



***We are World Heritage hosts with passion
and are mainly involved in the
Middle Rhine Moments
and Slow Food
"Fair to farmers, traders and employees"***

Slow Food is a worldwide movement that works for a future-oriented food system.

The preservation of rural agriculture, traditional food crafts and the regional diversity of species and varieties are just as important to Slow Food as fair remuneration for producers who work in a sustainable way.

*Fresh and creative every day, regional, seasonal and organic.
That's how the Middle Rhine tastes in Stübers Restaurant.*

Enjoy your meal

***Family Andreas Stüber and his Rhein-Hotel-Team
- Hosts for 6 generations -***

Opening times:

***Tuesday till Sunday from 5.00 p.m. to 9.15* p.m.
and additionally on Sundays
from noon to 2.00* p.m.***

(in each case last main course order)*

On Mondays our restaurant is closed.


Aperitif

2017	<i>Riesling sparkling wine brut, methode champenoise</i>		
	<i>6 years on the yeast, fine and filigree</i>		
	<i>Fermentation in the bottle</i>		
	<i>Winery Ratzenberger, Bacharach-Steeg</i>	0,1l	7.50
		0,75l	45.00
	<i>...with liqueur of vineyard peach from the distillery Rolf Heidrich</i>	0,1l	8.50
	<i>...with liqueur of cherry</i>	0,1l	8.50
	<i>...with Aperol and sparkling water</i>	0,2l	8.50
	YAKAMO ZERO (dealcoholized)	0,75l	29.00
	<i>Sparkling drink made from dealcoholized organic wine</i>		
	Stübers dry Vermouth No.1		
	<i>made from red wine, vermouth, hyssop, rosemary and cherries from the Middle Rhine</i>	0,1l	6.90
	Sherry dry, Portwein	5cl	6.50
	Cocktails		
	„Tres Tonic“		
	<i>3 cl marc with tonic water, juniper berry and lime</i>		11.00
	Organic-grape-secco-cocktail (non-alcoholic)		6.50
	Selected Longdrinks		
	Ferdinand´s Saar Dry Gin	4cl	11.00
	Monkey 47 Schwarzwald Dry Gin	4cl	11.00
	JINZU Dry Gin	4cl	11.00
	Windspiel Eifel Premium Dry Gin	4cl	12.00
	...in addition, a tonic water		
	<i>Thomas Henry</i>	bottle 0,2l	3.80
	<i>Fever Tree</i>	bottle 0,2l	3.90
	Martini Vibrante (non-alcoholic)	0,2l	6.50
	Vincent Tonic (non-alcoholic)	0,2l	8.50
	<i>Fruit bitter with herbs, raspberry and tonic water</i>		

Starters



- „Steeger Hinkelsdreck“** **12.80**
*Chicken liver pate, red wine, onions and roasted almonds
with grape jelly from Riesling grape juice
from the Winery Dr. Kauer, Bacharach*
- „Wisperwind“ vitello tonnato style** **15.90**
*Roasted saddle of wild boar
cooked at low temperature for 7 hours
with crème of smoked trout, caviar of brook trout
and wild herbs with olive oil and cherry balsamic*
- Pâté plate “William Turner”** **16.90**
*“Steeger Hinkelsdreck” with Riesling grape jelly
Mousse of smoked Wisper salmon trout
with beet root horseradish
“Perch in the can” Sardina-Style, confit in olive oil
Mediterranean Vitello Tonnato "Wisperwind",
Fennel salami from 100% Middle Rhine goat*
- Vegan snack plate** **16.90** 
*Hassan's Hummus,
Lentil coconut curry mousse
Koji-vegetables (fermented) with nettles
Brocamole (broccoli cream)
Grilled algae tofu from Paradise, from our top regional tofu producer*
- Stubers salad variation as starter** **7.90**
*Lettuce and wild herbs
white cabbage-pumpkinseed, fennel-orange
and carrot-ginger salad,
roasted sunflower, pumpkin- and sesame seeds
with our traditional herb dressing
or cherry balsamico and olive oil* 
- Stone-oven buns with butter or olive oil** **3.80**

Soup

- Asparagus-Miso-Soup**  **11.90**
*sea asparagus, red onions
and roasted black and white sesame seeds*
- Cream Soup of potatoes and carrots** **12.90**
with smoked trout and pumpkin seed oil

