

WELCOME TO RIESLING!

For chefs Alexander Ehrgott and Martin Beicht, 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-faceted 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 chefs are true artisans, who work with passion and dedication to detail. They give 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 chefs have had many years of experience, have 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 &
Martin Beicht, Sous Chef

We are the two chefs at Schloss Vollrads' Gutsrestaurant (manor house restaurant). Since we spend most of our time in the kitchen, creating dishes for you to accompany a good Riesling, you do not often get the opportunity to see us. Thus we decided to introduce ourselves 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
Premium smoked salmon ^{2,3,4} with apple-horseradish, salad and potato pancakes	14,50
Fried black pudding of Swabian Haellisch country pork ¹ with purée of potatoes and apples with shallot-mustard sauce	13,50
The "Classic" ^{1,3,4} Escalope of country pork, panfried in butter with fried potatoes and mixed salad	15,50
Grilled sausage from Rheingau butchery "Schneck" classic ^{1,2,5,6} with horseradish-mustard and potato-cucumber salad	9,50
Aspic of venison ^{1,3,4} with apple-cranberry chutney, fried potatoes and mixed salad	13,50
Snack "Lord of the Manor" ^{1,3,4,5,11} Trester ham and pumpkin seed sausages, prunes wrapped in Swabian bacon, walnut cream cheese, premium smoked salmon with apple-horseradish and "Anton's red love" refined with pomace	14,00
"Anton's red love" ¹¹ refined with pomace, fig mustard and rustic bread	9,50
Baked spring roll of goat cheese and thyme ⁹ with tomato-olive ragout	12,50

OUR SUGGESTIONS FOR APERITIF

EUR

Sparkling wine

2015 Schloss Vollrads Estate Riesling sparkling wine brut	0,1l 0,75l	5,00 32,50
2013 Schloss Vollrads Estate Riesling sparkling wine brut	1,5l	59,00
"Freeling" Riesling grape secco, unfermented (non-alcoholic)	0,1l 0,75l	3,00 17,50

Sparkling wine cocktails

Paradiso "Scheibel" blueberry liqueur extra dry filled up with Rheingau Riesling sparkling wine	0,1l	6,50
Bellini Schloss Vollrads style Liqueur of peach with Rheingau Riesling sparkling wine	0,1l	6,50
KALTE ENTE Schloss Vollrads style Punch with mild, bloomy wines, lemon on ice cubes and filled up with Rheingau Riesling sparkling wine	0,2l	7,60
Hugo	0,2l	6,50
Aperol Sprizz	0,2l	6,50

Sherry, Port wine & Martini

Sherry dry	5 cl	5,00
Sherry medium	5 cl	5,00
Port wine	5 cl	5,00
Martini	5 cl	4,50

MENU “GUTSRESTAURANT”

**Crispy pork belly
fried with Asian flavours and mousse of pumpkin and coffee** ^{3,6,7,9,11}

2016 Schloss Vollrads Estate
Riesling Kabinett semi-dry

**Pumpkin cream soup
with pumpkin seeds oil und croutons** ¹¹

2016 Schloss Vollrads Estate
Riesling EDITION

**Crispy fried filet of pikeperch
on pumpkin risotto and balsamic onions** ^{3,9,11}

2016 Schloss Vollrads Estate
Riesling “Alte Rebe”

**Pink fried saddle of deer under hazelnut crust
with pointed cabbage, finger shaped potato dumplings and cranberry gravy** ¹¹

2015 Schloss Vollrads SCHLOSSBERG Riesling GG
VDP.GROSSE LAGE®

Variation of green tea, lemon and white chocolate ^{7,11}

2011 Schloss Vollrads Estate
Riesling Auslese

3 course menu (without soup and fish dish) € 42,00 per person

4 course menu (without fish dish) € 48,00 per person

5 course menu € 59,00 per person

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

for a 3 course menu € 16,00 per person

for a 4 course menu € 21,00 per person

for a 5 course menu € 24,00 per person

As desired we pair nonalcoholic drinks to the menu.

