

NATURAL ENJOYMENT

The WALD.FEIN restaurant stands for honest craftsmanship, refined sensibility, and deep respect for nature.

Our cuisine follows the farm-to-table philosophy: inspired by the hotel's surroundings—the garden, forest, and meadows—and enriched by products from our regional partners, who work with the same dedication as we do.

We cook seasonally, mindfully, and with appreciation for each product. Fresh wild herbs, tender vegetables, and fine meats combine to create dishes that reflect the character of the region and leave room for subtle accents.

The culinary experience is accompanied by a carefully curated wine selection that showcases the diversity of the Rheingau region and harmoniously complements the flavors of the dishes.

The result is a cuisine that touches the heart and puts the moment at the center of attention.

Our team at the WALD.FEIN restaurant will be happy to provide you with information on allergens and additives.
All prices include statutory value added tax.

OPENING HOURS

WALD.FEIN

Breakfast:

Monday – Friday:

7:00 AM – 10:30 AM

Saturday, Sunday & Holidays:

7:00 AM – 11:00 AM

Lunch:

Monday – Friday:

12:00 PM – 5:00 PM

Saturday, Sunday & Holidays:

12:00 PM – 3:00 PM (à la carte)

12:00 PM – 5:00 PM (coffee & cake)

Dinner:

Monday – Sunday:

6:00 PM – 10:00 PM

Restaurant closing time:

11:00 AM – 12:00 PM

5:00 PM – 6:00 PM

SUMMER GARDEN

Saturday, Sunday & Holidays:

12:00 PM – 7:00 PM

WALD.TROPFEN

Thursday – Sunday:

3:00 PM – 1:00 AM

WE LOOK FORWARD TO SEEING YOU!



WALD.FEIN

Rheingau Restaurant

Green Garden

Kohlrabi Vegan
Vineyard Peach | Pea | Walnut
23,-

Chanterelle Vegan
Muffin | Polenta | Chickpea
27,-

Zucchini Blossom Vegan
Tofu | Cheese | Miso
24,-

Rösti Vegan
Pea | Carrot | Yogurt
24,-

or

Open Lasagna Vegetarian
Chanterelle | Birch Bark
24,-

Lemon Vegan
Meringue | Turmeric
16,-

5 Course 90 €

Wine paring – per course 0,1l – 42,50 €

Forest Meadow

Kohlrabi Vegan
Vineyard Peach | Pea | Walnut
23,-

Wild Boar
Sage | Serrano | Potato | Carrot | Pea
47,-

Blackcurrent
Raspberry | Chocolate
15,-

3 Course 73 €

Wine paring – per course 0,1l – 26,50 €

Scent of Chanterelles

Chanterelle Vegan
Muffin | Polenta | Chickpea
27,-

Chanterelle Soup
Pork belly | Dark beer | Onions
18,-

Lamb Loin
Sponge Cake | Chanterelle | Ravioli
45,-

Parfait
Chanterelle | Mousse | Apricots
19,-

4 Course 92 €
Wine paring – per course 0,1l – 38 €

Big World

Zucchini Blossom Vegan
Tofu | Cheese | Miso
24,-

Quail
Celery | Pea | Yoghurt
26,-

Turbot
Seaweed | Beurre blanc | Apple | Olives
29,-
Main course = 46,-

Flank Steak
Kohlrabi | Olives
45,-

Lemon Vegan
Meringue | Turmeric
16,-

5 Course 114 €
Wine paring – per course 0,1l – 38,50 €