Main Courses

Vegetarian / Vegan

- Homemade fine noodles**
made from organic whole grain Khorasan wheat **19.80**
*with tomato sauce, portobello, shiitake and herb mushrooms,
vegetables, fried with garlic and herbs from our kitchen garden in
olive oil
(upon request with parmesan cheese)*
- Vegan Burger Patty of oats, peas, chickpeas and beetroot**  **21.80**
*with tomato sauce, king oyster-, oyster- & shiitake mushrooms,
vegetables, fried with garlic and herbs from our kitchen garden
in olive oil*
- Vegan Miso Escalope (Schnitzel) "Vienna Style"**  **21.80**
*served with Koji-vegetables (fermented) with nettles,
vegan lime cashew aioli and baked potatoes
or fresh French fries*

Regional meat from Hunsrück und Eifel

Bacharacher Rieslingbraten with grapes **25.80**
*Roast beef shoulder in a special Riesling cream sauce,
15 hours braised at 80 degrees
with homemade nettle-seeds-spaetzle*

small portion **19.80**

Sauerbraten of wild boar **26.80**
*braised in Pinot Noir for 12 hours at 80 degrees
served with cranberries, walnuts
and baked potato-pretzel-dumplings*

small portion **19.80**

“Coq au Riesling” supreme, from free range tap **24.80**
*with king oyster-, oyster- & shiitake mushrooms,
red wine shallots served with red wild rice from the Camargue
and basmati rice*

Wiener Schnitzel - Escalope of veal **27.90**
*with cranberries
and baked potatoes or fresh french fries*

Pepper-steak of Bacharacher deer calf **35.80**
*with burgundy sauce, king oyster-, oyster- & shiitake mushrooms
fried in olive oil, garlic and herbs from our little kitchen garden
served with baked potato-pretzel-dumplings*

As a supplement additionally:

Stubers salad variation **7.90**
or

grilled vegetables with olive oil, garlic and herbs **7.90**

Fresh Fish

Crispy Trout fried in almond-butter

from the trout farm in Lorch 4 km from Bacharach

*mediterranean roasted in butter, olive oil, garlic and rosemary,
served with baked potatoes*

25.80

Organic salmon fillet from Iceland, medium grilled

*with beetroot-apple-horseradish and sea asparagus,
served with baked potatoes or fresh French fries*

29.80

„Fish Curry“ - grilled organic Salmon and Fish of the week

*served with lentil-curry-coconut sauce, sea asparagus,
roasted sesame seeds and homemade fine noodles
made from organic Khorasan wheat*

29.80

Portuguese Fish Stew

*with organic salmon, trout and fish of the week,
potatoes, tomatoes, leek, savoy cabbage, carrots, onions,
bell pepper, coriander, cardamom, garlic and olive oil
comes with bread*

28.80

As a supplement additionally:

Stubers salad variation

or

7.90

Grilled vegetables with olive oil, garlic and herbs

7.90

Slow-Food Menu

Pâté plate "William Turner"

Chicken liver pate with grape jelly
"Perch in the can" Sardina-Style, confit in olive oil
Mousse of smoked trout with beetroot-horseradish
"Wisperwind" vitello tonnato style,
Fennel-salami - 100% from the 'middle-rhine-goat'

Stübers salad variation

lettuce and wild herbs, white cabbage-pumpkinseed,
fennel-orange and carrot-ginger salad,
roasted sunflower, pumpkin seeds and sesame seeds
with our traditional herb dressing

optional main course:

Bacharacher Rieslingbraten

Roast beef shoulder in a special Riesling cream sauce,
15 hours braised at 80 degrees
with homemade nettle-seeds-spaetzle

OR

Sauerbraten of wild boar




Braised in Pinot Noir for 12 hours at 80 degrees with cranberries,
walnuts and potato-pretzel-dumplings

Dessert variation

Sorbet of Riesling, oat milk and blackcurrant
Parfait of Trester, honey, lime and green pepper
Dark chocolate mousse with 85% of cocoa content

Menu total 49.00

Recommended wine:

303)	2021	Riesling	Bacharacher Hahn	- dry -		0,75l	36.00
			Winery Toni Jost Hahnenhof, Bacharach	tropical fruits, mineral with fine acidity			
205)	2018	Riesling	Spätlese	- dry -	 	0,75l	47.00
			Oberweseler Oelsberg, Alte Reben				
			Winery Dr. Kauer, Bacharach				

