



REGIONAL · SEASONAL · ORGANIC

Fresh and creative every day · Farm to Table · Slow Food

Family Andreas Stüber & the Rhein-Hotel-Team

OPENING HOURS

Tuesday, Wednesday, Friday, Saturday from 5.30 pm to 9.00* pm

Sunday from noon to 2.00 pm and from 5.30 pm to 9.00* pm

(*last main course order)

Monday and Thursday closed

APERITIF

Riesling sparkling wine brut · méthode champenoise 0,1 l · 8.50

Our middle-rhine-Champagner · 5 years of yeast storage · fine and filigree · bottle fermentation · Winery Ratzenberger, Bacharach-Steeg 0,75 l · 45.00

...with liqueur of vineyard peach from the distillery Rolf Heidrich 0,1 l · 8.90

...with liqueur of cherry from the Amorella cherry factory 0,1 l · 8.90

...with Aperol and sparkling water 0,2 l · 9.80

Stübers dry Vermouth No. 1 0,1 l · 7.80

Made from Bacharach Pinot Noir · with wormwood, hyssop, rosemary, and cherries from the Middle Rhine region

NON-ALCOHOLIC

Stüber's non-alcoholic aperitif 0,2 l · 6.90

Feral No. 1 0,1 l · 7.80

Fermented innovation from Italy · yellow beet · hops · Szechuan pepper

AECHT [KIMMEL] · Virgin Longdrink 0,375 l · 15.60

Intense spice aromas · Caraway · Dill · Pear · Gooseberry

YAKAMO ZERO 0,75 l · 29.00

Winery Mohr · Sparkling wine made from organic grapes

SLOW FOOD MENU

Regional appetizer selection

„William Turner“

Steeger Hinkelsdreck with Riesling grape jelly
Mousse of smoked Wisper salmon trout with beetroot horseradish
Perch & pikeperch from Rhine & Moselle “Sardina style”
Mediterranean vitello tonnato “Wisperwind”
Fennel salami made from 100% Middle Rhine goat

Stübers salad variation

Leaf salad · wild herbs
Pointed cabbage-pumpkin seed salad · fennel-orange salad · carrot-ginger salad
Roasted sunflower-, pumpkin- and sesame seeds
Herb dressing or Middle Rhine cherry balsamic

optional main course:

Bacharacher Rieslingbraten

Shoulder of regional beef
marinated in Riesling and braised 15 hours at 80°C
Riesling cream sauce
homemade baked spaetzle

or

Sauerbraten from wild boar

Braised 12 hours at 80°C in Pinot Noir
cranberries · walnuts
baked potato-pretzel dumplings

Dessert variation

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

4-COURSE MENU 56.00

Our wine recommendation:

Nr. 304 · 2022 · Riesling Alte Reben · trocken 0,75 l · 36.00

Weingut Toni Jost Hahnenhof · Bacharach

Nr. 205 · 2022 · Riesling · Oberweseler Oelsberg · Alte Reben · trocken 0,75 l · 47.00

Weingut Dr. Kauer · Bacharach

WORLD HERITAGE SPRING MENU

Tuna -Tataki

Umeboshi and sesame, wakame seaweed, and shiso cress

Cream soup of potatoes and savoy cabbage

smoked Wisper salmon trout · roasted pumpkin seeds · pumpkin seed oil

Regional Lamb Duet

medium-rare roasted lamb loin · rosemary-sage-bacon garnish

Leg and shoulder braised 12 hours at 75°C in Pinot Noir

Grilled spring vegetables

Baked wild garlic pretzel dumplings

Dessert variation

Crème brûlée with Tahiti vanilla

Ice cream tartlets with roasted pumpkin seeds, matcha, and honey

Sorbet made from Middle Rhine cherries and Vermouth No. 1

3-COURSE MENU 59.00

4-COURSE MENU 68.00

Our wine recommendation:

No. 255 · 2017 · BASTIAN Wolfshöhle · RIESLING EDITION 1

0,75 l · 55.00

Winery Bastian · Bacharach

No. 309 · 2023 · Wallufer, Pinot Noir

· dry ·

0,75 l · 43.00

VDP-Winery Toni Jost · Bacharach

VEGETARIAN / VEGAN MENU

Vegan snack plate

Hassans hummus · lentil-coconut curry mousse · pickled pointed cabbage with
smoked pepper · Middle Rhine kimchi · marinated beans

15.90



Miso soup from mushrooms

Sea asparagus · red onions · roasted black and white sesame seeds

12.90



Homemade fine noodles from regional organic fox wheat

tomato sauce · king oyster, oyster & shiitake mushrooms · grilled vegetables in garlic
olive oil · herbs from our kitchen garden
(upon request with parmesan cheese)

or

Basalt lentils from the Westerwald region and grilled vegetables

Organic basal lentils · lemon pumpkin seed polenta · roasted sunflower
& pumpkin seeds · sesame

