



Spring Delight

W

W E I N Z U H A U S E

Hotel. Restaurant. Vinothek

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Welcome to our „Esszimmer“ *Seasonal, sustainable and rooted in the region*

Our menu brings together beloved classics and seasonal highlights, inspired by what each season has to offer.

We love freshness. We live craftsmanship.

Not only in our estate wines by winemaker **Tobias Becker**, but also in our kitchen.

That is why we consciously collaborate with regional partners — out of conviction and respect for the product, the producer, and nature.

The result is a cuisine that authentically reflects Rheinhessen while embracing a cosmopolitan perspective.

Rooted in the region, inspired by the world.

Under the direction of **Keenna Harris**, our kitchen team creates modern dishes with character — precise in craftsmanship, clear in flavor, and surprising in combination.

Tradition meets new ideas — uncomplicated, creative, and crafted with attention to detail.

Discover with us how versatile Rheinhessen can taste and allow our service team, led by **Vahid Baradaran**, to indulge you in a truly memorable culinary experience.

Your hosts, **Stefanie & Thomas Wild**
together with the entire **Weinzuhausa-Team**

Signature-dish

Vegetarian / Vegan dish

Locally sourced and sustainable

From vine to glass

Weingut Tobias Becker – Mommenheim

Our wine, sparkling wine and grape juice come from our own family-run winery. Across 20 hectares of vineyards, the grapes grow in the immediate surroundings of our estate.



Fresh from the Field

Obsthof Frorath – Mainz-Finthen

Our fruit and vegetables are delivered directly to us via short transport routes. The Frorath family runs a regional fruit and vegetable wholesale business as well as a farm shop.



Bread with a Taste of Home

Landbäckerei Mayer – Lörzweiler

Baked using traditional craftsmanship, these breads stand for genuine baking expertise, time, and quality — and for the aroma of freshly baked bread in the morning.

It Doesn't Get Fresher Than This

Our Own Water

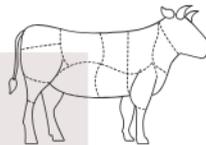
We draw our water ourselves. Thanks to our water treatment system, we can serve still, medium, or sparkling water directly from the tap.



Butchery Craft with Tradition

Metzgerei Eckert – Bodenheim

At Metzgerei Eckert, traditional butchery is brought to life — with experience, care, and a commitment to delivering only the highest quality.



A Strong Partnership from the Neighborhood

Eckes-Granini – Nieder-Olm

The company operates nationwide, yet its main site is located in nearby Nieder-Olm. This close proximity has fostered a trusting partnership with us.



Sweet Variety from the Beehive

Brigitte Beer – Nieder-Olm

The type of honey varies depending on the blossoms in bloom, as the bees collect wherever flowers are currently flourishing.

This creates a natural product that reflects the diversity of our region.



Rheinhessen Distilling Craft

The Deheck Family – Gau-Odernheim

With artisanal skill and attention to detail, the Deheck family produces a wide range of spirits, brandies, and liqueurs.



Full of Character & Organic

Braumanufaktur Sander – Worms

Even in a wine hotel, beer deserves to be enjoyed. The Braumanufaktur Sander from Worms brews organic beers with character — beyond the mainstream and with a true passion for authentic brewing craftsmanship.



Delights to Take Home – **Inspirations from Wine**

In our vinotheque, you can discover special “inspirations from wine”: cold-pressed grape seed oil, fine wine jelly, Riesling mustard, or Silvaner herb pasta — all crafted by small artisanal producers from **Rheinhessen**.



Rheinhessen

SNACK MENU

Little Delights to Pair with Wine

Daily from 12:00 – 17:00

Monday & Tuesday for hotel guests until 20:00

SPUNDEKÄS

Grape Seed Oil | Barberries | Pretzel

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

EUR 12,-

RHEINHESSISCHES HANDKÄS TARTARE

Caramelized red wine onions

Country bread (m,w,x,h,g,u,r,A)

EUR 13,-

WINEMAKER'S PLATTER

Homemade sausage specialties | Pepper sticks

Cold roasted meat slices | Country ham

House-pickled vegetables

Homemade butter | Rustic country bread

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

EUR 19,-

SOUP OF THE DAY

Based on seasonal and daily availability

Enjoy our soups or stews

Rustic country bread

(m,w,x,e,A)

EUR 15,-

ROASTED FOCACCIA

Roast beef | Parmesan

Mustard mayonnaise

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

EUR 16,-

CAPRESE

Tomatoes | Mozzarella

Homemade herb pesto | Herb oil

Sea salt | Rustic country bread

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

EUR 16,-

CHEESE QUICHE

Lingonberry compote

Seasonal salad | Vinaigrette

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

EUR 15,-

CLASSIC TARTE FLAMBÉE

Sour cream | Bacon | Onions | Cheese |

Arugula

(m,w,x,r,p)

