

WELCOME TO



This is a special edition of our menu:

***Milk (in red) and gluten (in yellow)
are color-coded.***

All sauces are without gluten.

We have also shown possible alternatives in green.

We have listed other allergens in blue.

***It is best to pre-order a table
with the indication of your allergy.***

***All dishes and drinks
may contain traces of allergens.***

Enjoy your meal!

***Family Andreas Stüber and the Rhein-Hotel-
Team***

Starters

„Steeger Hinkelsdreck“

Chicken liver pate, red wine, onions and roasted almonds
with grape jelly from Riesling grape juice from the Winery Dr.
Kauer, Bacharach
Milk, Sulfites, Nuts, Wheat, Soy



„Wisperwind“ Mediterrheines Vitello Tonnato

Roasted saddle of young wild boar
cooked at low temperature for 7 hours
with crème of smoked trout, caviar of speckled trout
and wild herbs with olive oil and cherry balsamico

Pâté plate „William Turner“

Chicken liver pate with grape jelly
confit Wisper trout, salmon trout and cod, **mousse** of smoked
trout with beetroot-horseradish
“Wisperwind” vitello tonnato style
and fennel-salami - 100% from the ‘middle-rhine-goat’
Sulfites, Nuts, Milk, Nitrite pickling salt

Vegan snack plate

Hassans Hummus mit Mandeln,
Linsencurrypralinenmousse,
Fermentiertes Gemüse mit Bärlauch,
Brocamole auf Wildkräutern
Lentilsalad



Stubers salad variation as starter

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 Organico



Stone-oven buns with **butter** or olive oil
Please ask for **glutenfree bread**

Soups

Miso-soup with mushrooms

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



Cream soup of potatoes, savoy cabbage and carrots

with smoked trout and pumpkin seed oil
lactose free without cream
Nuts, Milk, Soy

Main Courses

Vegetarian / Vegan

Homemade fine noodles made from organic Fox-wheat

*with tomato sauce, mushrooms, vegetables, fried with garlic and
herbs from our kitchen garden in olive oil
(upon request with parmesan cheese)*
Eggs, Nuts, Gluten

Vegan Burger Patty of oats, peas, chickpeas and beetroot and Alga to fu

*with Smashed Potatoes with lemon and Pumpkin oil, vegetables,
fried with garlic and herbs from our kitchen garden in olive oil*
Sulfites, Nuts



Vegan Miso Escalope (Schnitzel) "Vienna Style"

*with Tomato-Onion-Paprika sauce
and baked potatoes or fresh french fries
(on request with green sauce - vegetarian)*
(lactose free + gluten free = e.g. with potatoes) Wheat, Milk



Fresh Fish

Crispy Trout fried in almond-*butter*

from the trout farm in Lorch 4 km from Bacharach

with baked potatoes marinated in herbs from our kitchen garden

Nuts

Grilled organic Fishfillet of the week

with Rieslingsafransauce and sea asparagus

*served with **homemade fine noodles made from organic Fox-wheat***

Sulfites

„Fish Curry“ - grilled Fishfillet of the week and Troutdumplings

with Chili-Curry-Coconut Sauce, sea asparagus

and roasted sesame seedsserved with Rice

(lactose free + gluten free = e.g. with potatoes)

Fish stew

*with **Fishfillet of the week**, trout, **Troutdumplings** potatoes, tomatoes, leeks, ,onions, bell pepper, coriander, cardamom, garlic and olive oil, comes with bread*

Please ask for gluten free bread

Regional meat from Hunsrück und Eifel

Bacharacher Rieslingbraten with grapes

Roast beef shoulder in a special **Rieslingcream sauce**,
15 hours braised at 80 degrees
with **homemadenettle-seeds-spaetzle**
(lactose free + gluten free = e.g. with potatoes)
Eggs, Nuts, Milk, Sulfites, Gluten

small portion

Sauerbraten of wild boar

Braised in Pinot Noir for 12 hours at 80
with cranberries and walnuts
served with baked **potatopretzel dumplings**
(lactose free + gluten free = e.g. with potatoes)
Nuts, Milk, Sulfites, Gluten

small portion

Grilled breast and leg of free-range chicken

with portobello, shiitake and herb mushrooms
in Riesling sauce served with Rice
(gluten free = e.g. with potatoes)
Eggs, Milk, Nuts, Gluten

