Our sourdough bread/ salted butter 3,00€

Appetizer & starter

Our sourdough bread terrine
wild ham/ salad 13,50€

Lamb’s lettuce
herb vinaigrette/ roasted sourdough bread 9,50€

Char
carpaccio/ radish/ herbs 14,50€

Pork „Wacholderhof”
cold roast/ remoulade/ fried potatoes 12,00€

Local ravioli
potatoe/ beetroot/ onion melt 11,00€

Egg „Wacholder Hof”
baked egg/ „Frankfurter” green sauce/ salad 11,00€

Soup

Stew „Pichelsteiner”
beef & pork/ potatoes/ vegetables 8,00€

„Steinberger Riesling”
local cheese/ our sourdough bread 7,00€

All prices include VAT
Riverside

Skrei
spinach/ rice noodles 26,00€

Meat & Poultry

Beef cheek
braised/ pointed cabbage/ mashed potatoes 22,00€
Duck breast
root vegetables/ fried semolina cuts 24,00€
Lamb hip
parsnips/ thyme/ local pasta 24,00€
Beef steak „Zwiebelrostbraten”
crispy onions/ mushrooms/ pan fried potatoes/
mustard gravy 25,00€

Monastery garden
vegetarian & vegan

Goat cheese
spinach salad/ apple/ rosemary 12,00€
Pumpkin
pasta/ alpine cheese/ pumpkin seed oil 14,00€

All prices include VAT
Dessert & cheese

„Nonnenseufzer"
beignet/ poached plums/ cinnamon ice cream 8,00€

Almond brittle
half frozen/ orange compote/ cake/ spices 9,00€

Chocolate
„Eberbach“ pomace pot/ pear sorbet 9,00€

„Rheingau“ cheese selection
Rheingau Affineur 12,00€

Wine recommendation
2017 Rauenthaler Baiken 0,1l 6,80€
Riesling Spätlese Crescentia 0,75l 48,00€

„Rheingau Affineur“ stands for an exquisite Rheingau cheese selection. Handcrafted cheese wheels from Germany, Austria and Switzerland are combined with local ingredients.

Dear guests, we try hard to process our foods to the best of our knowledge and to the latest state of the art. Despite all the care taken, we cannot exclude cross-contamination with allergenic ingredients. If you should be uncertain or have any questions, please feel free to speak to us.

For a list of allergens and additives please ask our service staff.

All prices include VAT.