21.90



Dessert variation

Crème brûlée with Tahiti vanilla
Raspberry, pointed pepper, and chili sorbet
White lemon and almond mousse in a cake

or

Vegan Dessert variation

Variation of 3 different Sorbets

13.90



4-COURSE MENU 54.00

Our wine recommendation:

No. 209 · 2024 · von Herzen

0,75 l · 27.00

Organic Winery Dr. Kauer · Bacharach

No. 473 · 2022 · Riesling + Roter Traminer

· medium ·

0,75 l · 32.00

Cöllner Rosenberg · Winery Hahnmühle · Nahe

STARTERS

Cream soup of potatoes and savoy cabbage	12.90
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smoked Wisper salmon trout · roasted pumpkin seeds · pumpkin seed oil

„Steeger Hinkelsdreck“	11.80
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pâté of chicken liver, red wine and onions · roasted almonds · Riesling grape jelly from Riesling grape juice

„Wisperwind“ - Vitello Tonnato	15.90
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7 hours slow-cooked wild boar from Bacharach · smoked trout cream · brook trout caviar · wild herbs with Middle Rhine cherry balsamic and Stüber's organic oil blend

Appetizers from the Middle Rhine „William Turner“	16.90
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Steeger Hinkelsdreck with Riesling grape jelly · mousse of smoked Wisper salmon trout with beetroot horseradish · perch & pikeperch from Rhine & Moselle “Sardina style” · mediterranean vitello tonnato “Wisperwind” · fennel salami made from 100% Middle Rhine goat

Stübers salad variation as starter	7.90
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Leaf salad · wild herbs · pointed cabbage-pumpkin seed salad · fennel-orange salad · carrot-ginger salad · roasted sunflower, pumpkin and sesame seeds · herb dressing or Middle Rhine cherry balsamic and Stüber's organic oil blend

A trio served with bread	6.90
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Barrel butter with black garlic
Lard from free-range geese with apples and onions
Stüber's organic oil blend · milk thistle oil, rapeseed oil, and hemp oil from the Westerwald region

FRESH FISH

*Dear guests,
we receive fresh fish twice a week. The selection may vary depending on the daily catch. We serve regional trout from the Wisper valley, perch and pikeperch from the Rhine and Moselle rivers, as well as sea fish that are sustainably caught and not overfished.*

Crispy trout from the Seitz trout farm in Lorch 27.80
Mediterranean style · almonds roasted in butter, olive oil, garlic and rosemary · baked potatoes
Our wine recommendation: No. 1 · 2 · 202 · 303

Grilled Sea bass filet 29.80
Riesling saffron sauce · sea asparagus · homemade fine noodles from regional organic fox wheat
Our wine recommendation: No. 5 · 11 · 304

„Fishcurry“ with grilled filet of St. Pierre 29.80
lentil-coconut curry sauce · sea asparagus
red wild rice from Camargue · basmati rice
Our wine recommendation: No. 3 · 11 · 473

Optional side dish in addition to all dishes:

Stübers salad variation
or
grilled seasonal vegetables 7.90

REGIONAL MEAT FROM HUNSRÜCK UND EIFEL

Bacharacher Rieslingbraten

26.80

Shoulder of regional beef marinated in Riesling and braised 15 hours at 80°C

Riesling cream sauce · homemade baked spaetzle

Our wine recommendation: No. 1 · 7 · 203 · 303

small portion

22.80

Sauerbraten from wild boar

26.80

Braised 12 hours at 80°C in Pinot Noir · cranberries · walnuts

baked potato-pretzel dumplings

Our wine recommendation: No. 7 · 9 · 10 · 309

small portion

22.80

Wiener Schnitzel · Escalope of veal

29.80

Baked potatoes

or

fresh fries, cranberries

Our wine recommendation: No. 2 · 303 · 401

Regional Lamb Duet

36.80

medium-rare roasted lamb loin · rosemary-sage-bacon garnish, Leg and

shoulder braised 12 hours at 75°C in Pinot Noir

Baked wild garlic pretzel dumplings

Our wine recommendation: No. 7 · 9 · 10 · 309

Optional side dish in addition to all dishes:

Stübers salad variation

or

grilled seasonal vegetables

7.90

DESSERT

Dessert variation I • SLOW FOOD

13.90

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

Dessert variation II • WORD HERITAGE

13.90

Crème brûlée with Tahiti vanilla
Ice cream tartlets with roasted pumpkin seeds, matcha, and honey
Sorbet made from Middle Rhine cherries and Vermouth No. 1

