



AUTUMN DELIGHTS



W E I N Z U H A U S E

Hotel . Restaurant . Vinothek



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Welcome to our "ESSZIMMER"

Seasonal, sustainable & from the region

Our menu consists of a fixed offer, which is additional according to the season is supplemented by seasonal offers and promotions.

Because we love FRESH and HONEST CRAFTSMANSHIP not only in our wines, but also in the kitchen. It is important for us to work together with regional partners. This is the only way we can sustainably strengthen our homeland and show you on plate and in glass what our region RHEINLANDE - interpreted with international SOPHISTICATION - has to offer culinary.

At this point, we would also like to take the opportunity to introduce you to our team at the Weinzuhaus. Every idea is great it becomes even greater when people set out together for it. This is also the case in WEINZUHAUSE.

We are very grateful to have great people in the team who, together with us, have made it their goal to give you a few nice hours of TIME out and ENJOYMENT from everyday life.

Under the leadership of **KEENNA HARRIS** - **our Executive Chef** - our kitchen crew creates culinary and **SOPHISTICATED ARTISANAL DELICACIES** from and with the region.

Traditional products - exceptionally combined await you on our menu. Look forward to beautiful hours or days with us and meet our team.

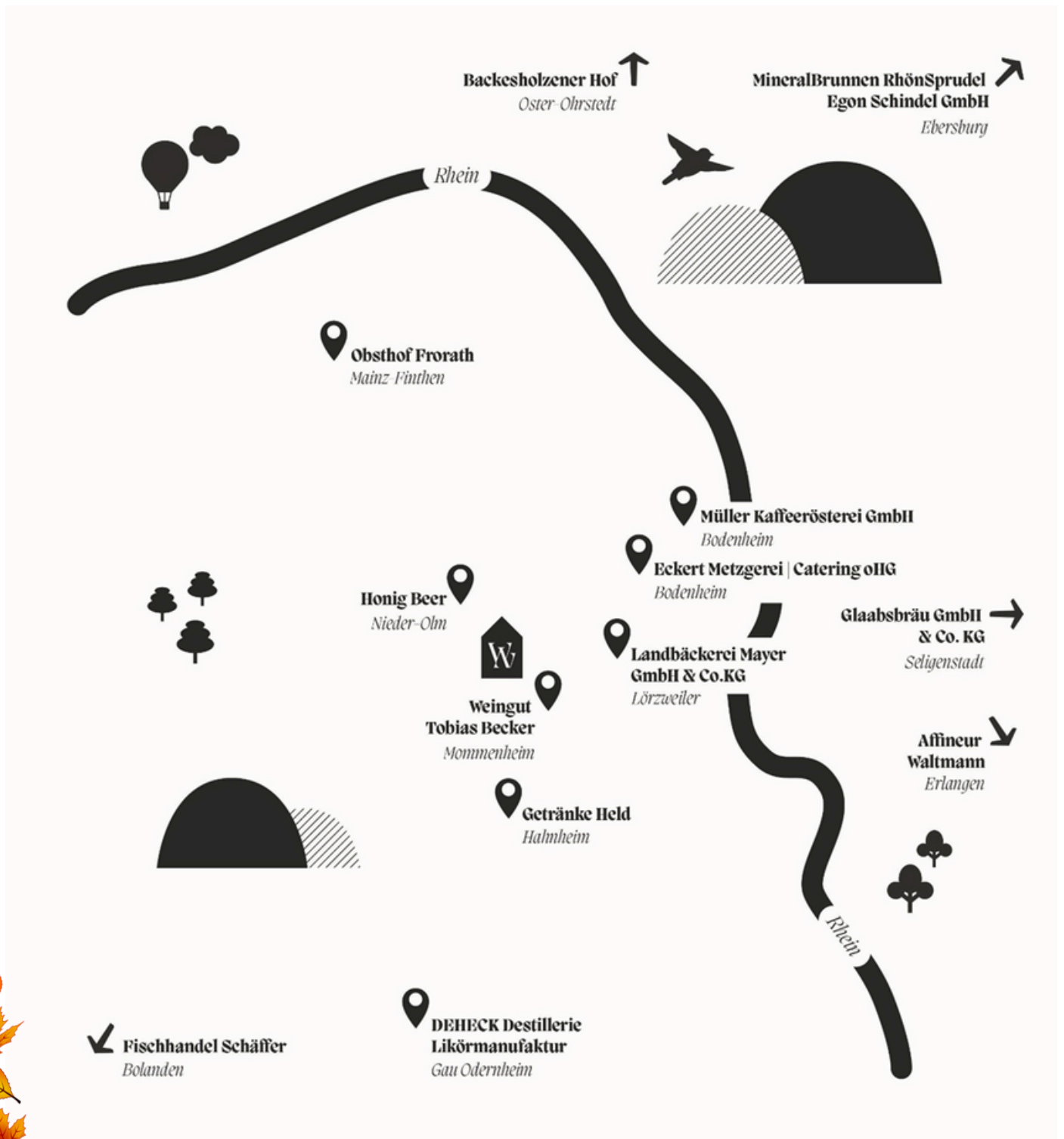


Signature-Dish



Vegetarian / Vegan Dish

These are our regional partners



AUTUMN MENU

Seasonal delights from September to November

Our modern takes on classic vintner dishes – perfect as a starter, snack, or small bite with wine.



SPUNDEKÄS'

Grape seed oil | Barberries | Pretzel

(m,w,x)

EUR 12,-

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RHEINHESSISCHES HANDKÄS' TATAR

Caramelized red wine onions

Rustic country bread

(m,w,x)

EUR 13,-

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OUR WINEMAKERS PLATTER

Traditional butcher's sausage | Pepper salami

Cold roast slices | Country ham | House-pickled vegetables | Butter

Rustic country bread

