

## **OUR SPRING MENU**

*seasonal delights from march to june*

**Our modern interpretations of winemaker classics  
as an appetizer or snack with your favourite wine**

### **SPUNDEKÄS'**

Grape Seed Oil | Barberries | Pretzel <sup>(m,w,x)</sup>

EUR 12,-

### **RHEINHESSISCHES HANDKÄS' TATAR**

Caramelized red wine onions

Rustic Country Bread <sup>(m,w,x)</sup>

EUR 13,-

### **LANDPARTIE**

Selection of cold cuts | Ham | Cheese | Home-made sausage specialities

Homemade Butter | Home-pickled vegetables

Handkäs' with music | Rustic Country Bread

<sup>(m,w,e,u,x)</sup>

EUR 19,-

## **Our cold and warm appetizers**

### **SEASONAL SALAD**



Wild Herbs | Lemon Vinaigrette  
Home-pickled vegetables | Pumpkin seeds  
Croutons | Goat cheese <sup>(r,u,x,w,m)</sup>  
EUR 16,-

### **COLD SLICED ROAST BEEF**

Black Garlic Vinaigrette | Bergamot Sour Cream  
Pickled Beetroot | Focaccia Chip | Herb salad <sup>(x,m,w,u)</sup>  
EUR 19,-



### **HOME-PICKLED CHAR FILLET**

Shiitake Dashi | Takuan Radish | Cucumber | Nori seaweed  
Salted Plum Sesame <sup>(x,s,b,F)</sup>  
EUR 18,-

### **ASPARAGUS VELOUTÉ**

Pickled asparagus | Wild garlic | Walnut Oil | Croutons <sup>m,r,x,l,n,w,p,b,A)</sup>  
EUR 17,-

### **RICOTTA-SALTED LEMON RAVIOLI**

Asparagus Ragout | Three kinds of peas | Wild herbs <sup>(m,w,r,x,e,u,A)</sup>  
EUR 19,-

optionally with spicy chorizo  
EUR 21,-

**The main treat – culinary highlights from traditional components  
combined in a fresh and unusual way**



**PASTA CASARECCE**

Glacage of fermented lime | Green Asparagus | Chicory

Wild Garlic Pesto | Piment d'Espelette <sup>(w,m,e,x,r,u,F)</sup>

EUR 26,-

optionally with home-pickled salmon trout <sup>(x,F)</sup>

EUR 33,-



**ROASTED CELERIAC – VEGAN**

Sweet Potato | Leek Mosaic | Lukewarm lentil salad

Spring Mushroom Jus | Gremolata <sup>(A,x,r,u)</sup>

EUR 25,-



**CRISPY BELLY FROM THE SWABIAN PORK**

Two kinds of cauliflower

Bean Cassoulet | Corn | Salsa de Aji <sup>(r,m,x,l)</sup>

EUR 32,-

**FILLET OF SALMON TROUT**

Potato Slices | Variation of carrot

Salted Lemon | Beurre Meunière <sup>(F,A,m,x,r)</sup>

EUR 36,-

**The sweet or savoury finale – enjoy homemade patisserie specialities or  
cheese specialities to round off your meal**

**LITTLE SWEET TREATS**

1 scoop of sorbet of choice | Espresso  
1 praline or petit four of your choice | Espresso  
1 popsicle of your choice | Espresso <sup>(m,x,w,A)</sup>  
EUR 6,-  
EUR 7,-  
EUR 8,-

**STRAWBERRY CRÈME**

Sorbet, lettuce and broth of rhubarb  
Celery | Lime | Salt meringue <sup>(m,r,x,e,A)</sup>  
EUR 13,-

**CHOCOLATE GATEAU**

 Cocoa Fruit Sorbet | Coriander seeds  
Quince | Piedmontese hazelnut <sup>(m,w,o,l,n,b,x)</sup>  
EUR 14,-

**CHEESE SELECTION FROM THE AFFINEUR „WALTMANN“**

Homemade Fruit Bread | Pear Mustard  
pickled grapes <sup>(m,w,x,u,l,A)</sup>  
EUR 19,-

We would also be pleased to advise you on our daily recommendations  
from our fresh cuisine and patisserie.

# OUR 3-COURSE SPRING MENU RECOMMENDATION

*Enjoy our coordinated dishes as a 3-course menu*

## ASPARAGUS VELOUTÉ

Pickled asparagus | Wild garlic | Walnut Oil | Croutons

WINE RECOMMENDATION:

**2022 Pinot Gris estate wine dry.**

Aromas of juicy, yellow kiwis dance on the tongue.  
Nice creamy and nutty aromas on the palate and nose..