Vegetarian / Vegan Menu

Vegan sanck plate

Hassan's Hummus
Lentil coconut curry mousse
Brocamole (broccoli cream)
Koji-vegetables (fermented) with nettles
Grilled algae tofu from Paradise, from our top regional tofu producer



Asparagus-Miso-Soup

with sea asparagus, red onions
and roasted black and white sesame seeds



optional main course:

Homemade fine noodles

made from organic Khorasan wheat and chestnut flour
with tomato sauce, king oyster-, oyster- & shiitake mushrooms,
vegetables, fried with garlic and herbs
from our kitchen garden in olive oil
(upon request with parmesan cheese)

OR

Vegan Burger Patty

of oats, peas, chickpeas and beetroot
tomato sauce, king oyster-, oyster- & shiitake mushrooms
vegetables, fried with garlic and herbs
from our kitchen garden in olive oil



Dessert variation

Crème brûlée with madagascar vanilla and elderflower
Ice cream cake of roasted pumpkin seeds, green tea and honey
Sorbet of passion fruit and apricot

or vegan

Three different sorbets



Menu total 49.00

Our wine recommendation from organic farming:

209)	2022/23 VON HERZEN	- almost dry -	0,75l	29.00
	Cabernet Blanc, Sauvignir Gris, Riesling & Muscaris			
	Winery Dr. Kauer, Bacharach			
473)	2020 Riesling + Roter Traminer	- dry -	0,75l	36.00
	Cöllner Rosenberg			
	Winery Hahnmühle, Nahe			

Fish Menu

Cream soup of potatoes and carrots
with smoked trout and pumpkin seed oil

Stubers salad variation
lettuce and wild herbs, white cabbage-pumpkinseed,
fennel-orange and carrot-ginger salad,
roasted sunflower, pumpkin seeds and sesame seeds
with our traditional herb dressing

optional main course:

Crispy Trout fried in almond-butter
from the trout farm in Lorch 4 km from Bacharach
mediterranean roasted in butter, olive oil, garlic and rosemary,
served with baked potatoes


OR

„Fish Curry“
Grilled organic Salmon and fish of the week
with lentil-curry-coconut sauce, sea asparagus
and roasted sesame seeds
served with homemade fine noodles
made from organic Khorasan wheat and chestnut flour

Dessert variation
Crème brûlée with Madagascar vanilla and elderflower
Sorbet of raspberry, pointed pepper and chili
on a piece of pyramid cake

Menu total 52.00

Our wine recommendation:

206)	2020	<i>Riesling Spätlese Alte Reben</i> <i>Oberweseler Oelsberg</i> <i>Winery Dr. Kauer, Bacharach</i>	- dry -	 0.75l	52.00
404)	2021	<i>Weißburgunder</i> <i>Winery Ratzenberger, Bacharach - Steeg</i>	- dry -	0.75l	27.00

World Heritage Menu

**„Wisperwind“ vitello tonnato style
and crème brûlée from chicken liver paté**

*Roasted saddle of wild boar
cooked at low temperature for 7 hours
with crème of smoked trout, caviar from brook trout
and wild herbs with olive oil and cherry balsamic*

Asparagus-Miso-Soup

*with sea asparagus, red onions
and roasted black and white sesame seeds*



Pepper-steak of Bacharacher deer calf

*with burgundy sauce,
king oyster-, oyster- & shiitake mushrooms,
vegetables and green asparagus, fried in olive oil, garlic and herbs
from our little kitchen garden
served with baked potato-pretzel-dumplings*

Dessert variation

*Crème brûlée with Madagascar vanilla and elderflower
Ice cream cake of roasted pumpkin seeds, green tea and honey
Sorbet of passion fruit and apricot*

or



Small selection of cheese from this region

*matured cow cheese Bollheimer Mountain cheese,
Bollheimer red mold cheese and hard cheese from the goat
with Middle Rhine cherry mustard*



3 cours menu 59.00
4 cours menu 65.00

Our wine recommendation:

255)	2017	BASTIAN Wolfshöhle Winery Bastian, Bacharach	RIESLING-EDITION 1 0.75l	55.00
				
406)	2018	Riesling Großes Gewächs - dry - Bacharacher Wolfshöhle Winery Ratzenberger, Bacharach-Steeg	0.75l	75.00
				