EUR 14,-

VEGETARIAN TARTE FLAMBÉE

Sour cream-ricotta | Arugula | Apple

Red onions | Thyme | Honey

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

EUR 13,-

We recommend our **Wine of the Month** with the tarte flambée



APPETIZERS

SEASONAL SPRING SALAD

Pomegranate seeds | Caramelized goat cheese

Yellow radish | Focaccia chips

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

EUR 15,-

OPTIONAL WITH

Pan-seared corn-fed chicken breast

EUR 21,-

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WILD GARLIC CREAM SOUP

Cream cheese | Vegetable crunch | Herbs | Garlic croutons



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

EUR 14,-

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HERRING SPRING ROLL

Cucumber salad | Herbs | Sour cream-herb sauce “Sylter style”



(f,k,t,m,u,r,b,s,x)

EUR 17,-

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BAKED FARM EGG IN A POTATO CRUST

Potatoes | Seasonal salad selection | Smoked foam | Herbs



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

EUR 16,-



BEEF FILLET CARPACCIO

Truffled sour cream | Black garlic aioli
Toasted sourdough bread | Fresh herbs | Capers | Herb oil



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

EUR 19,-



SPUNDEKÄS

Grape Seed Oil | Barberries | Pretzel

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

EUR 12,-



RHEINHESSESISCHES HANDKÄS TARTARE



Caramelized red wine onions
Country bread (m,w,x,h,g,u,r,A)

EUR 13,-



WINEMAKER'S PLATTER

Homemade sausage specialties | Pepper sticks
Cold roasted meat slices | Country ham | House-pickled vegetables
Homemade butter | Rustic country bread

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

EUR 19,-



CHEESE QUICHE

Lingonberry compote
Seasonal salad | Vinaigrette

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

EUR 15,-





THE MAIN COURSE

ROSEMARY RISOTTO

Parmesan | Red beet | Roasted parsnip | Ricotta
Almond-honey pesto | Herbs | Vegetable crunch



(m,w,u,r,s,b,x,o,n,β)

EUR 26,-

(also available vegan upon request)

OPTIONAL WITH

Pan-seared corn-fed chicken breast

EUR 32,-



CATCH OF THE DAY

Puy lentils | Herb beurre blanc | Green asparagus

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

EUR 34,-



SOUS VIDE COOKED TOPSIDE BEEF

Potato-celery gratin | Steffi's red wine blend jus | Chimichurri | Bimi

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



EUR 36,-



THE MAIN COURSE

TRIANGOLI PASTA

Pecorino | Roasted pine nuts | Arugula | Pear | Fig gel



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

EUR 29,-



SEASONAL SPRING SALAD

Pomegranate seeds | Caramelized goat cheese

Yellow radish | Focaccia chips

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

EUR 19,-

OPTIONAL WITH

Pan-seared corn-fed chicken breast

EUR 25,-



DAILY SPECIALS & MONTHLY PROMOTION

We are happy to advise you on our daily specials and our culinary monthly promotion.



THE SWEET FINALE

YOGURT-MINT MOUSSE

Raspberry sorbet | Tuile | Chocolate soil

(m,w,e,x)

EUR 13,-

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PASSION FRUIT CRÈME BRÛLÉE

White peach sorbet | Tuile

(m,x,w,e)

EUR 15,-

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SWEET TREATS

1 scoop of sorbet of your choice | Espresso

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

EUR 6,-

1 praline of your choice | Espresso

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

EUR 7,-

1 ice cream bar of your choice | Espresso

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

EUR 8,-





Our 3-Course Spring Menu – Classic

WILD GARLIC CREAM SOUP

Cream cheese | Vegetable crunch | Herbs | Garlic croutons

Wine Recommendation:

2025 Sauvignon Blanc Estate Wine – Dry

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SOUS VIDE COOKED PINK TOPSIDE BEEF

Potato-celery gratin | Steffi's red wine blend jus | Chimichurri | Bimi

Wine Recommendations:

2025 Grauburgunder Estate Wine – Dry

2024 Spätburgunder Estate Wine – Dry

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PASSION FRUIT CRÈME BRÛLÉE

White peach sorbet | Tuile

Wine Recommendation:

2024 Bacchus Estate Wine – Off-Dry

3-Course Menu

EUR 59,-

Corresponding wine pairing
per 0.1L EUR 12,-





Our 3-Course Spring Menu – Vegetarian

SEASONAL SPRING SALAD

Pomegranate seeds | Caramelized goat cheese
Yellow radish | Focaccia chips

Wine Recommendation:

2025 Weißburgunder Estate Wine – Dry

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Rosemary Risotto

Parmesan | Red beet | Roasted parsnip | Ricotta
Almond-honey pesto | Herbs | Vegetable crunch

Wine Recommendations:

2025 Riesling Estate Wine – Dry

2025 Rosé Cuvée Estate Wine – Dry

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YOGURT-MINT MOUSSE

Raspberry sorbet | Tuile | Chocolate soil

Wine Recommendation:

2025 Scheurebe Estate Wine – Off-Dry

3-Course Menu

EUR 54,-

Corresponding wine pairing
per 0.1L EUR 12,-