VEGETARIAN MENU “GUTSRESTAURANT”

Fine leek tart
with Indian flavours and mousse of pumpkin and coffee ^{3,7,11}

2016 Schloss Vollrads Estate
Riesling Kabinett semi-dry

Pumpkin cream soup
with pumpkin seeds oil und croutons ¹¹

2016 Schloss Vollrads Estate
Riesling EDITION

Pumpkin risotto with melted goat cheese
and marinated Riesling grapes ^{3,9,11}

2016 Schloss Vollrads Estate
Riesling “Alte Rebe”

Stuffed pumpkin dumplings
with fried mushrooms, rocket salad and Pecorino Sardo ^{3,11}

2015 Schloss Vollrads SCHLOSSBERG Riesling GG
VDP.GROSSE LAGE®

Variation of green tea, lemon and white chocolate ^{7,11}

2011 Schloss Vollrads Estate
Riesling Auslese

3 course menu (without soup and fish dish) € 36,00 per person
4 course menu (without fish dish) € 42,00 per person
5 course menu € 49,00 per person

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

for a 3 course menu € 16,00 per person
for a 4 course menu € 21,00 per person
for a 5 course menu € 24,00 per person

As desired we pair nonalcoholic drinks to the menu.

STARTERS

	EUR
Autumn salad with tomato dressing ^{3,4,11}	
pesto, roasted seeds and croutons	9,50
with vegetable tempura and mango chutney	12,50
with fried prawns and mango chutney	14,00
Crispy pork belly ^{3,6,7,9,11}	14,50
fried with Asian flavours and mousse of pumpkin and coffee	
Lamb's lettuce in sherry walnut dressing ^{3,9,11}	13,50
with Parma ham, Gorgonzola and marinated figs	
Fresh mussels in Riesling brew ¹¹	14,00
with root vegetables, tomatoes and fresh herbs, served with white bread (as main course: 18,50 EUR)	



Crispy pork belly

Inspired by various travels through Asia our chef de cuisine Martin Beicht developed this special dish. The aromatic pork belly in combination with pumpkin and coffee corresponds wonderfully to our 2016 Schloss Vollrads Estate Kabinett semi-dry.

Alexander Ehrgott & Martin Beicht, chefs at Schloss Vollrads

SOUPS

	EUR
Clear soup of prime boiled beef ¹¹	6,50
with vegetable stripes, sliced pancake and prime boiled beef cubes	
Pumpkin cream soup ¹¹	6,50
with pumpkin seeds oil und croutons	

MAIN COURSES

	EUR
Stuffed pumpkin dumplings ^{3,11} with fried mushrooms, rocket salad and Pecorino Sardo	17,50
Pan-fried trout with lemon butter ^{3,4,6,11} parsley potatoes and side salad	19,00
Crispy fried filet of pikeperch ^{3,9,11} on pumpkin risotto and balsamic onions	21,00
Pink fried saddle of deer under hazelnut crust ¹¹ with pointed cabbage, finger shaped potato dumplings and cranberry gravy	26,50
Argentinian roastbeef ¹¹ with potato parsley root puree, vegetable and red wine truffle butter	24,50



Crispy fried filet of pike-perch

Regionality on your plate!

Taunus pike-perch, pumpkin from the Friesental, Rhine-Hessian perl onion, combined to a harmoniously and autumn-like dish. We suggest our 2016 Schloss Vollrads Estate Riesling EDITION.