Desserts

Chocolate and bourbon vanilla ice-cream <i>with whipped cream and roasted almonds</i>	7.90
Bourbon vanilla ice-cream with hot raspberries <i>with whipped cream and roasted almonds</i>	12.80
Dark chocolate mousse <i>with 85% of cocoa content</i>	11.80
Chefs' dessert <i>Contains a fair-trade Espresso, old Brandy of 2006 and dark chocolate mousse with 85% of cocoa content</i>	13.90
Dessertvariation I Vegetarian menu <i>Crème brûlée with Madagascar vanilla and elderflower Ice cream cake of roasted pumpkin seeds, green tea and honey Sorbet of passion fruit and apricot</i>	13.90
Dessert variation II Fire and Ice <i>Crème brûlée with Madagascar vanilla and elderflower Sorbet of raspberry, pointed pepper and chili on a piece of pyramid cake</i>	13.90
Dessert variation III Slow Food menu <i>Sorbet of Riesling, oat milk and blackcurrant Parfait of Trester, honey, lime and green pepper Dark chocolate mousse with 85% of cocoa content</i>	13.90
Dessert variation IV Vegan menu <i>Sorbet of Riesling, oat milk and blackcurrant Sorbet of raspberry, pointed pepper and chili Sorbet of of passion fruit and apricot</i>	13.90
Small selection of cheese <i>matured cow cheese Bollheimer mountain cheese, Bollheimer red mold cheese and hard cheese from the goat with Middle Rhine cherry mustard</i>	11.80



Our wine recommendation for dessert:

8)	2003	Riesling Auslese	- sweet -	0.1 l	9.80
		Bacharacher Posten			
		Winery Helmut Mades, Bacharach – Steeg			



Fair Trade Bio Espresso und Bio Kaffee

<i>Cup of coffee</i>	3.80
<i>Tea from 'Tee Gschwendner' (different varieties)</i>	3.50
<i>Espresso</i>	3.50
<i>Cappuccino</i>	4.50
<i>Latte Macchiato, Milk-Coffee</i>	4.80
<i>Hot Chocolate</i>	4.80

Digestifs

<i>Stübers Vermouth No.1</i>		
<i>Made with red wine, local herbs and cherries from the Middle Rhine Valley</i>	0,1l	6.90

Winery Dr. Kauer:

<i>Bacharacher Weintrester vom Riesling, aged in barrel</i>	6.00
<i>Marc of Riesling prepared with spices, herbs and honey</i>	7.50
<i>1999er Yeast Brandy</i>	7.50

Matured brandies from the distillery Rolf Heidrich:

<i>Medlar</i>	7.50
<i>2007 Marc of Icewine</i>	8.50
<i>2006 Old Pinot Noir brandy</i>	
<i>8 years in old barrique barrels from Santenay, our twin town in Burgundy, matured</i>	7.80
<i>2006 Marc of Pinot Noir grapes</i>	
<i>Aged for 7 years in old barrique barrels from Santenay, our twin town in Burgundy Something very special</i>	8.50


Brandy's from the region

<i>Pear, Plum, yellow plum, cherry, quince</i>	5.00
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Best wines from the Middle Rhine Valley

White Wine	in a glass jug	0,2l	0,5l
1)	2022 <i>Oberweseler Riesling</i> Weingut Lanius-Knab, Oberwesel	- dry -	6.90 16.80
			
2)	2022 <i>TONI JOST Riesling</i> Weingut Toni Jost, Bacharach	- dry - lively light fruity notes	7.90 18.80
			
3)	2022 <i>Riesling</i> Weingut Dr. Kauer, Bacharach	- dry - refreshing fruit	7.90 18.80
			
4)	2022 <i>Oberweseler Riesling</i> Weingut Lanius-Knab, Oberwesel	- medium - light fruity sweetness	6.90 16.80
			
5)	2022 <i>Oberweseler Riesling</i> Weingut Lanius-Knab, Oberwesel	- fruchtig - fruity sweetness	6.90 16.80
			
6)	2021 <i>Weißburgunder</i> Weingut Ratzenberger, Bacharach – Steeg	- dry -	7.80 18.50
			



Matured wine in the best quality, my favorite food companion

7)	2012 <i>Riesling Spätlese</i> Bacharacher Posten Weingut Ratzenberger, Bacharach – Steeg	- medium -	12.80 28.00
			

