

OUR SUMMER MENU

seasonal delights from june to september

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

SPUNDEKÄS'

Grape Seed Oil | Barberries | Pretzel ^(m,w,x)
EUR 12,-

RHEINHESSISCHES HANDKÄS' TATAR

Caramelized red wine onions
Rustic Country Bread ^(m,w,x)
EUR 13,-

LANDPARTIE

Selection of cold cuts | Ham | Cheese | Home-made sausage specialities
Homemade Butter | Home-pickled vegetables
Handkäs'with music | Rustic Country Bread
^(m,w,e,u,x)
EUR 19,-

Our cold and warm appetizers

SEASONAL LEAF SALAD

Wild herbs | Lemon vinaigrette | home-picked vegetables
Roasted seeds | Croutons | Grape chutney
Caramelized goat cheese ^(x,m,w,r,u)
EUR 17,-



BURRATINA

Herbal vinaigrette | Colorful tomatoes
Rocket | Focaccia Chips ^(m,r,x,u,f)
EUR 17,-



VITELLO RHEINHESSEN STYLE

Pink Cooked Veal Semer Roll | Salmon trout trio | baked capers
Chervil mayonnaise | Herb salad ^(x,m,f,u,r,F,e)
EUR 19,-



CEVICHE

Brook trout | Rainbow trout | Mussels | North Sea Crab | Sweet Potato
Lime | Coriander | Peanut | Popcorn ^(x,s,b,F,w,m,r,u,n)
EUR 20,-



Our intermediate courses
also a pleasure as an appetizer or main course



GAZPACHO AMARILLO

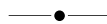
Zucchini | Peppers | Tomato | Chili | Croutons ^(x,u,r,w,p)
EUR 18,-



PASTA CASARECCE

Fresh Truffle | Glacage | green peas
Wild broccoli | Garden herb pesto ^(x,u,r,w,e)
EUR 23,-

optionally with pickled beef rump ^(x,u,r,w,e,p)
EUR 28,-



Enjoy our Pasta Casarecce with fresh truffle
alternatively also as the main course

EUR 37,-

optionally with pickled beef rump
EUR 41,-



CLASSIC SORBET

Sorbet of cocoa fruit
Scheurebe Winzer Sparkling Wine - extra dry ^(x,A)
EUR 9,-

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

SOUS VIDE COOKED VEAL BOILED BEEF

Parsley and Potato Mousseline | wild broccoli

Bacon Chip | Sage Jus (x,u,w,m,r,p,A)

EUR 36,-



SALTED LEMON RISOTTO

Yellow Beetroot | Sweet potato

Parmigiano Reggiano Garden herbs (x,r,u,w,m)

EUR 27,-



FREGOLA SARDA

Tomato sugo | Colorful tomatoes

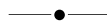
Panko | home-marinated olives (x,r,u,w)

optionally with fried corn chicken breast | Tomato foam

EUR 32,-

or braised eggplant | Celery Jus

EUR 28,-



CONFIT FILLET OF RAINBOW TROUT

Baked potato slices | lukewarm fennel salad

Black Garlic | Beurre Colbert (x,r,u,w,m,F)

EUR 37,-

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 ^(m,x,w,A)

EUR 6,-

EUR 7,-

EUR 8,-



RASPBERRY MOUSSE

White Chocolate | Spruce shoot brew
Vanilla Ice Cream | Honey ^(m,x,e,A)

EUR 14,-



CHOCOLATE GATEAU

Elderflower from Mommenheim | Grape sorbet
Piedmontese hazelnut ^(m,w,o,l,n,b,x)

EUR 13,-



CHEESE SELECTION FROM THE BACKESHOLZER BIOLAND HOF

Homemade Fruit Bread | Pear Mustard
Pickled grapes ^(m,w,x,u,l,A)

EUR 19,-

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

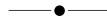
OUR 3-COURSE SUMMER MENU RECOMMENDATION

Enjoy our coordinated dishes as a 3-course menu

SEASONAL LEAF SALAD

Wild herbs | Lemon vinaigrette | home-picked vegetables
Roasted seeds | Croutons | Grape chutney
Caramelized goat cheese

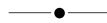
WINE RECOMMENDATION:
2023 Grüner Veltliner estate wine dry



SOUS VIDE COOKED VEAL BOILED BEEF

Parsley and Potato Mousseline | wild broccoli
Bacon Chip | Sage Jus

WINE RECOMMENDATION:
2023 Grauer Burgunder estate wine dry



CHOCOLATE GATEAU

Elderflower from Mommenheim | Grape sorbet
Piedmontese hazelnut

WINE RECOMMENDATION:
2023 Scheurebe estate wine medium-dry

3-Course Menu

EUR 62,-

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

EUR 74,-



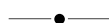
OUR 4-COURSE SUMMER MENU RECOMMENDATION

Enjoy our coordinated dishes as a 4-course menu

BURRATINA

Herbal vinaigrette | Colorful tomatoes
Rocket | Focaccia Chips

WINE RECOMMENDATION:
2023 Weißburgunder estate wine dry



GAZPACHO AMARILLO

Zucchini | Peppers | Tomato | Chili | Croutons

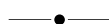
WINE RECOMMENDATION:
2023 Cuvée Rosé estate wine dry