Dessert variation III • FIRE AND ICE

13.90

Crème brûlée with Tahiti vanilla
Raspberry, pointed pepper, and chili sorbet
White lemon and almond mousse

Selection of organic cheeses from the region

11.80

Mature cow's cheese
Bollheimer mountain cheese · Red Bollheimer [red mold cheese]
Goat cheese Eifelwürze [hard goat cheese]
Middle Rhine cherry mustard

Crème brûlée with Tahiti vanilla

9.80

Our dessert wine recommendation:

No. 11 · 2001 · Riesling Auslese · Steeger St. Jost · sweet

0,1 l · 9.80

Winery Helmut Mades · Bacharach-Steeg

FAIR TRADE ORGANIC ESPRESSO AND COFFEE

Coffee	3.80
Espresso	3.50
Cappuccino	4.80

DIGESTIF

Winery Dr. Kauer

Riesling grape marc from Bacharach · aged in barrel	6.00
Herbal grape marc based on an old recipe	7.50

Aged brandies from the distillery Rolf Heidrich

Medlar	7.50
2007 · Ice wine marc · our Middle Rhine grappa	7.50
2006 · Old brandy made from Pinot Noir	7.50
Aged for 8 years in old barrique barrels from Santenay our twin town in Burgundy	
2006 · Marc from Pinot Noir	7.50
Aged for 7 years in old barrique barrels from Santenay our twin town in Burgundy	

Distilled wild fruit and fruit brandies from the region

Plum · pear · yellow plum · fruit brandy · cherry · quince	5.00
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LONGDRINKS

Monkey 47 · Black Forest Dry Gin	4 cl · 11.00
JINZU Dry Gin	4 cl · 11.00
Windspiel · Eifel Premium Dry Gin	4 cl · 12.00
... in addition Fever Tree · Tonic Water	btl. 0,2 l · 3.90

NON-ALCOHOLIC LONGDRINKS

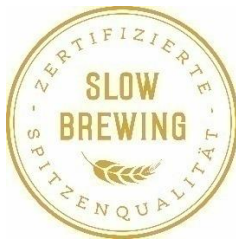
AECHT [KIMMEL] · VIRGIN LONGDRINK	btl. 0,375 l · 15.60
Intense spice aromas · Caraway · Dill · Pear · Gooseberry	
Windspiel · Eifel Gin non-alcoholic	4 cl · 9.00
... in addition Fever Tree · Tonic Water	btl. 0,2 l · 3.90

OPEN WINES FROM THE MIDDLE RHINE

White wines			0,2 l	0,5 l	bottle
No. 01 · 2023 · TONI JOST Riesling	· dry ·				
lively, light fruit notes			8.50	19.80	0,75 l 27.00
VDP · Winery Toni Jost · Bacharach					
No. 02 · 2022 · Riesling	· dry ·				
refreshing fruit			8.50	19.80	1 l 29.00
ECOVIN · Winery Dr. Kauer · Bacharach					
No. 03 · 2022 · Oberweseler Riesling	· medium ·				
light fruity sweetness			7.80	18.50	1 l 28.00
VDP · Winery Lanius-Knab · Oberwesel					
No. 04 · 2022 · Oberweseler Riesling	· fruity ·				
fruity sweetness			7.80	17.80	1 l 28.00
VDP · Winery Lanius-Knab · Oberwesel					
No. 05 · 2023 · Weißburgunder	· dry ·				
mineral and fresh			8.90	21.50	0,75 l 29.00
VDP · Winery Toni Jost · Bacharach					
No. 06 · 2023 · Grauburgunder	· dry ·				
mineral and strong			8.90	21.50	0,75 l 29.00
VDP · Winery Jochen Ratzenberger · Bacharach-Steeg					
Mature Riesling of the highest quality · my favorite pairing with food			0,2 l	0,5 l	bottle
No. 07 · 2013 · Bacharacher Riesling	· medium ·				
finely matured and surprisingly fresh			12.80	28.00	0,75 l 38.00
VDP · Winery Jochen Ratzenberger · Bacharach-Steeg					
Rosé- and red wines			0,2 l	0,5 l	bottle
No. 08 · 2024 · Spätburgunder Rosé	· dry ·				
summer freshness			7.80	18.50	0,75 l 27.00
VDP · Winery Toni Jost · Bacharach					
No. 09 · 2022 · Spätburgunder	· dry ·				
berry-fruity and smooth			8.90	21.50	0,75 l 28.00
VDP · Winery Toni Jost · Bacharach					
No. 10 · No.13 · Housewine Cuvée	· dry ·				
by Andreas Stüber from matured wines			7.80	18.50	1 l 28.00
from VDP Winery Helmut Mades					
The sweet companion			0,1 l	0,2 l	0,5 l
No. 11 · 2001 · Riesling Auslese · Bacharacher St. Jost	· sweet ·				
perfect balance of sweetness, acidity, and ripeness			9.80	16.00	45.00
VDP · Winery Helmut Mades · Bacharach-Steeg					