Wiener Schnitzel - Escalope of veal

with cranberries
and cucumber-potatoesalad or french fries
(lactose free + gluten free = e.g. with potatoes)Wheat, Eggs, Milk

Pepper-steak of Bacharacher deer calf

with burgundy sauce, portobello, shiitake and herb mushrooms
fried in olive oil, garlic and herbs from our little kitchen garden
served with baked **potatopretzel dumplings**
(lactose free + gluten free = e.g. with potatoes)
Eggs, Milk, Sulfites, Nuts, Gluten

As a supplement additionally:

Grilled vegetables with olive oil, garlic and herbs

Desserts

Chocolate and bourbon vanilla ice-cream

with whipped cream and roasted almonds

Nuts, Milk, Sulfites, Eggs

Bourbon vanilla ice-cream *with hot raspberries*

whipped cream and roasted almonds

Nuts, Milk, Sulfites, Eggs

Dark chocolate mousse *with 85% of cocoa content*

Nuts, Milk, Sulfites, Eggs

Chef-Dessert

*Contains a fair-trade Espresso, Marc of Riesling
and **dark chocolate mousse***

Nuts, Milk, Sulfites, Eggs

Dessertvariation I

vegetarian menu

Crème brûlée with Madagascar vanilla and elderflower

Parfait of roasted pumpkin seeds, green tea and honey

Sorbet from local Fruits

Nuts, Milk, Sulfites, Eggs

Dessertvariation II

fire and ice

Crème brûlée with Madagascar vanilla and elderflower

Sorbet of raspberry, pointed pepper and chili

*on a piece of **pyramid cake***

Nuts, Milk, Sulfites, Eggs

Dessertvariation III

slow food menu

Sorbet of Riesling, oat milk and blackcurrant

Parfait of Trester, honey, lime and green pepper

Dark chocolate mousse

Nuts, Milk, Sulfites, Eggs

Dessertvariation IV

vegan menu

Sorbet of Riesling, oat milk and blackcurrant

Sorbet of raspberry, pointed pepper and chili

Sorbet from local Fruits

Small selection of cheese

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



Recommended wine for dessert:

8) 2003 Riesling Auslese - edelsüß -

0.1 l

**In accordance with the Additive Authorization Ordinance
we indicate the following additives contained in our food and beverages:**

Beet horseradish	3	Grenadine syrup	1,2
Crème of smoked trout	3	Fanta	1,3
Coca Cola	1,6		
Bacon	2,3	Latte Macchiato	6
Sausage, Ham, Salami	5	Cappuccino	6
Fruits (partial)	4	Parfait	1
Vanilla and chocolate ice cream	1		
Mousse au chocolat	1		
Crème brûlée	1		

Additives:

*1 =With coloring
4 = waxed*

*2 =With preservative
5 =With phosphate*

*3 =With antioxidant
6 =With caffeine*

Food and drinks with milk protein

Steeger Hinkelsdreck
Cheese (from cow milk)
Herb dressing
Potato pretzel dumplings
Cream topping for soups
Cream sauces
Herb pancakes
Breeding from escalope
Mousse au chocolat
Vanilla and chocolate ice cream
Parfaits and Crèmes
Cappuccino, Latte Macchiato

Food and drinks without milk protein

Miso
Potato soup without cream
Horseradish
Crème of smoked trout
Salad with vinegar and oil
Fried meat without breading
Fried and grilled fish
Vegetables without sauce
Boiled potatoes, rice, noodles, spaetzle
Sauce from sauerbraten
Sorbets

gluten-containing dishes

Herb pancakes
roasted grains
Breeding from escalope
Noodles, Spaetzle, Potato pretzel dumplings
Bread
Crèmes, Crème brûlée

gluten free meals

Bouillon
Potato soup
Crème from smoked trout
Hinkelsdreck
Salami
Salad with herb dressing (without grains)
Vegetables
Fried meat without breading
Sauerbraten
Fried and grilled fish
Vanilla and chocolate ice cream
Parfaits
Mousse au chocolat,
Sorbets