WELCOME TO RIESLING!

For our chef Alexander Ehrgott, a careful selection of local and seasonal high-quality produce is the basis for a successful menu. If such a selection is combined with international and modern ingredients of premium quality, the result is a multi-facetted and exciting cuisine which is reliable as well as surprising, down-to-earth as well as sophisticated, and classic as well as innovative. And all this is possible because our chef is a true artisan, who work with passion and dedication to detail. He gives the same attention to classic regional dishes and rural manor house cooking as to culinary creations with a supraregional and international touch.

Our light-meal menu contains dishes based on the best regional ingredients, such as game from the forests of the Hinterland and the Taunus, local cheeses and meat as well as artisan sausages. Our Vesper (light meals), Schmankerl (snacks) and hearty home cooking are great treats for all those who do not have this choice every day or cannot easily procure such fare. And our hearty Rieslings sold by the glass are the perfect companions for this kind of food.

Our main menu varies with the seasons and consists of a menu recommendation, starters, soups, main courses and desserts. We choose all these dishes to accompany the Riesling wines grown at Schloss Vollrads. Our wines can be found on the menus of the best restaurants worldwide. This is hardly surprising since Riesling is generally regarded as the king among the white wines and as an ideal food companion.

Riesling does not dominate fine cuisine but instead emphasizes the ingredients' own taste and the flavors created by different preparation methods. At this point, it becomes apparent that our chef has many years of experience, undertaken comprehensive travels and gathered impressions in numerous countries throughout the world. Pan-fried dishes are rare at our restaurant. You are more likely to find braised dishes and time-consuming cooking techniques. Great cuisine takes time – just as does great Riesling.
Our service team headed by Stefan Golde is always ready to assist you with recommendations for your own unique menu and the perfect wines to go with it.



Alexander Ehrgott, Chef

I am the chef at Schloss Vollrads' Gutsrestaurant (manor house restaurant). Since I spend most of my time in the kitchen, creating dishes for you to accompany a good Riesling, you do not often get the opportunity to see me. Thus I decided to introduce myselve to you by way of this photograph, to show you who is working for you behind the scenes.

We are ready to meet your needs with regard to mild allergies and food intolerances. However, if these constitute major hazards to your health or might even be life-threatening, please understand that we are unable to take on this responsibility. In cases such as these, we regret that we won't be able to serve you food.

VESPERS

	EUR
Bread basket with two kind of dips per person	4,00
Mixed side salad [3,4,11]	5,50
Winter salad with tomato dressing [3,4,11]	
with pesto, roasted seeds and croutons	12,00
with vegetable tempura and mango chutney	16,50
with fried prawns and mango chutney	17,50
Premium smoked salmon [2,3,4] with apple-horseradish, salad and potato pancakes	17,50
Fried black pudding of Swabian Haellisch country pork [1] with purée of potatoes and apples with shallot-mustard sauce	16,50
The "Classic" [1,3,4] Escalope of country pork, panfried in butter, with fried potatoes and cranberries	19,00
Grilled sausage from Rheingau butchery "Bach" [1,2,5,6] with horseradish-mustard and potato-cucumber salad	12,50
Aspic of venison [1,3,4] with apple-cranberry chutney, fried potatoes and mixed salad	17,00
Baked spring roll of goat cheese and thyme [9] with tomato-olive ragout	16,00

Additives: 1 Potassium nitrite, 2 preservatives, 3 antioxidants, 4 coloring agent, 5 phosphate, 6 sweetener, 7 caffeinated, 8 contains quinine, 9 blackened, 10 contains a source of phenylalanine, 11 contains sulfites

OUR SUGGESTIONS FOR APERITIF

		EUR
Paradiso "Scheibel" blueberry liqueur extra dry filled up with Schloss Vollrads Riesling sparkling wine	0,1 l	7,00
Bellini Schloss Vollrads style Liqueur of peach with Schloss Vollrads sparkling wine	0,1 l	7,00
KALTE ENTE Schloss Vollrads style Punch with mild, bloomy wines, lemon on ice cubes and filled up with Schloss Vollrads sparkling wine	0,2 l	8,00
Hugo	0,2 l	8,00
Aperol Spritz	0,2 l	8,00
Limoncello Spritz	0,2 l	8,00
LA CASCARA Aperitivo from the coffee-bean-fruit with grapefruit, rosemary and Schloss Vollrads sparkling wine	0,2 l	8,00
APERITIVO ARANCIA ORANGE with non-alcoholic sparkling wine or tonic water (non-alcoholic)	0,2 l	7,50

