



Our
spring menu

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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.

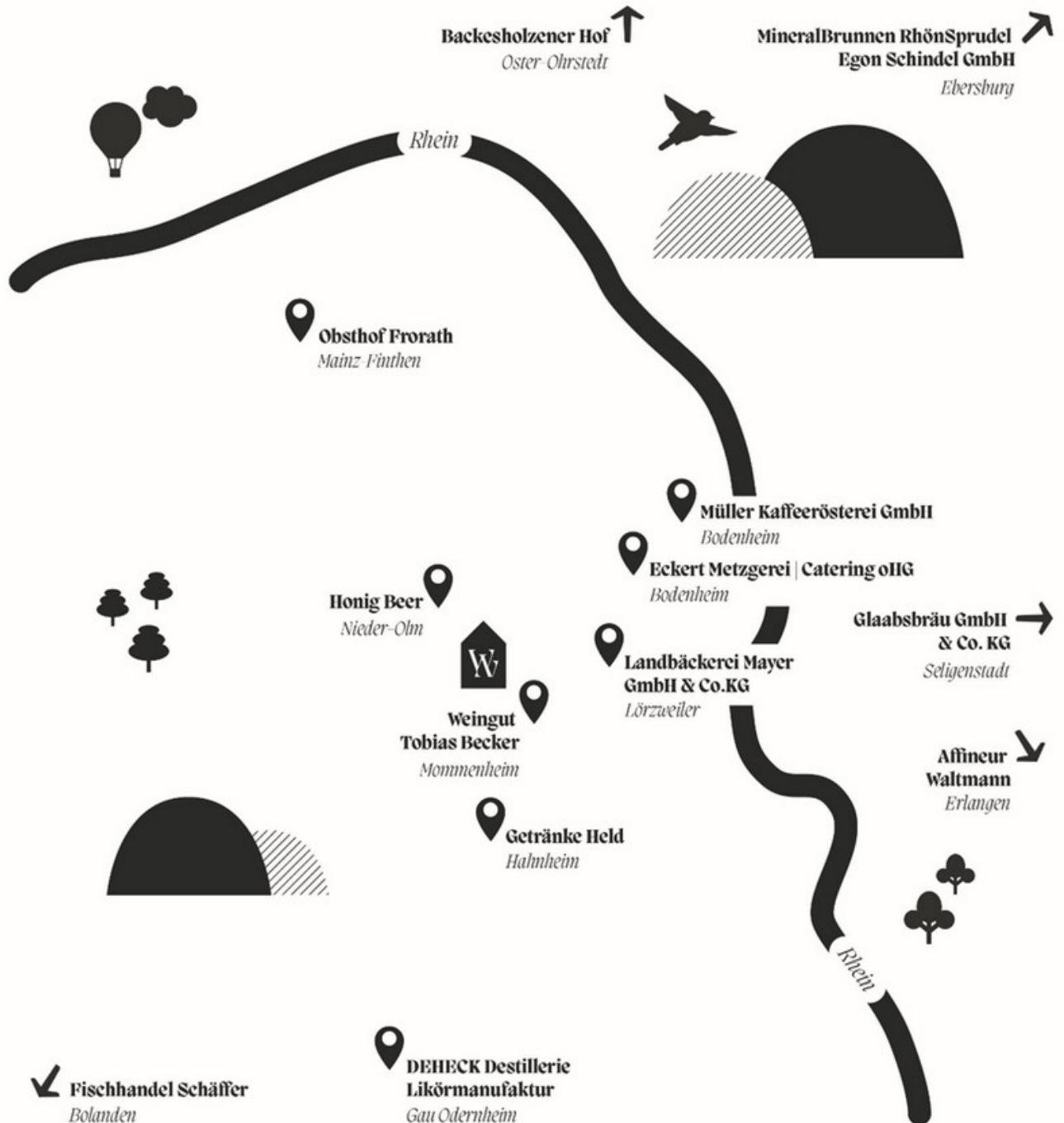


Signature-Dish



Vegetarian/ Vegan Dish

Our regional partners



SPRING MENUE

Seasonal enjoyment from march to june

**Our modern inspired and classic
snacks or treatments to our wines**

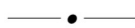


SPUNDEKÄS'

Grapeseeds-oil | Barberry | Pretzel

(m,w,x)

EUR 12,-



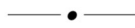
RHEINESSE HANDCHEESE TATAR

Caramelized red onions

Farmers bread

(m,w,x)

EUR 13,-



OUR WINEMAKER'S VESPER

Homemade sausage specialties | Pepper bites

Handkäs'mit Musik | Spundekäs'

Homemade herb butter | Home-pickled vegetables

Farmners bread

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

EUR 19,-



OUR COLD AND WARM APPETIZERS



SEASONAL SPRING SALAD

POMEGRANATE SEEDS | CRANBERRY GEL

Bread chips | Passion fruit vinaigrette

(x,u,w,r,b)

EUR 14,-

optionally with

CARAMELIZED GOAT CHEESE

(m,x)

EUR 17,-



MATJES TARTAR

Cucumbers | Lemon sour cream | Riesling jelly | Apples

(f,x,m,w,u,r,w)

