

SOUPS & STARTERS

WILD GARLIC SOUP

with gratinated goat's cheese ^{1,2,4,7,8,9,10,13}

8,00 €

ASPARAGUS SOUP

with Croûtons ^{1,2,4,7,8,9,10,13}

8,00 €

CARPACCIO PULPO

with tomato peperonata, lime oil, potatochips and spring salad ^{1,2,3,4,5,7,8,9,10,14}

17,50 €

CHOPPED FROM THE CALF

with caper apples and tuna crème ^{1,2,3,4,7,8,9,10,13}

17,50 €

TATAR OF THE TOMATO

with green & white asparagus, chive vinaigrette and rosemary focaccia ^{2,4,7,8,9,10,13}
(vegan)

14,50 €

2018 SCHLOSS JOHANNISBERGER RIESLING

GELBLACK QbA, feinherb ¹³

Fürst von Metternich - Winneburg'sche Domäne Schloss Johannisberg

0,2l 9,20 €

ASSORTED BREAD FROM OUR LOCAL BAKERY „DRIES“

with „Spundekäs“, butter and smoked ham ^{4,7,9,10,13,a,b,c}

3,50 € (per Portion)

Allergens:

1 = eggs and egg products, 2 = peanuts and nuts, 3 = fish and fish products, 4 = gluten containing cereals, 5 = crustaceans, 6 = lupine, 7 = milk and milk products, 8 = edible nuts, 9 = celery, 10 = mustard and mustars products, 11 = sesame seeds, 12 = soy and soy products, 13 = sulfur dioxide and sulphites, 14 = mollusc

Additives:

a = with preservative, b = with nitrite, c = with phosphate

„SCHLOSSCHÄNKE“ CLASSICS

„JOHANNISBERGER SCHLOSSCHÄNKE SALAD“

Crispy lettuce and wild herbs, with grapes, seeds, sprouts, linseeds,
avocado, tomatoes, cress and house dressing ^{1,2,4,7,8,9,10,13}

15,50 €

optional served with:

* salmon filet ³

additional 9,50 €

* country chicken

additional 7,50 €

„WIENER SCHNITZEL“ – VEAL SCHNITZEL

with lukewarm potato cucumber salad and cranberries ^{1,2,4,7,8,9,10,13}

26,50 €

CRISPY HALF COUNTRY DUCK FROM THE OVEN

with stuffed steamed noodles, spiced red cabbage and red wine figs ^{1,2,4,7,8,9,12,13}

26,50 €

2015 SPÄTBURGUNDER

VDP. GUTSWEIN, trocken

Weingut G.H. von Mumm ¹³

0,2 l 8,50 €

„JOHANNISBERGER SCHNITZEL“ – VEAL SCHNITZEL

Paillard with lemon caper sauce, refined with Johannisberger Gelblack,
served with ribbon noodles ^{1,2,4,7,9,13}

27,00 €

Drink the wine you cook with:

SCHLOSS JOHANNISBERGER RIESLING

GELBLACK QbA, trocken ¹³

0,75l 34,00 €

0,2l 9,20 €

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FISH

FRIED PLAICE „FINKENWERDER“ KIND

with pearl onions, bacon, potatoes and wild garlic ^{2,3,4,7,8,9,13}

24,50 €

MEAT

VEAL LIVER

with braised onions, mashed potatoes and apple slices ^{2,4,7,8,9,10,12,13}

23,50 €

LAMB SHANK

on white polenta, stewed tomatoes and spring onions ^{2,3,4,7,8,9,10,12,13}

25,00 €

CRISPY PIGLING

on spring vegetables, with roasted potatoes and caraway jus ^{2,4,7,9,10,13,c}

23,50 €

ASPARAGUS

PORTION ASPARAGUS

with potatoes ^{1,2,4,7,13}

19,50 €

optional served with:

FILET OF SALMON ³

11,50 €

„WIENER SCHNITZEL“ – VEAL SCHNITZEL ^{1,2,4,7}

12,50 €

SMOKED HAM ^{9,10,13}

6,50 €

optional with sauce hollandaise ^{1,7} or melted butter

2017 SCHLOSS JOHANNISBERGER RIESLING

BRONZELACK, trocken ¹³

Fürst von Metternich - Winneburg'sche Domäne Schloss Johannisberg

0,2l 12,20 €

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DESSERT

CRÈME BRÛLÉE OF THE TART BITTER CHOCOLATE
with dried milk foam, espresso savarin and mascaponecrème ^{1,2,4,7,13}
9,00 €

VARIATION OF FRESH STRAWBERRIES
with "Schloss Johannisberg"-gin and sorbet ^{1,2,4,7,13}
9,50 €

LEMONTARTE
with flamed meringue and lime sorbet ^{1,2,4,7,8,13}
8,50 €

SELECTION OF CHEESE
with bread, fig mustard and apples ^{4,7,10}
12,50 €

2016 SCHLOSS JOHANNISBERGER RIESLING ROSALACK Auslese
Fürst von Metternich – Winneburg'sche Domäne Schloss Johannisberg ¹³
0,375l 69,00 €

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LOCAL DISHES AND SNACKS

KUFFLER VESPER PLATTER

Cold cuts manufactured from our local butchery with radishes, tomatoes, gerkins, mustard and horseradish, served with bread and butter ^{4,7,10,a,b,c}

16,50 €

FRANKFURT PLATTE

Marinated beef with boiled eggs and herb sauce, served with small roasted potatoes and lettuce hearts ^{1,7,9,10,b,c}

15,50 €

2016/17 JOHANNISBERGER RIESLING

VDP. ORTSWEIN, trocken
Weingut G.H. von Mumm ¹³

0,2l 7,90 €

ROASTBEEF

with fried potatoes, herb sauce and salad bouquet ^{1,2,4,7,9,10,13}

17,50 €

„KÖNIGSBERG“ MEATBALLS

with herb rice, beetroot salad and capersauce ^{1,2,4,7,8,9,10,12,13}

18,50 €

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EVENTS

Whatever the occasion – our dedicated team is there to help you plan all of the details for your celebration.

Our restaurant can accommodate all group sizes.

Drop by for a coffee to clarify any questions and view the rooms.

Do not hesitate to contact us to arrange an appointment.

Contact:

Schlossschänke auf dem Johannisberg

Schlossallee 1

65366 Geisenheim – Johannisberg

Fon: 06722 960 90

Fax: 06722 7392

schlossschaenke@kuffler.de

For events in the Fürst von Metternich Saal and Spiegelsaal in Schloss Johannisberg, please contact our colleagues from Wiesbaden

Fon: 0611 536200

verkauf@kurhaus-gastronomie.de

www.kuffler.de

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OUR RESTAURANTS FAMILY

IN WIESBADEN

Lambertus im Kurhaus Wiesbaden
Kuffler Kurhaus Gastronomie GmbH & Co
Kurhausplatz 1, 65189 Wiesbaden
Fon.: 0611 536 200, Fax: 0611 536 222
info@kurhaus-gastronomie.de
www.kurhaus-gastronomie.de

RMCC Bagutta
Friedrich-Ebert-Allee 1, 65185 Wiesbaden
bagutta-wiesbaden@kuffler.de
Fon.: 0611 172 917-9

IN THE HEART OF FRANKFURT

Restaurant Opéra & Café Rosso
Alte Oper Frankfurt Restauration
Kuffler AOF Restauration GmbH & Co
Opernplatz 1, 60313 Frankfurt
Fon.: 069 1340 215
info@opera-restauration.de
www.opera-restauration.de

FRANKFURT AIRPORT

Public Area:
Käfer'S Bistro Airport, Tangente.
Transit Bereich:
Kuffler & Bucher Airport, Cosi Asiate, Deutsch,
The Bar, Deli Bros., Mini Bar, Goethe Bar.

CATERING

Kuffler Congress Catering
Friedrich-Ebert-Allee 1, 65185 Wiesbaden
Fon.: 0611 172 917-0, Fax 0611 172 952 171
rmcc@kuffler-catering.de

Kuffler Catering Wiesbaden
Kurhaus Gastronomie
Kurhausplatz 1, 65189 Wiesbaden
Fon.: 0611 53 62 00
catering-wiesbaden@kuffler.de

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