Alexander Ehrgott & Martin Beicht, chefs at Schloss Vollrads

SWEETS

	EUR
Coffee connection ^{7,11} Freshly brewed espresso, cappuccino or coffee, served with 3 sweet delicacies of our pâtisserie	8,00
Mousse of curd and poppy seed ¹¹ with marinated plums and vanilla ice cream	8,50
Variation of green tea, lemon and white chocolate ^{7,11}	9,00

PLEASURES MADE WITH

Sundae "Countess Clara" ^{6,11} Mango and banana ice cream with exotic fruits, Batida de Coco and whipped cream	6,50
Sorbet variation ^{6,11} filled up with Schloss Vollrads sparkling Riesling wine	7,50
Castle sundae ^{6,11} Walnut and vanilla ice cream with marinated grapes, grape liqueur and whipped cream	7,50
Mixed ice cream ⁶	5,50
Mixed ice cream with whipped cream ⁶	5,80

CAKES

We offer seasonal cakes

Cake	3,00
Cream tart	3,80
Whipped cream	0,80

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

WINE BY THE GLASS SCHLOSS VOLLRADS RIESLING

		EUR
2016 Estate Riesling dry	0,25l	7,00
2015 Estate Riesling semi-dry	0,25l	7,00
2017 "Sommer" Riesling dry	0,25l	6,00
	0,75l	17,50
2016 Riesling Qualitätswein fruity-sweet	0,25l	8,50
2011 Riesling Auslese noble sweet	0,1l	9,00

SPECIAL QUALITIES

2016 Riesling Kabinett dry	0,25l	9,80
2016 Riesling Kabinett semi-dry	0,25l	9,80
2016 Riesling EDITION Qualitätswein semi-dry	0,25l	10,50
2016 Riesling ALTE REBEN Qualitätswein dry	0,25l	13,00

WINES PER BOTTLE SCHLOSS VOLLRADS RIESLING

Qualitätsweine

2016 "Volratz" Rheingau Riesling dry	0,75l	19,50
2017 Riesling Qualitätswein dry	0,75l	25,00
2017 Riesling Qualitätswein semi-dry	0,75l	25,00
2016 Riesling Qualitätswein fruity-sweet	0,75l	25,00
2017 Goethe Rheingau Riesling Qualitätswein dry	0,75l	27,00
2016 Riesling EDITION Qualitätswein semi-dry	0,75l	29,50

WINES PER BOTTLE

EUR

Kabinett

2016 Riesling Kabinett dry	0,75l	28,50
2016 Riesling Kabinett semi-dry	0,75l	28,50
2016 Riesling Kabinett fruity-sweet	0,75l	28,50

Spätlese

2016 Riesling Spätlese fruity-sweet	0,75l	35,00
2015 Riesling Spätlese fruity-sweet	0,75l	35,00

Alte Reben (old vines)

2016 Riesling ALTE REBEN Qualitätswein dry	0,75l	38,00
--	-------	-------

ERSTES GEWÄCHS and VDP.Grosse Lage® dry

2010 Schloss Vollrads Riesling Erstes Gewächs Qualitätswein dry	0,75l	49,00
2013 Schloss Vollrads Schlossberg Riesling GG VDP.Grosse Lage® dry	0,75l	49,00
2015 Schloss Vollrads Schlossberg Riesling GG VDP.Grosse Lage® dry	0,75l	49,00
1211 Schloss Vollrads Riesling Qualitätswein dry Our dry premium wine from the vintage 2014	0,75l	125,00

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.

WINES PER BOTTLE

EUR

1211–2011 “800 years of selling wine”

To mark this anniversary we created an unique special wine from the jubilee year 2011, made with historical winemaking techniques.

2011 Schloss Vollrads Riesling “800 years of selling wine” dry	0,75l	56,00
--	-------	-------

Magnum bottles

2017 “Sommer” Riesling dry	1,5l	49,00
2017 Riesling Kabinett dry	1,5l	56,00
2016 Riesling ALTE REBEN Qualitätswein dry	1,5l	75,00
2014 Riesling Spätlese fruity-sweet	1,5l	62,00

Noble sweet Riesling

2011 Riesling Auslese	0,375l	45,00
2004 Riesling Beerenauslese	0,375l	155,00
2004 Riesling Trockenbeerenauslese	0,375l	199,00
2010 Riesling Eiswein	0,375l	125,00

Schloss Vollrads Brandy

Schloss Vollrads Grape pomace brandy of Riesling	2 cl	3,80
Brandy XO 6 years aged in wooden barrels	2 cl	3,90

For further enjoyment at home, you can buy the 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.