Sparkling wine

Schloss Vollrads Riesling sparkling wine brut	0,1 l 0,75 l	5,50 35,50
Schloss Vollrads Riesling sparkling wine extra brut	0,75 l	39,00
2018 Schloss Vollrads Schlossberg Riesling Sekt Brut Nature VDP. GROSSE LAGE®	0,75 l	79,00
(-VOL%)RATZ SPARKLING Riesling non-alcoholic from dealcoholized wine	0,1 l 0,75 l	4,20 27,00
"Freeling" Riesling grape secco, unfermented (non-alcoholic)	0,1 l 0,75 l	3,50 19,00

VEGETARIAN MENU "GUTSRESTAURANT"

Goat Cheese with a Walnut Crust
on beetroot Carpaccio with Apple Dressing[11]

2024 Winkel
Riesling Kabinett semi-dry VDP.ORTSWEIN

Ricotta Tortellone with pine nut spinach,
Parmesan foam and braised tomatoes[11]

2022 Schloss Vollrads SCHLOSSBERG **Reserve**
Riesling dry

Crème Catalana
with kumquats and orange sorbet [11]

2025 Schloss Vollrads
Riesling Auslese

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3 course menu € 45,00 per person

Corresponding wine recommendation of our winery director
(0,1 l glass per course)

for a 3 course menu € 19,00 per person

For further enjoyment at home, you can buy our wines listed here directly from us at the restaurant beyond the opening times of our wine shop.
Of course, to winery prices - just talk to us, we are happy to hand over a price list.

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MENU “GUTSRESTAURANT”

Scallops and Shrimp
with Orange-Chicory and Pomegranate Dressing [11]
2024 Winkel
Riesling Kabinett semi-dry VDP.ORTSWEIN

Pink fried sirloin steak
with provencal vegetables and ricotta roulade [11]
2022 Schloss Vollrads SCHLOSSBERG **Reserve**
Riesling dry

Crème Catalana
with kumquats and orange sorbet [11]

2025 Schloss Vollrads
Riesling Auslese

3 course menu € 60,00 per person

Corresponding wine recommendation of our winery director
(0,1 l glass per course)

for a 3 course menu € 19,00 per person

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STARTERS

	EUR
Goat Cheese with a Walnut Crust [11] on beetroot Carpaccio with Apple Dressing	15,50
Lamb's lettuce with potato dressing [11] fried goose liver and black nuts	18,00
without goose liver	14,00
Scallops and Shrimp [11] with Orange-Chicory and Pomegranate Dressing	19,50
Two Types of Quail with Duck Liver Praline[11] lukewarm black salsify salad, brussels sprout leaves, and truffle vinaigrette	20,50

SOUPS

Chestnut cream soup[11] with croutons	7,50
Boiled beef broth [11] with semolina dumplings vegetable stripes	8,00

MAIN COURSES

Ricotta Tortellone with pine nut spinach, [11] Parmesan foam and braised tomatoes	20,00
Fried fillet of pike perch, [11] truffled potatoes and leeks with a Riesling sauce	28,50
Braised deer ragout in cranberry sauce [11] with creamy savoy cabbage, Spätzle and mushrooms	29,50
Pink fried sirloin steak [11] with provencal vegetables and ricotta roulade	34,00
Oven-fresh roast goose with mugwort jus, [11] red cabbage, potato dumplings and chestnuts *Goose raised by Nature & Respect*	45,00

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SWEETS

	EUR
Coffee connection [11] Freshly brewed espresso, cappuccino or coffee, **or** an small glas Schloss Vollrads Auslese served with 3 sweet delicacies of our patisserie	12,00
Vollradser Apple Tart [11] with caramel sauce and vanilla ice cream	10,00
Crème Catalana [11] with kumquats and orange sorbet	10,50

PLEASURES MADE WITH

Sundae "Countess Clara" [6,11] Mango and joghurt ice cream with exotic fruits, Batida de Coco and whipped cream	8,50
Sorbet variation [6,11] filled up with Schloss Vollrads sparkling Riesling wine	8,50
Castle sundae [6,11] Walnut and vanilla ice cream with marinated grapes, grape liqueur and whipped cream	8,50
Mixed ice cream [6]	6,50
Mixed ice cream with whipped cream [6]	7,00