EUR 19,-

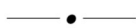


RHEINHESSE ANTIPASTI

Marinated vegetables | Couscous | Garden herbs | Fried shrimp

(w,x,r,u,t,k)

EUR 18,-



WILD GARLIC FOAM SOUP

Sour cream | Herb oil | Vegetable brunoise | Parsley foam

(m,w,x,r,u)

EUR 14,-



OUR SEASONAL WEINZUHAUSE MAINS

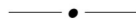
CRISPY PORK BELLY FROM GERMAN DUROC

BAKED CORN SEMOLINA | WILD BROCCOLI

Dark beer jus | Salted caramel popcorn

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

EUR 32,-



WHOLEGRAIN RISOTTO

Dried tomatoes | Parmesan | Garden herbs | Passion fruit

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

EUR 26,-



FETTUCINE

SAUTÉED WILD MUSHROOMS | BABY SPINACH

Parmesan crunch | Garden herbs | Sour cream velouté

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

EUR 27,-



optionally with

FRIED CORN-FED CHICKEN

(x)

EUR 34,-



CATCH OF THE DAY

Parsley root | Lobster beurre blanc | Herb-oil

(f,k,t,x,r,u,w)

EUR 34,-



SEASONAL DAILY RECOMMENDATION

We would also be happy to advise you on our daily recommendations



THE SWEET OR SAVORY FINAL

SWEETS

1 scoop of sorbet of your choice | Espresso
1 praline or petit four of your choice | Espresso
1 ice cream on a stick of your choice | Espresso

(m,x,w,b,A)

EUR 6,- | EUR 7,- | EUR 8,-

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BLACK CURRANT SORBET

Fruit jelly | Lemon sour cream | Chocolate clay | Hippe

(m,x,b,w,e)

EUR 13,-

— • —

CHOCOLATE TART

Seasonal fruits | Sour cream ice cream | Tuile

(m,x,e,w)

EUR 14,-

— • —

SELECTION OF CHEESE FROM THE BACKENSHOLZER BIOLAND FARM

“Kleiner Husumer” | “Deichkäse Gold” | “Olle Zicke” | “Friesisch Blue”

Homemade fruit bread | Pear mustard

Pickled grapes

(m,w,x,u,l,A,n,o,ß)

EUR 19,-



OUR 3-COURSE SPRING MENUE

Enjoy our coordinated dishes as a 3-course menu

SEASONAL SPRING SALAD

Pomegranate seeds | Cranberry gel
Bread chips | Passion fruit vinaigrette

Wine recommendation:

2024er Scheurebe Gutswein trocken

CRISPY PORC BELLY FROM GERMAN DUROC

Baked corn semolina | Wild broccoli
Dark beer jus | Salted caramel popcorn

Wine recommendation:

2023er Kaminwein Rotwein Cuvée

or

2024er Chardonnay Gutswein trocken

BLACK CURRANT SORBET

Fruit jelly | Lemon sour cream | Chocolate clay | Hippe

Wine recommendation:

2023er Riesling Gutswein feinherb

3-course menu

EUR 58,-

3-course menu with wine accompaniment— each 0,1l

EUR 67,-



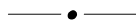
OUR 4-COURSE SPRING MENUE

Enjoy our coordinated dishes as a 4-course menu

RHEINHESSE ANTIPASTI

Marinated vegetables | Couscous | Garden herbs | Fried shrimp

Wine recommendation:
2024er Riesling Gutswein trocken



BLACK CURRANT SORBET

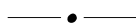
Sorbet topped with extra dry sparkling wine



FETTUCINE

Sautéed wild mushrooms | Baby spinach
Parmesan crunch | Garden herbs | Sour cream velouté

Wine recommendation:
2024er Grauburgunder Gutswein trocken



CHOCOLATE TART

Seasonal fruits | Sour cream ice cream | Tuile

Wine recommendation:
2023er Bacchus Gutswein feinherb

4-course menue

EUR 69,-

4-course menue with wine accompaniment— each 0,1l

EUR 76,-



OUR DAILY SNACK MENUE FROM 12-5 pm

SPUNDEKÄS'

Grapeseeds-oil | Barberry | Pretzel

(m,w,x)

EUR 12,-

RHEINESSE HANDCHEESE TATAR

Caramelized red onions

Farmers bread

(m,w,x)

EUR 13,-

OUR WINEMAKER'S VESPER

Homemade sausage specialties | Pepper bites

Handkäs' mit Musik | Spundekäs'

Homemade herb butter | Home-pickled vegetables

Farmers bread

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

EUR 19,-

VEGAN TAPAS

Home-marinated olives | seasonally changing spread

Hummus | Farmers bread (w,x,p,u,r)

EUR 14,-

HOMEMADE ICE CREAM

your flavours choice - up to seasonable availability

vegan (m,w,x,e,A)

EUR 5,-

wednesday to sunday 12-5pm

From the stone oven

TARTE FLAMBÉE CLASSIC

Tomatosugo | Onions | Bacon | Cheese | Rocket salad

(m,w,x,r,p)

EUR 13,-

TARTE FLAMBÉE VEGETARIAN

Tomatosugo | Onions | Goat cheese | Rocket salad

(m,w,x,r)

EUR 14,-