(m,w,g,h,x,r,u,b,p)

EUR 19,-

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“RHEINHESSEN CULINARY DELIGHT SPECIAL 2025”

BLACK PUDDING STRUDEL

Apple chutney | Autumn salad | Onion vinaigrette

(m,w,g,h,x,r,u,b,p)

EUR 19,-



Our Cold and Warm Appetizers

SEASONAL LAMB'S LETTUCE

Grape vinaigrette | Crispy bacon

Croutons | Grapes

(x,b,r,u,w,p)

EUR 14,-

optional with

RED WINE PEAR & FRIESISCH BLUE CHEESE

(x,b,m,p,r,u,A)

EUR 19,-

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BEEF TENDERLOIN CARPACCIO

Truffled sour cream | Black garlic aioli

Toasted sourdough bread | Fresh herbs | Caper berries | Herb oil

(w,m,e,b,r,u,g,h)

EUR 19,-

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BEETROOT TARTAR

Sour cream | Apple vinaigrette | Sourdough bread chips

Herb oil | Hazelnut cream

(m,w,x,o,ü,n)

EUR 15,-

(vegan option available on request)

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PUMPKIN SOUP

Caramelized farm onion | Roasted pumpkin seeds | Pumpkin oil | Herbs

(m,w,e,x,r,u,b)

EUR 15,-

The Main Delights



BRAISED BEEF CHEEKS

Potato Mousseline | Nova-Jus

Cauliflower | Herb Oil

(x,m,w,r,u,b,p)

EUR 37,-



SPELT RISOTTO

Sautéed wild mushrooms | Parmesan chip

Date-walnut pesto | Herb oil

(m,w,x,r,u,b,c,o,n)

EUR 26,-

(vegan option available on request)



optional with

GRATINATED GOAT CHEESE

(m,w,e,x,b,r,u,k,t)

EUR 29,-



CATCH OF THE DAY

Bean cassoulet | Black salsify

Black pepper beurre blanc | Herbs

(f,m,w,x,b,r,u,l,k,t)

EUR 36,-



The Main Delights

PUMPKIN GNOCCHI

Pumpkin cream velouté | Vegetable crunch | Pumpkin chutney | Herb oil

(m,w,x,e,b,r,u)

EUR 28,-

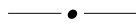


optional with

PAN-SEARED PRAWNS

(m,w,x,e,b,r,u,k,t,f)

EUR 34,-



SEASONAL LAMB'S LETTUCE AS MAIN COURSE

Grape vinaigrette | Rendered bacon

Croutons | Grapes

(x,b,r,u,w,p)

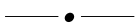
EUR 19,-

optional with

RED WINE PEAR & FRIESIAN BLUE CHEESE

(x,w,b,m,p,r,u,A)

EUR 24,-



SEASONAL DAILY SPECIAL

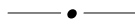
We are happy to advise you on our daily specials as well.



