

CULINARIUM R



IM RICHTERSHOF

Dear guests, dear friends of our house,

We are delighted to be able to welcome you today to our historic walls and cosy, innovative ambience for some entertaining moments of enjoyment.

Chatting undisturbed, enjoying informally and forgetting the time - that should be the quintessence of every good meal.

With our kitchen motto "*Delicious regional dishes to go with wine*", we also reflect on what gives every meal its lasting character: First-class basic products prepared so excellently that the natural taste remains unadulterated.

Local products and international ingredients meet on our menu. Down-to-earth dishes meet genuine classics and appetising small dishes are complemented by rich main courses. Traditionally prepared, with modern touches, all homemade, true craftsmanship.

But now, on behalf of the entire service and kitchen team, we wish you relaxing hours during your culinary excursion.

Antje Kautzki
deputy restaurant manager

Peter Krones
kitchen instructor

Thomas Klocke-Herpe
Chef


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Ahead

4 small treats served on the barrel stave
Home-cured salmon trout | Asparagus salad
Venison Terrine | Celery Salad | cranberries
Straw pig ham | Apple and pepper chutney
Richtershof cheese cream | grapes | walnuts
17,00 €

Caramelized goat cheese 
spicy apple ragout | pumpkin seeds | herb salad
14,00 €

Grazing ox carpaccio
Caper mayonnaise | pickled red onions | Grana Padano | Mesclun salad
16,00 €

Variation of the trout
Asparagus | Riesling vinaigrette | lime mayonnaise
16,00 €

Fried wild-caught red prawns on fine noodles
Chili | Garlic | Olive | tomato
17,00 €

Soups

Foamed Asparagus Soup
Pieces of asparagus | Wild garlic oil / 8,50 €

... with fried wild prawns / 11,00 €

Beef broth
Vegetable Strips | sherry / 9,00 €


Dear guests, within the duty to signalize the allergens in our dishes, we are happy to keep ready a special menu for you. Please ask our service staff, they will be gladly at your disposal.

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Fresh asparagus from the Lower Rhine

Portion of white asparagus 
Beurre blanc or melted butter
castle potatoes
22,00 €

For a harmonious complement we recommend:

grilled goat cheese with honey
7,00 €

cooked honey ham
7,00 €

baked chicken breast
7,00 €

Small Viennese veal escalope
11,00 €

Grilled fish fillet according to daily offer
11,00 €

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Main course

Wiener schnitzel from saddle of veal
Lukewarm potato and cucumber salad | Cranberries | lemon
30,00 €

Rack of lamb with a parmesan crust
Bean Cassoulet | paprika cream | potato cake
35,00 €

"Our Coq au Riesling"
-Breast of farm chicken cooked in Riesling-
Stone mushrooms | root vegetables | Parsley Wheat Risotto
28,00 €

Char fillet fried on the skin
Tarragon Butter Sauce | Asparagus Sauté | Sweet potato gnocchi
32,00 €

Spring Salad "R" 
Lettuce in Riesling dressing | Asparagus Salad | Apple and pepper chutney
Marinated stone mushrooms | radishes | Sprouts | walnuts
14,00 €

Baked croquettes of chickpeas 
Lentil stew | Beetroot | Apricots | Mint yoghurt
19,00 €

You may choose to, chickpea croquettes or the spring salad "R"...

grilled goat cheese with honey / 7,00 €

baked chicken breast / 7,00 €

grilled fish fillet / 10,00 €

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Afterwards

Homemade sorbets or ice cream according to the daily offer
per ball 3,00 €

Richtershof spring crumble in a jar
Mascarpone Cream | mango salad | coconut crumble
9,00 €

Fresh strawberries with orange and ginger marinade
Lemon Mint Ice Cream | cream
9,50 €

... and the best for last:

Fine from the chocolate
Rhubarb Compote | basil ice cream | meringue
12,00 €

Last but not least

Goat cheese selection from Vulkanhof Gillenfeld
Eifelwürze refined with Van Volxem white wine | natural Eifelwürze | Eifel Brie | cream cheese with spicy
herbs
Grapes | walnuts | dried fruit compote | fig mustard | bread selection
16 €

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2.0

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Our regional discovery for sherry & port

WINERY SANDERS & SANDERS FROM KLAUSEN



S.Herry®

Liqueur wine, produced according to the original Solera method, aged at least 3 years. Typical aroma, with a beautiful fruity note. The name S. Herry was not chosen by chance, it keeps its promise!

5 cl 7,50 €



WeissImport®

Aromas of almonds, dates and nuts complement a complex interplay of different white grape varieties from our vineyards in the Osann-Monzel and Kesten sites. This fresh white wine is matured in stainless steel tanks as well as in various wooden barrels of different types, resulting in this complex aroma structure.

5 cl 7,50 €



RotImPort®

Liqueur wine, matured like a red wine with at least 5 years of barrel ageing, i.e. "latebottled". Typical strong aroma, with aromas of various red grape varieties, nut, vanilla, dried fruit, wooden barrel ageing. Made from perfectly blended red grape varieties from our Mosel vineyards.

5 cl 9,50 €

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Aperitif

2016 Rieslingsekt Brut „Exclusiv“

Traditional bottle fermentation

Weinromantikhof Richtershof 0,1 l 6,50 €

2017 Crémant Brut Nature

Traditional bottle fermentation, at least 48 months yeast storage

Weingut Bauer, Mülheim 0,1 l 7,00 €

Pinot brut

Cuvée of Pinot Noir and white Burgundy grape varieties

Traditional bottle fermentation

Schlossgut Liebieg, Koborn-Gondorf 0,1 l 8,00 €

Champagner AOC Laurent Perrier brut

Tours-sur-Marne, Frankreich

0,1 l 17,50 €

Martini Rosso, Bianco, Extra Dry

5 cl 6,00 €

Campari pur *1

4 cl 5,00 €

Campari Soda*1

7,50 €

Campari Orange *1

7,50 €

Pernod, Ricard *1

2cl 6,00 €

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Coffee

Coffee	3,60 €	espresso	3,60 €
Cappuccino	4,40 €	double espresso	5,40 €
Latte Macchiato	4,90 €	Espresso Macchiato	3,90 €

Regional digestif specialities

Herb specialities

Bauchschnaps Herbal Liqueur, Destillerie Wolfgang Kuntz, Lieser	2 cl	4,50 €
27 Kräuterlikör, Weingut Bauer, Mülheim	2 cl	4,50 €

Feiner Marc

Marc of Riesling Weingut Bauer, Mülheim	2 cl	7,50 €
Alter Marc of pinot Noir Weingut Ludger Veit, Osann-Monze	2 cl	7,50 €
Marc of Yellow muscatel Weingut Ludger Veit, Osann-Monzel	2 cl	7,50 €

You will find the entire selection of digestifs in our drinks menu. Please just contact us.