# 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

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|---|---|
| Saturday, Sunday & Holidays: | 12:00 PM – 7:00 PM |
| (MAI – SEPTEMBER) | |

WALD.TROPFEN

| | |
|---|---|
| Thursday – Sunday: | 3:00 PM – 1:00 AM |

WE LOOK FORWARD TO SEEING YOU!

WALD.FEIN
Rheingau Restaurant

# Green Garden

## Colorful Flower Pot Vegan
Lamb's lettuce | Beet | Carrot
24,-

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## Fake Duck Vegan
Kale | Walnut | Medlar
23,-

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## Pumpkin Sponge Cake Vegan
Ricotta | Zucchini | Pear
26,-

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## Mushroom Goulash Vegan
Potato dumplings | Red cabbage
28,-

or

## Tofu Vegan
Miso | Pointed cabbage
24,-

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## Almond Mousse Vegan
Cardamom | Cinnamon
17,-

5 Course 99 €
Wine pairing - 51 €
per course 0,1l

# Right and Wrong

## Fake Duck Vegan
Kale | Walnut | Medlar
23,-

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## Duck Breast
Potato | Red cabbage | Apple
47,-

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## Quince Tarte
Riesling| Walnut
17,-

3 Course 74 €
Wine pairing - 32 €
per course 0,1l

# Scent of Home

## Colorful Flower Pot Vegan
Lamb's lettuce | Beet | Carrot
24,-

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## Chestnut Soup
Navel Orange | Thyme
17,-

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## Beef Tenderloin
Prunes | Salsify
51,-

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## Almond Mousse Vegan
Cardamom | Cinnamon
17,-

4 Course 95 €
Wine pairing – 43 €
per course 0,1l

# The Big World

## Pumpkin Sponge Cake Vegan
Ricotta | Zucchini | Pear
26,-

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## Scallop
Jerusalem artichoke | Quince
29,-

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## Salmon
Miso | Sushi Rice
35,-

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## Beef Cheek
Celery | Truffle
45,-

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## Pumpkin Vanilla
Carrot | Shiso
16,-

5 Course 125 €
Wine pairing– 45 €
per course 0,1l