The sweet or savory finale

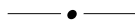
SWEET TREATS

1 scoop of sorbet of your choice | Espresso
1 praline or petit four of your choice | Espresso
1 ice pop of your choice | Espresso
(m,x,w,b,A)
EUR 6,- | EUR 7,- | EUR 8,-



OMELETTE SUPRISE

Chestnut-chocolate ice cream | Caramelized apples
(m,w,e,x,h,b,g)
EUR 15,-



SEMOLINA FLAMMERIE

Red wine pear | Plum coulis | Spelt crumble
(A,b,m,w,e,x,h,g)
EUR 15,-



OUR CHEESE BOARD

Selection of 3 cheeses from Backenscholzener Organic Farm
Seasonal fruit mustard
Rustic country bread
(m,x,A,b,u)
EUR 19,-



OUR CLASSIC

3-COURSE AUTUMN MENU

Enjoy our perfectly paired dishes as a 3-course menu

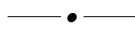
SEASONAL LAMB'S LETTUCE

Grape vinaigrette | Rendered bacon

Croutons | Grapes

(x,b,r,u,w,p)

Wine recommendation:
2024 Riesling Gutswein dry



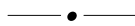
BRAISED BEEF CHEEKS

Potato mousseline | Nova-Jus

Cauliflower | Herb oil

(x,m,w,r,u,b,p)

Wine recommendation:
2022 Kaminwein Red Wine Cuvée dry



SEMOLINA FLAMMERIE

Red wine pear | Plum coulis | Spelt crumble

(A,b,m,w,e,x,h,g)

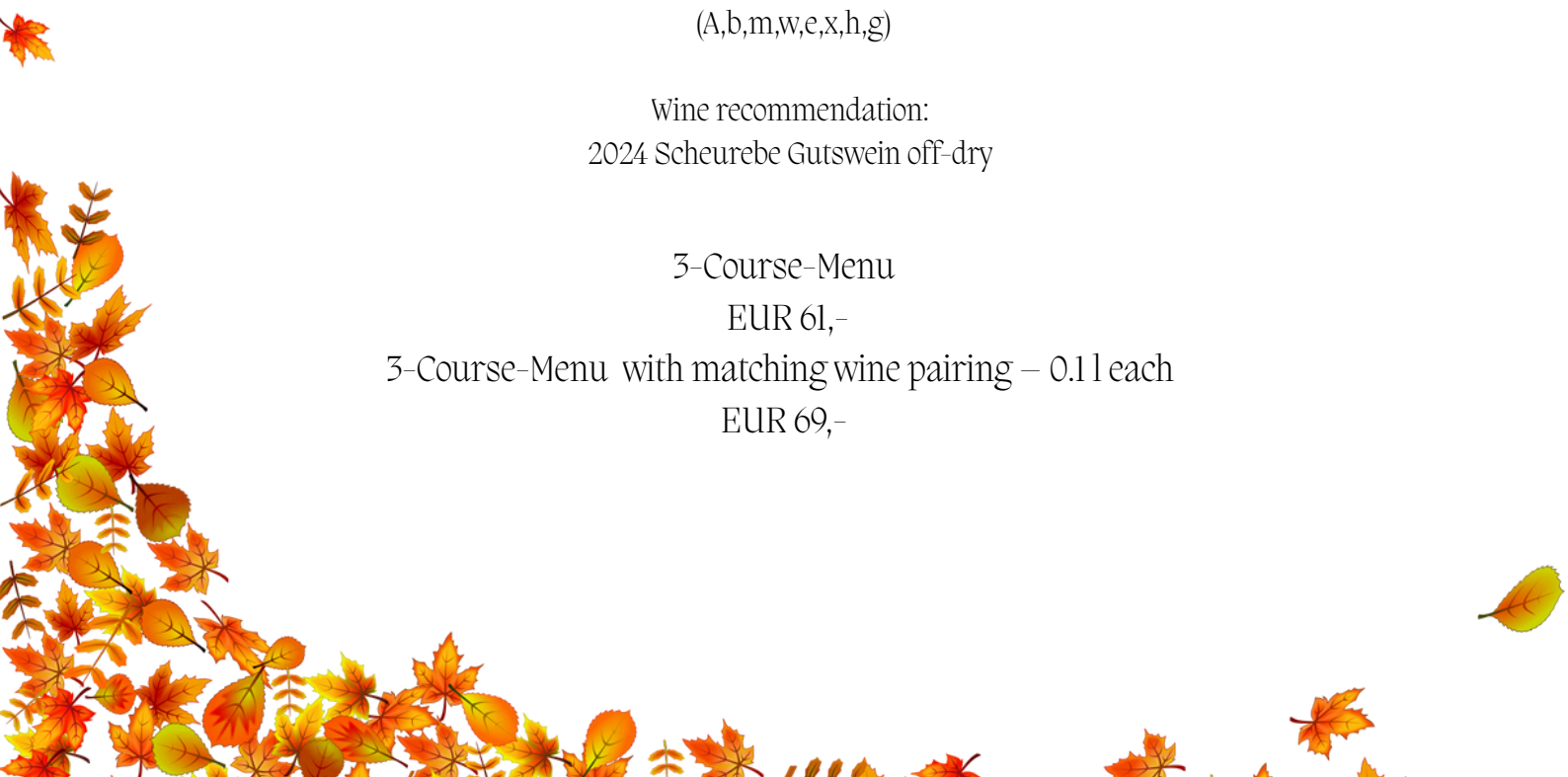
Wine recommendation:
2024 Scheurebe Gutswein off-dry