Additives: 1 Potassium nitrite, 2 preservatives, 3 antioxidants, 4 coloring agent, 5 phosphate, 6 sweetener,
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WINE BY THE GLASS SCHLOSS VOLLRADS RIESLING

		EUR
2025 Estate Riesling dry VDP.GUTSWEIN	0,2 l	7,50
2025 Estate Riesling semi-dry VDP.GUTSWEIN	0,2 l	7,50
(- VOL%) RATZ RIESLING non-alcoholic	0,2 l 0,75 l	6,50 23,00
2025 “Sommer“ Riesling dry	0,2 l 0,75 l 1,5 l	6,00 20,00 39,00
2025 Riesling fruity-sweet VDP.GUTSWEIN	0,2 l	7,50
2025 Winkel Riesling Spätlese fruity-sweet VDP. ORTSWEIN	0,2 l	11,00
2025 Riesling Auslese noble sweet	0,1 l	13,00

SPECIAL QUALITIES

2025 Winkel Riesling dry VDP.ORTSWEIN	0,2 l	8,70
2024 Winkel Riesling Kabinett semi-dry VDP.ORTSWEIN	0,2 l	8,70
2024/2025 Riesling EDITION semi-dry VDP.GUTSWEIN	0,2 l	9,20
2024 1716 Cabinet Schloss Vollrads Winkel Riesling dry VDP. ORTSWEIN	0,2 l	9,50
2022 Schloss Vollrads SCHLOSSBERG **Reserve** Riesling dry	0,2 l 0,75 l	16,50 59,00

WINES PER BOTTLE SCHLOSS VOLLRADS RIESLING

VDP.GUTSWEIN

2025 Riesling dry VDP.GUTSWEIN	0,75 l	26,50
2025 Riesling semi-dry VDP.GUTSWEIN	0,75 l	26,50
2025 Riesling fruity-sweet VDP.GUTSWEIN	0,75 l	26,50
2024/2025 Riesling EDITION semi-dry VDP.GUTSWEIN	0,75 l	32,00

All wines without a predicate are quality wines

All wines contain sulfites

WINES PER BOTTLE

		EUR
VDP.ORTSWEIN		
2025 Winkel Riesling dry VDP.ORTSWEIN	0,75 l	30,00
2024 Winkel Riesling Kabinett semi-dry VDP.ORTSWEIN	0,75 l	30,00
2022 Winkel Riesling Kabinett fruity-sweet VDP.ORTSWEIN	0,75 l	30,00
2024 1716 Cabinet Schloss Vollrads Riesling trocken VDP.ORTSWEIN	0,75 l	33,00
2025 Winkel Riesling Spätlese fruity-sweet VDP.ORTSWEIN	0,75 l	37,00
2015 Winkel Riesling Spätlese fruity-sweet VDP.ORTSWEIN	0,75 l	37,00
2023 Winkel Riesling dry **Magnum** VDP.ORTSWEIN	1,5 l	59,00
VDP.Grosse Lage® dry		
2024 Schloss Vollrads SCHLOSSBERG Riesling GG VDP.GROSSE LAGE®	0,75 l	61,00
2023 Schloss Vollrads SCHLOSSBERG Riesling GG VDP.GROSSE LAGE®	0,75 l	61,00
2021 Schloss Vollrads SCHLOSSBERG Riesling GG VDP.GROSSE LAGE®	0,75 l	61,00
2020 Schloss Vollrads SCHLOSSBERG Riesling GG VDP.GROSSE LAGE®	0,75 l	61,00
2018 Schloss Vollrads SCHLOSSBERG Riesling GG VDP.GROSSE LAGE®	0,75 l	61,00
2017 Schloss Vollrads SCHLOSSBERG Riesling GG VDP.GROSSE LAGE®	0,75 l	61,00
2018 Schloss Vollrads GREIFFENBERG Riesling GG VDP.GROSSE LAGE®	0,75 l	70,00

All wines without a predicate are quality wines

All wines contain sulfites

WINES PER BOTTLE

EUR

Matured Riesling wines - Schloss Vollrads from the decades

2004 Schloss Vollrads Spätlese „Gourmet Dinner“ residual sugar 34 g/l	0,75 l	44,00
1999 Schloss Vollrads Spätlese	0,75 l	47,00
1995 Schloss Vollrads Spätlese	0,75 l	47,00
1993 Schloss Vollrads Spätlese	0,75 l	47,00
2007 Schloss Vollrads Spätlese Goldkapsel VDP.GROSSE LAGE®	0,75 l	57,00
2001 Schloss Vollrads Spätlese Goldkapsel VDP.GROSSE LAGE®	0,75 l	57,00

Schloss Vollrads premium wines

1211 Schloss Vollrads Riesling Qualitätswein dry Our dry premium wine from the vintage 2018	0,75 l	128,00

A Riesling as noble as it could be! From one of the oldest wineries in Germany. 100% hand-picking from the best plots of our monopoly vineyard site Schloss Vollrads. Maceration and fermentation on the skins, long yeast storage, aging in new oak barrels and stainless steel tanks give this wine its unique character.