Zum Dessert **0,1 l** **0,2 l**

8)	2003 <i>Riesling Auslese</i> Bacharacher St. Jost, Weingut Helmut Mades, Bacharach - Steeg	- sweet -	9.80 16.00
			

Rosé- & Red Wines **in a glass jug** **0,2l** **0,5l**

11)	2022 <i>Spätburgunder Rosé</i> Weingut Toni Jost, Bacharach	- dry - summer freshness	7.80 18.50
			
12)	2018 <i>Spätburgunder, Rubin</i> Oberheimbacher Schloss Reichenstein Weingut Klein, Oberheimbach	- medium -	7.80 18.50
	No. 13 <i>“Housewine Cuvée“</i>		
13)	<i>Spätburgunder und Herold</i> by Andreas Stüber from matured wines from the VDP wine estate Helmut Mades	- dry -	6.90 16.80
	<i>Cuvée D</i>		
14)	2019 <i>Spätburgunder & Dunkelfelder</i> Weingut Toni Jost, Bacharach	- dry - berry-fruity and velvety	7.90 18.80
			

Bottle Wines

Middle Rhine growing region

Unesco World Heritage since 2002

Winery Dr. Kauer Bacharach 

MIDDLE RHINE

Winery of the Year in the Middle Rhine 2021 in the VINUM Wine Guide

Managed by my brother-in-law Dr. Randolph Kauer and his daughter Anne.
 All wines are produced in steep slopes on stony, heat-retaining clay slate soils in elaborate manual labor. Our goal is to achieve the highest quality through low yields, late harvesting and the gentlest processing of the grapes in the cellar. We see our business as an active contribution to the preservation of the Middle Rhine wine-growing cultural landscape and as active nature conservation.


				0,75l
201)	2020	Kauer Riesling, refreshing fruit	- dry -	27.00
202)	2022/23	Kauer Tornado, Spätburgunder Rosé <i>The perfect summer wine</i>	- dry -	27.00
203)	2020	Riesling Kabinett, Bacharacher Kloster Fürstental <i>soft, mineral, salty and spicy</i>	- dry -	28.00
204)	2022	Riesling Bacharacher Wolfstanz <i>Exotic fruits, soft acidity</i>	- dry -	32.00
205)	2022	Riesling, Oberweseler Oelsberg, Lagenwein <i>soft ripe acidity</i>	- dry - old vines	47.00
206)	2020	Riesling Spätlese, Oberweseler Oelsberg <i>Zero = 0 grams of residual sugar</i>	- dry - old vines	52.00
207)	2022	Riesling, Bacharacher Kloster Fürstental, Lagenwein <i>mineral with soft acidity and herbal notes</i>	- dry -	47.00
208)	2021	Riesling Spätlese, Bacharacher Kloster Fürstental <i>strong, with herbal notes and fine fruit</i>	- dry - old vines	47.00
209)	2022/23	VON HERZEN <i>Cabernet Blanc, Sauvignier Gris, Riesling & Muscaris Very successful cuvée from the grape varieties of the future</i>	- dry -	29.00

If the chosen vintage is drunk up, we will serve you the successor.

The perfect food companions: highly ripe, aromatic grapes
and an extra-long storage on the fine lees are the basis for these wines.

		Winery Dr. Kauer		0,75l
211)	2020	Riesling Schieferkraft <i>Bacharacher Kloster Fürstental</i>	- dry - old vines	58.00
213)	2022	Riesling <i>Mittelrhein</i> <i>mineral with fruity acidity</i>	- medium -	27.00
214)	2018	Riesling Auslese (0,375l) <i>Bacharacher Kloster Fürstental</i>	- sweet - 108°, 83,7g Süße	49.00
Sparkling Wine		Winery Dr. Kauer		0,75l
221)	2018	Riesling Sekt <i>Traditional bottle fermentation, hand riddled</i> <i>56 months yeast aging</i>	- brut -	42.00
222)	2021	Spätburgunder Rosé Sekt <i>Traditional bottle fermentation, hand riddled</i> <i>20 months yeast aging</i>	- brut -	42.00
		Winery Friedrich Bastian	Bacharach	MIDDLE RHINE
		<i>Aged Rieslings for connoisseurs</i>		0,75l
255)	2017	Bastian Wolfshöhle Riesling <i>EDITION 1</i>		55.00
256)	2018	Steeger St. Jost, Riesling Spätlese	- edelsüß -	45.00
		Winery Helmut Mades	Bacharach-Steeg	MIDDLE RHINE
				0,375l
357)	2003	Riesling Beerenauslese <i>Steeger St. Jost, a wine of the century</i> <i>Very dense and complex</i>	- sweet -	69.00

If the chosen vintage is drunk up, we will serve you the successor.

