
MENU

Flamed wild prawns with crispy chili oil, peach, bell pepper and Lardo

EUR 25

OR

Confitted leek with crispy chili oil, peach,
pickled asparagus from the last harvest and spiced broth

EUR 25

Tomato essence with tomato confit and lovage

EUR 22

Stuffed Porcini mushroom ravioli with black garlic, Piedmont hazelnut and calvados foam

EUR 26

Baked veal sweetbreads with cauliflower, cucumber and thyme-lemon gremolata

EUR 27

OR

Poverade confit with cauliflower, cucumber and thyme-lemon gremolata

EUR 27

Pink roasted Miéral duck with buttered beets, Madeira pearl onions and mole sauce

EUR 44

OR

Truffled polentabar with buttered beets, Madeira pearl onions and mole sauce

EUR 39

Blackcurrant mousse, lavender-yoghurt sorbet, blackberry and tonic-lemon gel

EUR 20

4 courses EUR 99 | Wine accompaniment 3 glasses EUR 49

AMUSE / STARTER / SOUP / MAIN / DESSERT / COFFEE / PETIT FOURS

5 courses EUR 124 | Wine accompaniment 4 glasses EUR 59

AMUSE / STARTER / SOUP / MIDDLE COURSE / MAIN / DESSERT / COFFEE / PETIT FOURS

6 courses EUR 149 | Wine accompaniment 5 glasses EUR 69

AMUSE / STARTER / SOUP / PASTA / MIDDLE COURSE / MAIN / DESSERT / COFFEE / PETIT FOURS

STARTERS

Homemade “Villa Rothschild” paneer with pistachio, tomato confit and cumin	EUR 24
Hand-cut veal tartare with pickled porcini mushrooms, watermelon peel, egg yolk and mustard cream	EUR 29
For this we recommend 20r. Osietra caviar	EUR 36

SOUPS

Crustacean foam soup with Loup de Mer, bouchot mussels and fennel	EUR 24
Tomato essence with tomato confit and lovage	EUR 22

STEAKS FROM THE LAVA GRILL

Miéral guinea fowl breast Free-range, extremely tender, juicy and lean	200 g	EUR 34
Beef fillet from “Klein” Butchers Shop Our classic from Bavarian free-range cattle	180 g 250 g	EUR 36 EUR 42
Norwegian Ikarimi salmon Known as the Wagyu of the seas	170 g	EUR 36
Entrecôte from US Black Angus cattle Juicy and finely marbled, prepared according to the finest butchering techniques.	230 g	EUR 54
FOR TWO PEOPLE TO SHARE		
Loup de Mer baked in salt dough with baby spinach, creamy mashed potatoes and sauce Rouille	p. p.	EUR 39

SIDES

Fried romaine lettuce with smoked bell pepper aioli and sourdough, fried onion crunch	EUR 8
Creamy potato purée	EUR 8
Sweet potato fries	EUR 8
Grilled corn on the cob with miso mayonnaise and fresh herbs	EUR 8
Oven-baked bell pepper with hummus and feta cheese	EUR 9
Crispy potatoes with truffles (“chef’s favourite”)	EUR 9
Panzanella with homemade focaccia, basil and date-tomatoes	EUR 9

SAUCES

Truffle mayonnaise	EUR 5
Sauce béarnaise	EUR 6
Café de Paris beurre blanc	EUR 7
Homemade smoked jus	EUR 7
Creamy pepper sauce	EUR 7

DESSERTS

Stuffed “Taunusstein” with medlar mousse and salty chocolate	EUR 20
Crème brûlée “Villa Rothschild” with Madagascar vanilla, crème fraîche and cherry sorbet	EUR 18
Cheese from Rheingau affineur “Waltmann” “Rothschild Selection” with chutney, nuts and fruit bread	EUR 28

Please inform us of any food allergies you may have. Our trained personnel will gladly provide advice.
