

# 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“ Mediterrane 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 sesameseeds  
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 Algatofu***

*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-Paprikasauce  
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  
Breading 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  
Breading 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