All wines without a predicate are quality wines

All wines contain sulfites

WINES PER BOTTLE

		EUR
Noble sweet Riesling		
2025 Riesling Auslese	0,375 l	49,00
2018 Riesling Beerenauslese	0,375 l	169,00
2002 Riesling Trockenbeerenauslese	0,375 l	199,00
Schloss Vollrads Brandy		
Schloss Vollrads Grape pomace brandy of Riesling	2 cl	4,50
Brandy XO 6 years aged in wooden barrels	2 cl	4,50
Wine liqueur of Riesling wine	2 cl	3,50

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All wines contain sulfites

SCHLOSS VOLLRADS & FRIENDS

Schloss Vollrads has long specialized in one grape variety and grows 100% Riesling.
This has a long tradition and is our passion.

Since we are convinced of the quality of the red wines of our friendly wineries, we have decided to include a selection of wines in our program:

		EUR
2023 Spätburgunder dry	0,2 l	8,70
VDP. GUTSWEIN, Weingut Allendorf	0,75 l	29,50
2021 Asmmanshäuser Spätburgunder dry	0,75 l	49,00
VDP. ORTSWEIN, Weingut Allendorf		
20201Pinot Noir Rheingau	0,2 l	13,50
Weingut Chat Sauvage	0,75 l	47,00

SCHLOSS VOLLRADS

Chat Sauvage

FAMILIE ALLENDORF Rheingau

All wines without a predicate are quality wines

All wines contain sulfites

NON-ALCOHOLIC BEVERAGES

		EUR
Mineral water		
Elisabethen Quelle still, medium, sparkling	0,75 l	8,00
still, medium	0,5 l	5,50
still, medium	0,25 l	3,50
Soft drinks		
Bizzl Cola [4,7]	0,3 l	4,50
Coca Cola light [4,7,10]	0,3 l	4,50
Bizzl Lemon/Orange [3,4]	0,3 l	4,50
Bizzl Apple juice spritzer	0,3 l	4,50
(we also serve all Bizzl beverages in 0,4 l)		
Schweppes Tonic Water [8]	0,3 l	4,50
Schweppes Bitter Lemon [3,8]	0,3 l	4,50
Schweppes Ginger Ale [4]	0,3 l	4,50
Proviant organic Rhubarb lemonade [3]	0,33 l	4,50
Proviant organic Orange lemonade [3]	0,3 3l	4,50
Proviant organic Cherry-Pomegranate spritzer [3]	0,3 3l	4,50
Richard's Sun Ice Tea	0,33 l	4,50
Peach, [3,] Lemon, [3] Pomegranate [3]		
Juices		
Apple juice, Grape juice, Orange juice	0,3 l	4,50
Hot beverages		
Coffee [7]	Tasse	3,80
Espresso [7]	Tasse	3,80
Cappuccino [7]	Tasse	4,00
Latte Macchiato [7]	Tasse	4,30
Tall café au lait [7]	Tasse	4,30
Tea	Glas	3,50
Darjeeling, Earl Grey [7]		
Green Tea [7], Fruits Tea, Rooibos,		
Peppermint Tea, Chamomile Tea, Herbs Tea		

Additives: 1 Potassium nitrite, 2 preservatives, 3 antioxidants, 4 coloring agent, 5 phosphate, 6 sweetener, 7 caffeinated, 8 contains quinine, 9 blackened, 10 contains a source of phenylalanine, 11 contains sulfites

GUARANTEE
OF ORIGIN

We consider products of major quality as the key to our success. Hence we guarantee the origin of these selected specialities:

Bäckerei Faust

The bakery Faust, a small, but fine company of our neighbour village Geisenheim. Managed meanwhile in the 4th generation. Master baker Willi Faust produces daily good bread from selected raw materials according to traditional craftsmanship and with much love - bread in pure culture.