Winery Toni Jost	Bacharach	MIDDLE RHINE		0,75l
301)	2022	TONI JOST Riesling <i>lively light fruity notes</i>	- dry -	26.00
302)	2021	Bacharacher Weißburgunder <i>aged in wooden barrels</i> <i>full-bodied and spicy, fine wood notes</i>	- dry -	34.00
303)	2021	Riesling, Bacharacher Hahn <i>tropical fruit, mineral with fine acidity</i>	- dry -	36.00
304)	2020	Riesling, Alte Reben <i>soft Riesling from the Rheingau region</i>	- dry -	34.00
305)	2021	Riesling - R - <i>aged in wooden barrels - powerful Riesling with tension and</i> <i>spice, deep and multilayered</i>	- dry -	48.00
306)	2018	Riesling Großes Gewächs „Im Hahn“ <i>grandiose, dense, perfectly matured wine with enamel</i>	- dry -	75.00
307)	2020	Riesling Großes Gewächs „Im Hahn“ <i>the essence of Riesling: radiance, fine acidity, great fruit</i>	- dry -	75.00
308)	2020	Bacharacher Spätburgunder <i>Roter Hahn, fine fruit from the slate, velvety</i>	- dry -	32.00
309)	2020	Spätburgunder <i>Wallufer, Rheingau, spicy power</i>	- dry -	42.00
310)	2018	Spätburgunder - R - <i>Martinthaler Rödchen „R“, Rheingau, powerwine</i>	- dry -	68.00
311)	2018	Spätburgunder Großes Gewächs <i>Im Hahn, powerwine vom Devonschiefer</i>	- dry -	69.00
312)	2018	Riesling Vinotheksfüllung IM HAHN <i>Best dry Riesling of the vintage of the century.</i> <i>A great food companion with maturity and extract</i>	- dry -	79.00

If the chosen vintage is drunk up, we will serve you the successor.

Winery Ratzenberger **Bacharach - Steeg** **MIDDLE RHINE**  **0,75l**

401)	2021	Schloss Fürstenberger Riesling, soft acidity	- dry -	32.00
402)	2022	Riesling Kabinett, fine acid-sweet game	- medium -	28.00
403)	2022	Bacharacher Grauburgunder, strong	- dry -	29.00
404)	2021	Bacharacher Weißburgunder, soft	- dry -	27.00
405)	2016	Bacharacher Spätburgunder, velvety	- dry -	32.00

Große Gewächse - Power, elegance, fullness, exceptionally well matured

406)	2018	Riesling Großes Gewächs Bacharacher Wolfshöhle	- dry -	75.00
408)	2016	Riesling Großes Gewächs Steeger St. Jost	- dry -	75.00
409)	2018	Riesling Großes Gewächs Steeger St. Jost	- dry -	75.00
410)	2015	Riesling Großes Gewächs Bacharacher Wolfshöhle	- dry -	75.00
411)	2019	Riesling Großes Gewächs Bacharacher Wolfshöhle	- dry -	79.00

Winery Bär **Bacharach** **MITTEL RheIN**  **0,75l**

*The first vintage of the new winery Bär
Straightforward, acidic Rieslings, almost without residual sugar*


352)	2021	Bacharacher Riesling - Ortswein	- dry -	39.00
353)	2021	Bacharacher Posten - Lagenwein	- dry -	55.00
354)	2021	Bacharacher Insel Riesling, Heyles'en Werth The special wine from the Rhine Island of Bacharach	- dry -	69.00

If the chosen vintage is drunk up, we will serve you the successor.