SCHLOSS VOLLRADS & FRANZ KELLER

Both wineries want to reach the best qualities from their soils, microclimate and grape varieties. The winery Franz Keller "Schwarzer Adler" is standing for Burgunder wines, Schloss Vollrads concentrates on 100 % Riesling.

As both philosophies complement one another, the wineries have decided to serve the wines from each other on their estate and restaurants:

		EUR
2016er „JEDENTAG“ Qualitätswein dry	0,2l 0,75l	6,50 22,70
2015er OBERBERGENER BASSGEIGE VDP. Erste Lage Pinot noir Qualitätswein dry	0,2l 0,75l	8,80 32,00
2014er „Franz Anton“ Pinot noir Qualitätswein dry	0,75l	42,00



NON-ALCOHOLIC BEVERAGES

EUR

Mineral water

Elisabethen Quelle	0,75l	6,50
still, medium, sparkling	0,5l	5,00
	0,25l	3,00

Soft drinks

Bizzl Cola ^{4,7}	0,3l	4,50
Coca Cola light ^{4,7,10}	0,3l	4,50
Bizzl Lemon	0,3l	4,50
Bizzl Orange Kiss ^{3,4}	0,3l	4,50
Bizzl Apple juice spritzer	0,3l	4,50
<i>(we also serve all Bizzl beverages in 0,4 l)</i>		

Indian Summer Iced Tea	0,2l	3,20
Peach ³ , Lemongras ³		

Schweppes Tonic Water ⁸	0,3l	4,50
Bitter Lemon ^{3,8}	0,3l	4,50
Ginger Ale ⁴	0,3l	4,50

Juices

Apple juice	0,3l	4,50
Grape juice	0,3l	4,50
Orange juice	0,3l	4,50

Hot beverages

Coffee ⁷	Tasse	3,20
Espresso ⁷	Tasse	3,20
Cappuccino ⁷	Tasse	3,50
Latte Macchiato ⁷	Tasse	3,80
Tall café au lait ⁷	Tasse	4,00
Tall hot chocolate	Tasse	4,00
Tea	Glas	2,70
Darjeeling Sikkim First Flush ⁷ , Earl Grey Blue ⁷ , Green Tea Lung Ching ⁷ , Rooibos-Vanilla-Cream, Peppermint Tea, chamomile, Hibiskus Cranberry		

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 Arbeit, Stefanie Schulze,
Barbara Ackermann & Christian Cavallo

You can reach us seven days a week at:

Tel. 06723 66 0, E-Mail: info@schlossvollrads.com

GUARANTEE OF ORIGIN

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



Backhaus Dries

Baker's craft for more than 120 years. Today the master bakers Martin & Stefan Dries control the fate of their company in 4th generation. With their employees they live according to the slogan: Baker Dries Rheingau "good people – good products".



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 Schneck

Beef, veal, pork and lamb are all slaughtered and butchered by the company Schneck 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 Schneck.

We are looking forward to your visit.

Opening hours:

12:00 pm – 09:30 pm (kitchen open throughout)

14:30 pm - 17:30 pm vespers and cake

Sunday: 12:00 pm – 06:00 pm (kitchen open until 05:00 pm)

Easter until end of October: Closed on Wednesdays

November until Easter: Closed on Tuesdays and Wednesdays

Closed throughout January and February

Please see the dates of the closed parties on our homepage:

www.schlossvollrads.com/restaurant

Gutsrestaurant Schloss Vollrads | 65375 Oestrich-Winkel | Tel: 06723 66 0 | Fax: 06723 66 67
E-Mail: info@schlossvollrads.com | www.schlossvollrads.com