SALTED LEMON RISOTTO

Yellow Beetroot | Sweet potato
Parmigiano Reggiano Garden herbs

WINE RECOMMENDATION:
2023 Chardonnay estate wine dry



RASPBERRY MOUSSE

White Chocolate | Spruce shoot brew
Vanilla Ice Cream | Honey

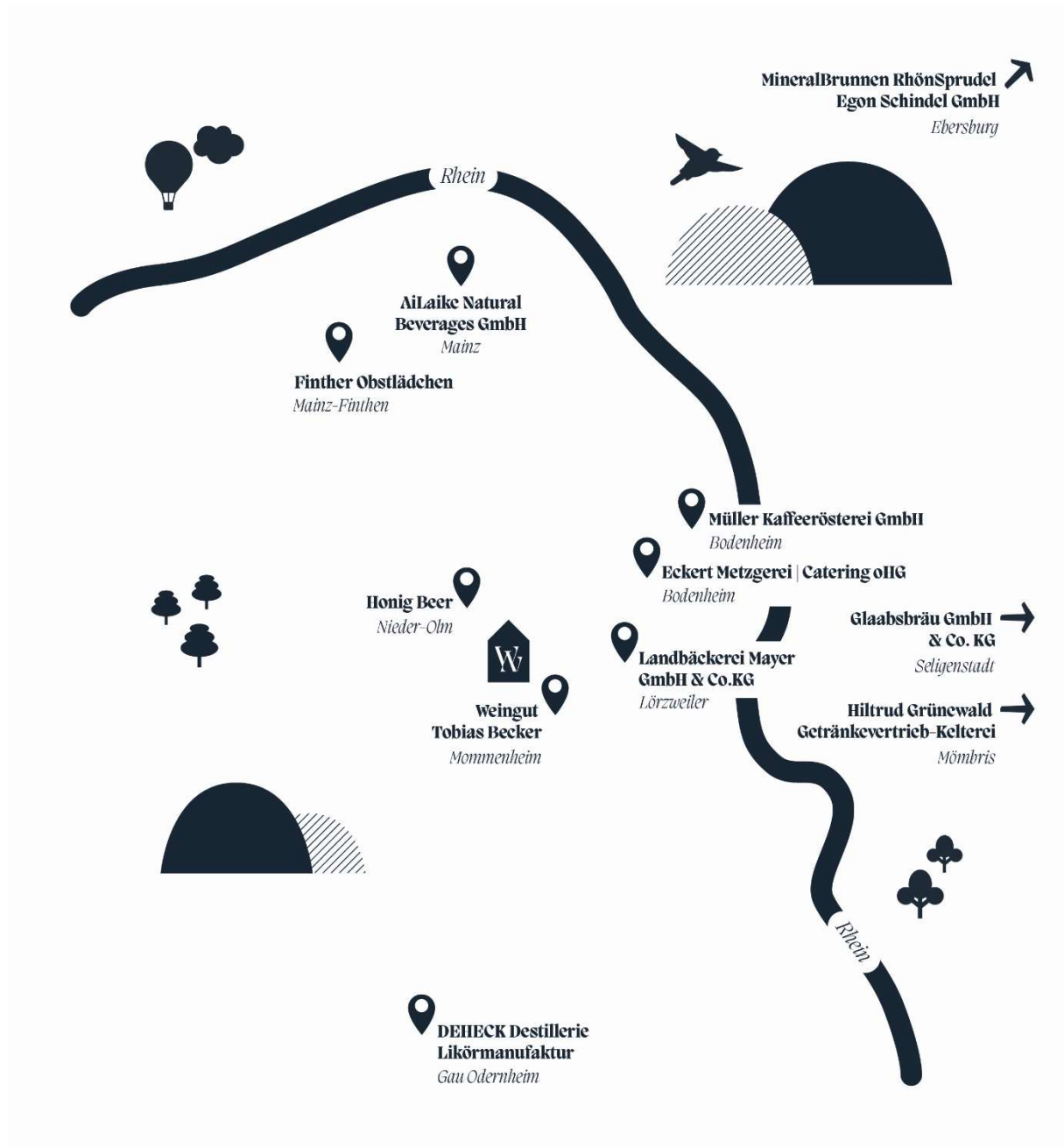
WINE RECOMMENDATION:
2023 Terrassenwein Rosé estate wine medium-dry

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 ^(m,w,x)

EUR 12,-

Hand cheese tartare | caramelized red wine onions

farmers bread ^(m,w,x)

EUR 13,-

Winemakers Vesper

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

homemade butter | pickled vegetables ^(m,w,e,x)

EUR 19,-

Vegan tapas

Homemade marinated olives | seasonally changing spread

Hummus | selection of breads ^(w,x,p,u,r)

EUR 14,-

The sweet final

Homemade popsicles

Dark chocolate vegan/gluten-free

additional flavours depending on seasonal availability ^(w,m,x)

EUR 5,-

Stone Oven classics

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

Flammkuchen classic (tarte flambée)

sour cream | bacon | cheese

onions ^(m,w,x,u,p,r)

EUR 13,-

Flammkuchen vegetarian (tarte flambée)

Sour cream | rocket | onion | cherry tomatoes | goat cheese ^(w,m,x,r,u)

EUR 14,-



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 Weinzuhaus. 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