THE MOST POPULAR BOTTLED WINES FROM BACHARACH

ECOVIN · Winery Dr. Kauer · our family winery			0,75 l
No. 201 · 2023 · Kauer Riesling	· dry ·	refreshing fruit	27.00
No. 202 · 2024 · TORNADO · Spätburgunder Rosé	· dry ·	the perfect summer wine	27.00
No. 203 · 2023 · Riesling Schiefertanz	· dry ·	soft and spicy	29.00
VDP · Winery Toni Jost			0,75 l
No. 303 · 2021 · Riesling Bacharacher Hahn	· dry ·	tropical fruits, mineral with fine acidity	37.00
No. 304 · 2021 · Riesling · Alte Reben	· dry ·	soft Riesling from the Rheingau region	36.00
No. 307 · 2021 · Riesling Großes Gewächs · Im Hahn	· dry ·	the essence of Riesling · radiance · delicate acidity · rich fruitiness	69.00
No. 309 · 2020 · Wallufer Spätburgunder · Rheingau	· dry ·	spicy power	42.00
VDP · Winery Jochen Ratzenberger			0,75 l
No. 401 · 2023 · Schloss Fürstenberger Riesling	· dry ·	mild acidity	29.00
No. 402 · 2023 · Riesling Kabinett	· medium ·	delicate interplay of acidity and sweetness	28.00
No. 411 · 2019 · Riesling Großes Gewächs	· dry ·	Bacharacher Wolfhöhle	69.00
ORGANIC WINES FROM THE NEIGHBORHOOD			
No. 454 · 2022 · Auxerrois	· dry ·	a fine burgundy variety demeter · Winery Zwölberich · Langenlonsheim · Nahe	29.00
No. 473 · 2022 · Riesling + Roter Traminer	· medium ·	delicate fruit Cöllner Rosenberg · Winery Hahnmühle · Nahe	32.00
OUR FAVORITE RED WINE FROM PORTUGAL			
No. 469 · 2021 · Alfrocheiro, Touriga Nacional & Tinta Roriz	· dry ·	Quinta da Pellada · Alvaro Castro · Dão · Portugal	32.00



HACHENBURGER BRAUEREI

· SLOW BREWING ·

The Westerwald Brewery is one of only around 30 slow brewers to date that 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 using 100% aromatic hops, it is above all the factor of time that ensures the outstanding taste of Hachenburg slow beers.

Slow Brew Pils on tap in a Sommelier glass

Hachenburger Slow Brew Pils	0,3 l · 4.90
Hachenburger Slow Brew Radler [beer and lemonade]	0,3 l · 4.50

Slow Brew Specials in a bottle

Hachenburger Zwickel · naturally unfiltered dark beer	btl. 0,33 l · 4.20
Hachenburger Helles · light beer	btl. 0,33 l · 4.20
Hachenburger Hefeweizen · wheat beer	btl. 0,5 l · 5.90

Slow Brew non-alcoholic in the bottle

Hachenburger Hefeweizen · wheat beer	btl. 0,5 l · 5.90
Hachenburger Pils	btl. 0,33 l · 4.20
Hachenburger Radler [beer and lemonade]	btl. 0,33 l · 4.20

NON-ALCOHOLIC AND SPARKLING DRINKS

Gerolsteiner sparkling water	btl. 0,25 l · 3.50	btl. 0,75 l · 7.90
Fachinger medium sparkling water	btl. 0,25 l · 3.50	btl. 0,75 l · 7.90
Filtered tap water		carafe 0,6 l · 3.50
Apple juice · unfiltered · regional		0,3 l · 4.90
Apple-Elderberry juice · unfiltered · regional		0,3 l · 4.90
Grape juice · Müller-Thurgau from steep slopes ECOVIN · Winery Philipps-Mühle · St. Goar		0,3 l · 5.90
Apple juice with sparkling water · unfiltered · regional		0,3 l · 4.80
Apple-Elderberry juice with sparkling water · unfiltered · regional		0,3 l · 4.80
Grape juice with sparkling water · Müller-Thurgau from steep slopes ECOVIN · Winery Philipps-Mühle · St. Goar		0,3 l · 4.80
Fritz Kola · Fritz Kola sugar free		btl. 0,33 l · 3.90
Fritz Limo · lemon or orange		btl. 0,33 l · 3.90
Fritz Misch-Masch [Coke and Orange Lemonade]		btl. 0,33 l · 3.90
Bitter Lemon		btl. 0,33 l · 3.90
White wine with sparkling water · dry or mild		0,3 l · 5.80