

# 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-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 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 myself 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

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	EUR
<b>Mixed side salad</b> <sup>3,4,11</sup>	5,00
<b>Winter salad with tomato dressing</b> <sup>3,4,11</sup>	
with pesto, roasted seeds and croutons	10,00
with vegetable tempura and mango chutney	13,50
with fried prawns and mango chutney	15,50
<b>Premium smoked salmon</b> <sup>2,3,4</sup>	15,50
with apple-horseradish, salad and potato pancakes	
<b>Fried black pudding of Swabian Haellisch country pork</b> <sup>1</sup>	14,50
with purée of potatoes and apples with shallot-mustard sauce	
<b>The "Classic"</b> <sup>1,3,4</sup>	16,50
Escalope of country pork, panfried in butter with fried potatoes and cranberries	
<b>Grilled sausage from Rheingau butchery "Schneck" classic</b> <sup>1,2,5,6</sup>	10,50
with horseradish-mustard and potato-cucumber salad	
<b>Aspic of venison</b> <sup>1,3,4</sup>	14,50
with apple-cranberry chutney, fried potatoes and mixed salad	
<b>Baked spring roll of goat cheese and thyme</b> <sup>9</sup>	14,50
with tomato-olive ragout	

# OUR SUGGESTIONS FOR APERITIF

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EUR

## Sparkling wine

2018 Schloss Vollrads Riesling sparkling wine brut	0,1l	5,00
	0,75l	32,50
2017 Schloss Vollrads Riesling sparkling wine extra brut	0,75l	45,00
"Freeling" Riesling grape secco, unfermented (non-alcoholic)	0,1l	3,00
	0,75l	17,50

## Sparkling wine cocktails

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

# VEGETARIAN MENU “GUTSRESTAURANT”

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**Gratinated goat cheese  
on beetroot pearl barley risotto and aquavit gravy <sup>11</sup>**

2020 Winkel  
Riesling Kabinett semi-dry VDP.ORTSWEIN

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**Ricotta tortellone with pine nut spinach,  
parmesan foam and braised tomatoes <sup>11</sup>**

2018 Schloss Vollrads SCHLOSSBERG  
Riesling GG VDP.GROSSE LAGE®

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**Tartlet with two kinds of chocolate  
with mandarine pomegranate ragout and mandarine sorbet <sup>11</sup>**

2016 Schloss Vollrads  
Riesling Auslese

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3 course menu € 39,00 per person

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

for a 3 course menu € 16,00 per person

As desired we pair nonalcoholic drinks to the menu.

# MENU “GUTSRESTAURANT”

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**Fried filet of pikeperch  
on beetroot pearl barley risotto and aquavit gravy <sup>11</sup>**

2020 Winkel  
Riesling Kabinett semi-dry VDP.ORTSWEIN

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**Pink fried veal tenderloin  
with truffled turnips and potato celery puree <sup>3,11</sup>**

2018 Schloss Vollrads SCHLOSSBERG  
Riesling GG VDP.GROSSE LAGE®

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**Tartlet with two kinds of chocolate  
with mandarine pomegranate ragout and mandarine sorbet <sup>11</sup>**

2016 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 € 16,00 per person

As desired we pair nonalcoholic drinks to the menu.

## STARTERS

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	EUR
<b>Bread basket with two kind of dips</b>	2,50
<b>Lamb's lettuce with potato-bacon-dressing</b> <sup>1,11</sup> and roasted goose liver	14,00
<b>Terrine of duck</b> <sup>11</sup> with quince, lamb's lettuce and brioche	15,50
<b>Small variation of salmon with orange fennel</b> <sup>11</sup> (baked praline, fried fillet, pickled)	16,00

## SOUPS

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<b>Chestnut crème soup</b> <sup>11</sup> with croutons	7,00
<b>Goose giblets cream soup</b> <sup>11</sup> with smoked goose breast	7,00

## MAIN COURSES

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<b>Ricotta tortellone with pine nut spinach,</b> <sup>3,11</sup> parmesan foam and braised tomatoes	18,50
<b>Fried filet of pikeperch</b> <sup>11</sup> on beetroot pearl barley risotto and aquavit gravy as starters portion	23,50 15,50
<b>Braised deer ragout in cranberry sauce</b> <sup>11</sup> with creamy savoy cabbage, Spätzle and mushrooms	24,00
<b>Pink fried veal tenderloin</b> <sup>11</sup> with truffled turnips and potato celery puree	28,00
<b>Oven-fresh roast goose mugwort gravy</b> <sup>11</sup> with quince red cabbage, potato dumplings and chestnuts	28,00