Rheingau venison from the König family

Natural and genuine, more organic is not possible - with this motto, the König family from Geisenheim has committed themselves to game hunting. From hunt to processing everything is carried out under one roof.

Forellenzucht Siegbert Seitz im Wispertal

The trout bred by Siegbert Seitz counts to the best of the world among gourmets.
The flowing, clean water of the Wisper led by slate rock accumulates with many minerals. The taste is influenced by the terroir just like the Riesling.

Café am Dom, Geisenheim

Since 2009 Stefan and Marcus Pretzel have been managers of the "Café am Dom". In addition to traditional pies like chocolate cream pie they are attending on new creations like mango cream pie and exotic fruit cakes. One thing has not changed in all these years: "We are always using the finest ingredients!". The results are products of high quality – and that is their main goal.

Bio Käserei Zurwies – Anton Holzinger

The company has a more than a 100 years old tradition in producing fine cheeses with an incomparable taste. The milk is sourced from 13 organicfarmers from the Allgäu. Strict guidelines from animal husbandry to artisanal production guarantee cheeses, free from any additives.

Rheingauer Metzger Bach

Beef, veal, pork and lamb are all slaughtered and butcherd by the company Bach in Rüdesheim. The animals are chosen by the butcher himself from growers around Rüdesheim. Natural feeding with hay and corn as well as ethical husbandry are the cornerstones of the philosophy from butchery Bach.

SCHLOSS VOLLRADS
– A HISTORICAL RESUMÉ

SCHLOSS
VOLLRADS

The origin of the name Vollrads is uncertain, though it is probably derived from a family name, for in the year 1218, there is mention of a »Vollradus in Winkela« and again in 1268, a »Conradus dictus Vollradus armiger.« The heart of the estate is a tower, surrounded by a rectangular moat, which is only accessible by bridge. It was built in the first third of the 14th century and inhabited by a family who shaped the destiny of the palace and viticulture at Vollrads up to the days of our time: the dynasty of the Barons of Greiffenclau.

The building of the actual palace – next to the massive tower that Goethe described as »unusual « during his visit in 1814 – was commissioned by Georg Philipp von Greiffenclau in 1684. His son, Johann Erwein, sub-sequently constructed the adjoining farm buildings, added the Baroque roof to the tower and gave the cavalier's house, originally built in 1650, its present appearance. The beautiful walls surrounding the garden were also built during this time. Generally speaking, the greater part of SCHLOSS VOLLRADS as it stands today is the work of Johann Erwein, and the many armorial designs decorating the farm buildings, the cavalier's house and the gateway to the garden bear witness to his remarkable building activity. The most recent alterations to the palace were initiated in 1907/1908 by Countess Clara Matuschka-Greiffenclau, née Baroness von Oppenheim. She had an additional floor added to the south wing of the palace, the two towers built at each end facing the Rhine and the terraces enlarged. The family tree of the Greiffenclaus can be traced back to 1097. They originally lived in the Graues Haus (Gray House) in Winkel – said to be the oldest stone-built house in Germany. Records shows that Rhabanus Maurus, the bishop of Mainz, died here in the year 856. From about 1330, the family resided in the moated tower at Schloss Vollrads. Many members of the Greiffenclau family were prominent personalities who served as patrons of the arts, as well as archbishops and electors of Mainz and Trier, and prince bishops of Würzburg. With the untimely death of Erwein Count Matuschka-Greiffenclau (†1997) the proprietorship of SCHLOSS VOLLRADS and its vineyards passed to the Nassauische Sparkasse (Nassau Savings Bank).
It carries on the estate's great viticultural tradition.

WEDDINGS, BIRTHDAYS, CORPORATE EVENTS AND MORE!

Our rooms are great for parties and events of all kinds. Whether a wedding, birthday or family celebration, conference or corporate event, we are happy to organize your event while focusing specifically on your wishes and expectations.
Just contact us for more information!

EVENT-TEAM SCHLOSS VOLLRADS
Claudia Kox, Carina Fischer, Stefanie Stüber, & Tabea Laufer
You can reach us seven days a week at:
Tel. 06723 66 0, E-Mail: veranstaltungen@schlossvollrads.com

We are looking forward to your visit.

Opening hours:
Thursday to Sunday 12 - 8 p.m. (open all day)
Monday, Tuesday and Wednesday closed

Winter Break 27.12.2026 - 17.02.2027

Please see the dates of the closed parties on our homepage:
www.schlossvollrads.com/restaurant

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