>	29,-
▪ 1 glass of wine Rheingau Riesling or Pinot noir		▪ 1 glass sparkling wine Riesling Breuer Brut	
▪ Ice water		▪ ½ Bottle of (0,375l) Rheingau Riesling wine or Pinot Noir	
<b>STICKEL</b>	15,-	▪ Ice water	
▪ ½ bottle of wine (0,375l) Rheingau Riesling or Pinot noir		▪ Schnaps (Digestive)	
▪ Ice water		▪ 1 Rüdesheimer coffee with flambéed with Asbach brand and whipped cream	
▪ Cup of coffee			

<b>SCHLOSS MENU</b> including drinks	49,-
<ul style="list-style-type: none"> <li>▪ Farmers bread, lard and cream cheese</li> <li>▪ Smoked salmon, horseradish ice cream and salad with wild herb</li> <li>▪ Roasted saddle of pork with pepper sauce, green beans and potatoes with rosemary</li> <li>▪ Homemade ice cream bomb served with sparklers</li> <li>▪ 1 glass of Riesling sparkling wine</li> <li>▪ ½ bottle (0,375 l) Rheingau Riesling or Pinot Noir</li> <li>▪ Ice water</li> <li>▪ Schnaps to drink „with fun“ from a board</li> <li>▪ Cup of coffee or tea</li> </ul>	

A selection menu is possible on request, due to the season from our á la carte menu.



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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!

### 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 l) of Riesling
- Ice water

**Winzereintopf** Help yourself as often as you like. 16,-

Fresh 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**“ The winemakers favorite 16,-

Reginal 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 latest till 12 hours before arrival about your choice.**

Our group menus are valid from 15 persons. The prices (€) include service and VAT.

Only one menu can be selected. Changes for allergies and intolerances are possible of course.

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<p><b>OUR FAVORITE MENU</b></p> <ul style="list-style-type: none"> <li>▪ Farmers bread, lard, cream cheese and radishes</li> <li>▪ Whole smoked trout from the nearby Wisper river (for 1- 2 persons), horseradish and salad</li> <li>▪ Sauerkraut soup</li> <li>▪ Whole roasted leg of pork, carved by the chef in front of your guests, savoy cabbage and mashed potatoes</li> <li>▪ Schnaps from the board</li> <li>▪ Homemade vanilla cream with raspberries</li> </ul>	43,-
<p><b>MONASTERY FARE</b></p> <p>Delicious meal inspired by Saint Hildegard</p> <ul style="list-style-type: none"> <li>▪ Bread and sour cream</li> <li>▪ Spinach salad with herbs from Breuers's garden</li> <li>▪ Fillet of trout in vegetable broth</li> <li>▪ Roasted duck stuffed with dates and figs, fennel vegetable and risotto of medieval grains</li> <li>▪ Herb liqueur from Saint Hildegard's convent</li> <li>▪ Raspberries and mint cream</li> </ul>	48,-
<p><b>WELTERBE MENÜ</b></p> <ul style="list-style-type: none"> <li>▪ Fresh farmers bread, homemade Riesling butter</li> <li>▪ The best from the smoked trout: fillet, tartar and mousse with salad garnish</li> <li>▪ Cheese soup with Riesling and spinach</li> <li>▪ Smoked saddle of veal carved by the chef in front of the guests, cauliflower, carrots and gratinated potatoes</li> <li>▪ Sweet surprise</li> </ul>	49,-
<p><b>HESSISCH TAPAS</b></p> <p>The special way to taste our region</p> <p>▪ 10 starters 3 main dishes 1 dessert</p> <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, salmon or local game, "Handkäs", pike perch, guinea fowl, lamb, wild boar, savoy cabbage, carrots, cauliflower, green beans, fried potatoes</p> <p>Fresh waffles, homemade chocolate mousse, rheingau appel</p>	<p>For 10 to 30 guests</p> <p>45,-</p>
<p><b>BRUER'S CULINARIUM</b></p> <ul style="list-style-type: none"> <li>▪ Bread and spread</li> <li>▪ 4 course menu</li> <li>▪ 6 accompanying wines from GEORG BREUER</li> <li>▪ Mineral water</li> <li>▪ Aperitif   Digestif   Coffee</li> <li>▪ Wine commentary in German, English or French</li> <li>▪ Written menu per person</li> <li>▪ <u>For Example:</u>  <b>GB Sauvage Riesling</b> &amp; best of wild boar  <b>Rüdesheim Estate &amp; Terra Montosa Riesling</b> &amp; Smoked salmon and white asparagus  <b>Rüdesheim Berg Rottland Riesling &amp; GB Pinot Noir</b> &amp; Fillet of lamb, green beans and herb potatoes  <b>Rheingau Riesling Auslese</b> &amp; Vanilla cream with apples            Menu is chosen according to the season by our chef</li> </ul>	<p>For 10 or more guests</p> <p>89,-</p>



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### 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 Rüdesheim, Lorch and Rauenthal. She and her team follow Nature's 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](http://www.georg-breuer.de)

#### WINE TASTING

▪ 3 wines	10,-
▪ 4 wines	12,50
▪ 5 wines	16,-
▪ Cheese cubes	4,-

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.

#### VINEYARD WALK

15,-

We take you on a leisurely walk through the Rüdesheim vineyards

- 1 glass of Riesling and pastry

#### COMPLEMENT YOUR PROGRAM

▪ Cable car trip to the Niederwald-Denkmal	5,50
▪ Boat-trip from Assmannshausen to Rüdesheim	8,00

#### PICKNICK IN THE VINEYARDS

30,-

Enjoy the spectacular panorama on a 5 km hike through the vineyards from Rüdesheim 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

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