## SWEETS

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	EUR
<b>Coffee connection</b> <sup>7,11</sup> Freshly brewed espresso, cappuccino or coffee, served with 3 sweet delicacies of our pâtisserie	8,50
<b>Tartlet with two kinds of chocolate</b> <sup>11</sup> with mandarine pomegranate ragout and mandarine sorbet	9,50
<b>Vollrads apple tarte</b> <sup>11</sup> with baked apple ragout and white cinnamon ice cream	9,00

## PLEASURES MADE WITH

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

## WINE BY THE GLASS SCHLOSS VOLLRADS RIESLING

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		EUR
2020 Estate Riesling dry	0,25l	7,00
2020 Estate Riesling semi-dry	0,25l	7,00
2020 "Sommer" Riesling dry	0,25l	6,00
	0,75l	17,50
2019 Riesling Qualitätswein fruity-sweet VDP.GUTSWEIN	0,25l	7,50
2016 Riesling Auslese noble sweet	0,1l	9,00

### SPECIAL QUALITIES

2019 Winkel Riesling dry VDP.ORTSWEIN	0,25l	9,80
2020 Winkel Riesling Kabinett semi-dry VDP.ORTSWEIN	0,25l	9,80
2020 Riesling EDITION semi-dry VDP.GUTSWEIN	0,25l	10,50
2018 Mittelheimer Edelmann Riesling dry VDP.ERSTE LAGE®	0,25l	14,50

## WINES PER BOTTLE SCHLOSS VOLLRADS RIESLING

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### VDP.GUTSWEIN

2020 Riesling dry VDP.GUTSWEIN	0,75l	25,00
2020 Riesling semi-dry VDP.GUTSWEIN	0,75l	25,00
2019 Riesling Qualitätswein fruity-sweet VDP.GUTSWEIN	0,75l	25,00
2018 Goethe Rheingau Riesling dry VDP.GUTSWEIN	0,75l	27,00
2020 Riesling EDITION semi-dry VDP.GUTSWEIN	0,75l	29,50



# WINES PER BOTTLE

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EUR

## VDP.ORTSWEIN

2019 Winkel Riesling dry VDP.ORTSWEIN	0,75l	28,50
2020 Winkel Riesling semi-dry VDP.ORTSWEIN	0,75l	28,50
2019 Winkel Riesling Kabinett fruity-sweet VDP.ORTSWEIN	0,75l	28,50
2020 Winkel Riesling Spätlese fruity-sweet VDP.ORTSWEIN	0,75 l	35,00
2014 Winkel Riesling Spätlese fruity-sweet VDP.ORTSWEIN	0,75 l	35,00

## VDP.ERSTE LAGE®

2018 Mittelheimer Edelmann Riesling dry VDP.ERSTE LAGE®	0,75l	38,00
2018 Hattenheimer Engelmannsberg Riesling dry VDP.ERSTE LAGE®	0,75l	38,00

## ERSTES GEWÄCHS and VDP.Grosse Lage® dry

2018 Schloss Vollrads SCHLOSSBERG Riesling GG Qualitätswein VDP.GROSSE LAGE®	0,75l	49,00
2018 Schloss Vollrads GREIFFENBERG Riesling GG Qualitätswein VDP.GROSSE LAGE®	0,75l	69,00
2013 Schloss Vollrads SCHLOSSBERG Riesling GG Qualitätswein VDP.GROSSE LAGE®	0,75l	49,00
2011 Schloss Vollrads Riesling Erstes Gewächs Qualitätswein dry VDP.GROSSE LAGE®	0,75l	49,00
2010 Schloss Vollrads Riesling Erstes Gewächs Qualitätswein dry VDP.GROSSE LAGE®	0,75l	49,00
2009 Schloss Vollrads Erstes Gewächs Qualitätswein dry VDP.GROSSE LAGE®	0,75l	49,00
2008 Schloss Vollrads Erstes Gewächs Qualitätswein dry VDP.GROSSE LAGE®	0,75l	49,00
2007 Schloss Vollrads Erstes Gewächs Qualitätswein dry VDP.GROSSE LAGE®	0,75l	49,00