Organic Wines from other regions

				0,75l
454)	2021	<i>Auxerrois, a fine Burgundy game</i> Weingut Zwölberich, Langenlonsheim	- dry - Nahe	35.00
				
455)	2020	<i>Sauvignon Blanc, refreshingly exotic</i> Weingut Sander, Mettenheim	- dry - Rheinhessen	34.00
				
472)	2022	<i>Blanc de Blancs, summer wine</i> Gelber Muskateller, Scheurebe und Silvaner Weingut Mohr, Lorch 	- dry - Rheingau	34.00
473)	2020	<i>Riesling + Roter Traminer- fine fruit</i> Cöllner Rosenberg, Weingut Hahnmühle	- dry - Nahe	36.00
				

Red Wines from other regions

				0,75l
420)	2020	<i>J.J. Adeneuer No. 1 Spätburgunder</i> Red-Winery Adeneuer From barrique barrels that survived the Ahr flood catastrophe by floating and remaining sealed. A historic wine with great potential.	- dry -	69.00
				
469)	2017	<i>Alfrocheiro, Touriga Nacional & Tinta Roriz</i> Quinta da Pellada, Alvaro Castro	- dry - Dão, Portugal	35.00

If the chosen vintage is drunk up, we will serve you the successor.



Hachenburger Brewery

„Slow Brewing“

The Westerwald brewery is one of only about 30 slow brewers to have been awarded this seal of quality. In contrast to accelerated industrial mass production, the Hachenburg brewers are committed to slow fermentation and maturation. And for good reason: In addition to the use of 100% aroma hops, it is above all the time factor that ensures the outstanding taste of Hachenburg slow beers.

Slow Brew Pils on tap in sommelier glass

<i>Hachenburger Slow Brew Pils</i>	<i>0,3l</i>	<i>4.80</i>
<i>Hachenburger Radler (beer and lemonade)</i>	<i>0,3l</i>	<i>4.20</i>




Slow Brew Specials in a bottle

<i>Hachenburger Zwickel natural beer</i>	<i>Fl. 0,33l</i>	<i>4.20</i>
<i>Hachenburger Helles light</i>	<i>Fl. 0,33l</i>	<i>4.20</i>
<i>Hachenburger Weizenbier, wheat beer</i>	<i>Fl. 0,5l</i>	<i>5.90</i>

Slow Brew non-alcoholic

<i>Hachenburger Weizenbier, wheat beer</i>	<i>non-alcoholic</i>	<i>Fl. 0,5l</i>	<i>5.90</i>
<i>Hachenburger Pils</i>	<i>non-alcoholic</i>	<i>Fl. 0,33l</i>	<i>3.90</i>
<i>Hachenburger Radler (beer and lemonade)</i>	<i>non-alcoholic</i>	<i>Fl. 0,33l</i>	<i>3.90</i>

Refreshing Drinks

<i>Gerolsteiner Sparkling Water</i>	<i>Fl. 0,25l / 0,75l</i>	<i>3.50 / 7.90</i>
<i>Fachinger Medium Water</i>	<i>Fl. 0,25l / 0,75l</i>	<i>3.50 / 7.90</i>
<i>Gerolsteiner Still Water</i>	<i>Fl. 0,25l / 0,75l</i>	<i>3.50 / 7.90</i>
<i>Unfiltered Apple Juice with sparkling Water</i>	<i>0,3l</i>	<i>4.80</i>
<i>Apple-Elder Juice with sparkling Water</i>	<i>0,3l</i>	<i>4.80</i>
<i>Grape Juice with sparkling Water</i> <i>Winery Philipps-Mühle, St. Goar, in Umstellung auf Ecovin</i>	 <i>0,3l</i>	<i>4.80</i>
<i>White Wine with sparkling Water dry or sweet</i> <i>Riesling, Winery Lanjus-Knab, Oberwesel</i>	 <i>0,3l</i>	<i>5.80</i>
<i>Apple Juice unfiltered</i>	<i>0,3l</i>	<i>4.90</i>
<i>Apple Elder Juice</i>	<i>0,3l</i>	<i>4.90</i>
<i>Grape Juice</i> <i>Winery Philipps-Mühle, St. Goar</i> <i>in Umstellung auf Ecovin</i>	 <i>0,3l</i>	<i>5.90</i>
<i>Bionade Elder, Ginger-Orange or Scattered Fruit</i>	<i>Fl. 0,33l</i>	<i>3.90</i>
<i>Fritz Kola</i>	<i>Fl. 0,33l</i>	<i>3.90</i>
<i>Fritz Kola sugar free</i>	<i>Fl. 0,33l</i>	<i>3.90</i>
<i>Fritz Limo Lemon or Orange</i>	<i>Fl. 0,33l</i>	<i>3.90</i>
<i>Frtz Misch Masch (Coke and Orange Lemonade)</i>	<i>Fl. 0,33l</i>	<i>3.90</i>