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## SOUS VIDE COOKED VEAL SEMER ROLL

Regional Asparagus  
Truffled Potato Muslin | Panko Crunch | Hollandaise sauce  
Citrus Flavors

WINE RECOMMENDATION:

**2021 Mommenheimer Riesling Ortswein dry.**

Immerse yourself in a world full of citrus nuances.  
Harmoniously balanced and classic acidity with a bouquet of herbs on the nose.

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## STRAWBERRY CRÈME

Sorbet, lettuce and broth of rhubarb  
Celery | Lime | Salt meringue

WINE RECOMMENDATION:

**2023 Terrassenwein medium-dry.**

Fruity, fresh summer wine of red berries and peach, which makes you want more.  
At the same time, pleasantly light, with a subtle acid structure..

## 3-Course Menu

**EUR 69,-**

**3-Course Menu with accompanying wine – 0,1l**

**EUR 79,-**



# OUR 4-COURSE SPRING MENU RECOMMENDATION

*Enjoy our coordinated dishes as a 4-course menu*

## SEASONAL SALAD

Wild Herbs | Lemon Vinaigrette  
Home-pickled vegetables | Pumpkin seeds  
Croutons | Goat cheese

WINE RECOMMENDATION:

**2022 Riesling Gutswein dry.**

Fruit and minerality come together on the tongue. Lime, ripe apple and honeydew melon in taste with a long reverberation.

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## HOME-PICKLED CHAR FILLET

Shiitake Dashi | Takuan Radish | Cucumber | Nori seaweed  
Salted Plum Sesame

WINE RECOMMENDATION:

**2022 Grüner Veltliner dry.**

Nuances of white pepper on the nose, accompanied by a bouquet of wild herbs and mint. Juicy aromas of ripe mirabelle plums in a long finish.

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## PASTA CASARECCE

Glacage of fermented lime | Green Asparagus | Chicory  
Wild Garlic Pesto | Piment d'espelette  
optionally with home-pickled salmon trout  
(+EUR 6)

WINE RECOMMENDATION:

**2022 Lörzweiler Pinot Blanc dry.**

A Pinot Blanc with depth. Slightly salty on the tip of the tongue. In addition, creamy cashew puree, sun-ripened oranges and subtle sage aromas on the palate

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## CHOCOLATE GATEAU

Cocoa Fruit Sorbet | Coriander seeds  
Quince | Piedmontese hazelnut

WINE RECOMMENDATION:

2021 Cuvée Stefanie red wine sweet.

Elderberry and sweet wild blueberries on the nose, plus a hint of thyme on the palate. The sweetness rounds off the taste experience.