# WINES PER BOTTLE

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EUR

## Matured Riesling wines - Schloss Vollrads from the decades

2004 Schloss Vollrads Spätlese	0,75 l	45,00
2004 Schloss Vollrads Spätlese „Gourmet Dinner“ Restzucker 34 g/l	0,75 l	42,00
2001 Schloss Vollrads Spätlese dry	0,75 l	45,00
2001 Schloss Vollrads SCHLOSSBERG Spätlese Goldkapsel VDP.GROSSE LAGE®	0,75 l	50,00
1999 Schloss Vollrads Riesling Kabinett fruity-sweet	0,75 l	38,50
1999 Schloss Vollrads Spätlese	0,75 l	45,00
1995 Schloss Vollrads Spätlese	0,75 l	45,00
1993 Schloss Vollrads Spätlese	0,75 l	45,00

## Schloss Vollrads premium wines

1211 Schloss Vollrads Riesling Qualitätswein dry Our dry premium wine from the vintage 2014	0,75l	125,00
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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.

2011 Schloss Vollrads Riesling “800 years of selling wine”	0,75l	56,00
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To mark this anniversary we created an unique special wine from the jubilee year 2011, made with historical winemaking techniques.

# WINES PER BOTTLE

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EUR

## Magnum bottles

2020 „Sommer“ Rheingau Riesling Qualitätswein dry	1,5l	35,00
2017 Riesling Kabinett dry	1,5l	56,00
2014 Riesling Spätlese fruity-sweet	1,5l	62,00

## Noble sweet Riesling

2016 Riesling Auslese	0,375l	35,00
2004 Riesling Trockenbeerenauslese	0,375l	199,00

## Schloss Vollrads Brandy

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

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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
2018er „JEDENTAG“ Qualitätswein dry	0,2l 0,75l	6,50 22,70
2019er OBERBERGENER BASSGEIGE VDP. Erste Lage Pinot noir Qualitätswein dry	0,2l 0,75l	8,80 32,00
2018er „Franz Anton“ Pinot noir Qualitätswein dry	0,75l	42,00



# NON-ALCOHOLIC BEVERAGES

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EUR

## Mineral water

Elisabethen Quelle	0,75l	7,50
still, medium, sparkling	0,5l	5,00
	0,25l	3,00

## Soft drinks

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

Trade Island Ice Tea	0,33l	4,50
Peach, <sup>3</sup> , Lemon, <sup>3</sup> Pomegranate <sup>3</sup>		
Schweppes Tonic Water <sup>8</sup>	0,3l	4,50
Bitter Lemon <sup>3,8</sup>	0,3l	4,50
Ginger Ale <sup>4</sup>	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 <sup>7</sup>	Tasse	3,50
Espresso <sup>7</sup>	Tasse	3,50
Cappuccino <sup>7</sup>	Tasse	3,80
Latte Macchiato <sup>7</sup>	Tasse	4,00
Tall café au lait <sup>7</sup>	Tasse	4,00
Tall hot chocolate	Tasse	4,00
Tea	Glas	2,70
Darjeeling Sikkim First Flush , Earl Grey Blue <sup>7</sup> , Green Tea Lung Ching <sup>7</sup> , Rooibos-Vanilla-Cream, Peppermint Tea, chamomile, Hibiskus Cranberry		

# 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 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.

# 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 & Tabea Jurka

You can reach us seven days a week at:

Tel. 06723 66 0, E-Mail: [info@schlossvollrads.com](mailto:info@schlossvollrads.com)

**We are looking forward to your visit.**

**Opening hours:**

12 pm - 8 pm (kitchen open throughout)

Closed on Tuesdays and Wednesdays

Christmas Eve: closed

1st Christmas Day: 12 pm - 8 pm

2nd Christmas Day: 12 pm - 4 pm (lunch buffet only)

27.12.2021 until 31.01.2021: closed

February 2022:

Friday until Sunday, 12 pm - 8 pm

From 03.03.2022:

Thursday until Monday, 12 pm - 8 pm

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

[www.schlossvollrads.com/restaurant](http://www.schlossvollrads.com/restaurant)