3-Course-Menu

EUR 61,-

3-Course-Menu with matching wine pairing – 0.1 l each

EUR 69,-



OUR 3-COURSE AUTUMN MENU – VEGETARIAN

Enjoy our perfectly paired dishes as a 3-course menu

PUMPKIN SOUP

Caramelized farm onions | Roasted pumpkin seeds | Pumpkin oil | Herbs
(m,w,e,x,r,u,b)



Wine recommendation:

2024 Weißburgunder (Pinot Blanc) Estate Wine dry



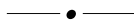
SPELT RISOTTO

Sautéed wild mushrooms | Parmesan chip
Date-walnut pesto | Herb oil
(m,w,x,r,u,b,c,o,n)



Wine recommendation:

2024 Chardonnay Estate Wine dry



OMELETTE SUPRISE

Chestnut-chocolate ice cream | Caramelized apples
(m,w,e,x,h,b,g)



Wine recommendation:

2024 Riesling Estate Wine Off-Dry

3-Course Vegetarian Menu

EUR 54,-

3-Course vegetarian Menu with matching wine pairing - 0,1 each

EUR 63,-



OUR SNACK MENU

AVAILABLE FROM 12:00 PM TO 5:00 PM

SPUNDEKÄS

Grape seed oil | Barberries | Pretzel (m,w,x)

EUR 12,-

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HANDKÄS-TARTAR

Caramelized red wine onions

Country bread

(m,w,x)

EUR 13,-

— • —

OUR WINEMAKERS PLATTER

Traditional butcher's sausage | Pepper salami

Cold roast slices | Country ham | House-pickled vegetables | Butter

Rustic country bread

(m,w,g,h,x,r,u,b,p)

EUR 19,-

— • —

OUR CHEESE BOARD

Three varieties from Backenscholzener Organic Farm

Seasonal fruit mustard

Rustic country bread

(m,x,A,b,u)

EUR 19,-

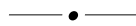


OUR SNACK MENU

Available from 12:00 PM to 5:00 PM

OUR TAPAS SELECTION

House-marinated olives | House-pickled vegetables
Mini cheese quiche | Black aioli
Assorted breads
(m,w,e,x,b,r,u,p,B)
EUR 14,-



HOMEMADE ICE CREAM ON A STICK

flavors according to the seasonal selection
(m,w,x,e,A)
EUR 5,-
(Vegan option available upon request)



Wednesday to Sunday, from 12:00 PM to 5:00 PM

From the Stone Oven

CLASSIC TARTE FLAMBÉE

Crème fraîche | Bacon | Onions | Cheese | Arugula
(m,w,x,r,p)
EUR 13,-

VEGETARIAN TARTE FLAMBÉE

Crème fraîche | Tomatoes | Pumpkin | Arugula
Cheese | Grilled Vegetables
(m,w,x,r,u,b)
EUR 14,-