## 4-Course Menu

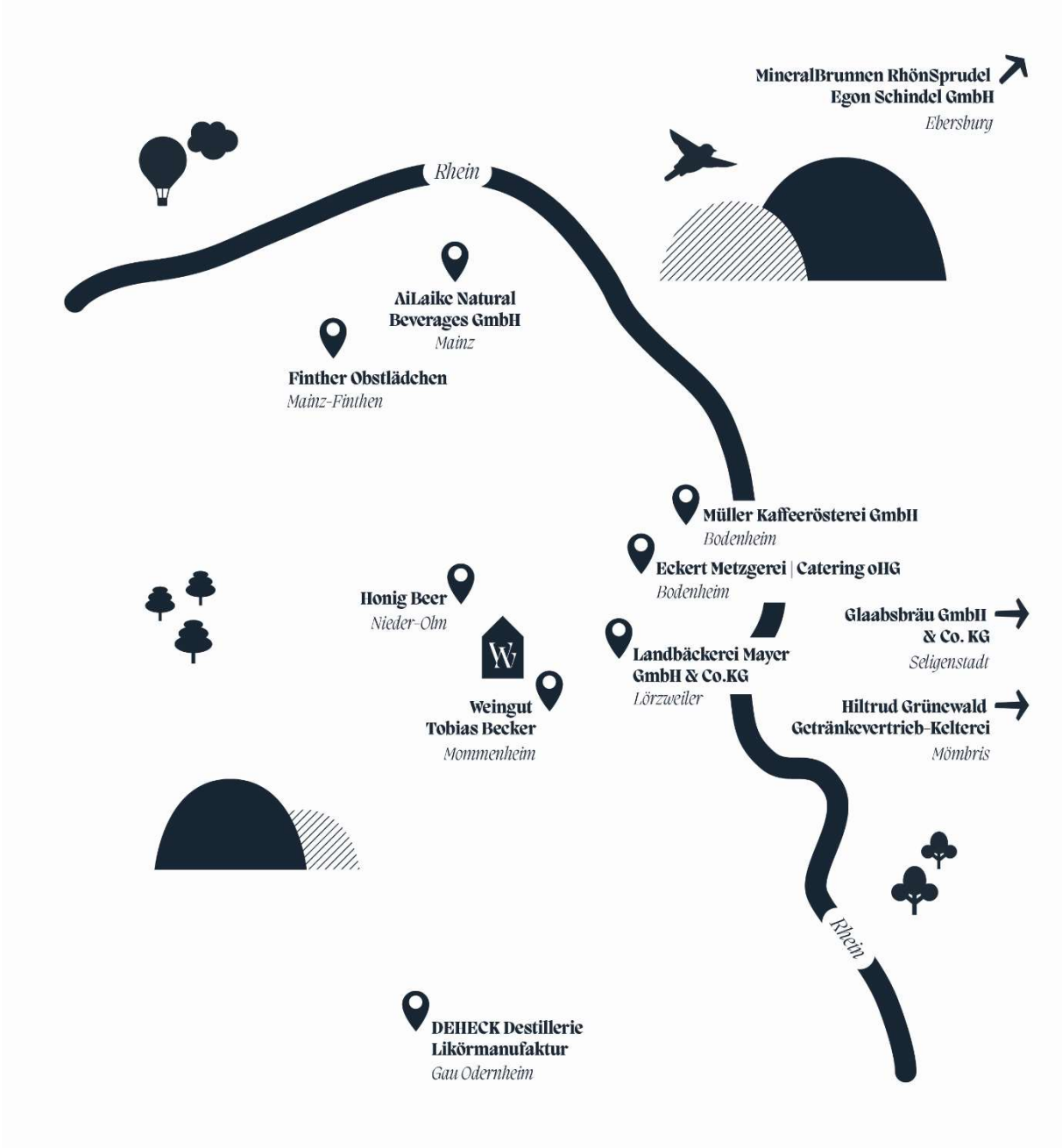
EUR 74,-

4-Course Menu with accompanying wine – 0,1l

EUR 87,-



# Our regional partners



# OUR SNACK MENUE FROM 12:00 am – 5:00 pm

*Delicious treats with your favorite wine*

## **The winemakers classics**

*Monday to Tuesday from 12:00 p.m. to 5:00 p.m*

**Spundekäs** | Pretzel <sup>(m,w,x)</sup>

EUR 12,-

**Hand cheese tartare** | caramelized red wine onions

farmers bread <sup>(m,w,x)</sup>

EUR 13,-

## **Winemakers Vesper**

Farmers bread | selection of cold cuts & ham | cheese | home-made sausage specialties

homemade butter | pickled vegetables <sup>(m,w,e,x)</sup>

EUR 19,-

## **Vegan tapas**

Homemade marinated olives | seasonally changing spread

Hummus | selection of breads <sup>(w,x,p,u,r)</sup>

EUR 14,-

## **Stone Oven classics**

*Wednesday to Sunday from 12:00 p.m to 5:00 p.m.*

### **Flammkuchen classic (tarte flambée)**

sour cream | bacon | cheese

spring onion <sup>(m,w,x,u,p,r)</sup>

EUR 13,-

### **Flammkuchen vegetarian (tarte flambée)**

Sour cream | Pumpkin | Onion | Cheese | Pumpkin seeds

Pumpkin Seed Oil <sup>(w,m,x,r,u)</sup>

EUR 14,-



## **The sweet final**

### **Homemade popsicles**

Dark chocolate vegan/gluten-free

additional flavours depending on seasonal availability <sup>(w,m,x)</sup>

EUR 5,-

*All prices include service and the currently applicable value-added tax,  
subject to changes by the legislator.*





# 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 **RHEINHESSEN** – 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 Weinzuhause. Every idea is great – it becomes even greater when people set out together for it. This is also the case in our 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 **MARIUS MÜCK** – 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 Dishes



**The seasonal asparagus delight – fresh from the fields of Mainz**

**April to June**



**REGIONAL ASPARAGUS**

Truffled Potato Muslin  
Panko Crunch | Hollandaise sauce  
Citrus flavors (m,A,r,x,w,e)

EUR 32,-

With sous vide cooked

**Seme roll of veal**

EUR 39,-

With a crispy belly from the  
**Swabian-Hallish Country pig**

EUR 36,-

With tranches from the

**Salmon trout**

EUR 41,-

**Our wine recommendation for the asparagus selection:**

**2023 Grüner Veltliner Gutswein dry**

0.2l glass EUR 5.20

0,75l bottle EUR 17,90

**2022 Pinot Blanc Gutswein dry**

0.2l glass EUR 5.20

0,75l bottle EUR 17,90

