

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
19,-

Porcini Mushroom Carpaccio Vegan
Lamb's Lettuce | Beet | Lemon
27,-

Pumpkin Sponge Cake Vegan
Ricotta | Zucchini | Pear
21,-

Rösti Vegan
Brussels sprouts | Pumpkin | Blueberries
24,-

or

Tofu Vegan
Miso | Pointed cabbage
24,-

Chocolate Vegan
Pear | Hazelnut
15,-

5 Course 99 €
Wine pairing – per course 0,1l - 47 €

Forest & Meadow

Kohlrabi Vegan
Vineyard Pech | Pea | Walnut
23,-

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

Wild blueberry
Goat cheese | Compote
15,-

3 Course 73 €
Wine pairing – per course 0,1l - 26,50 €

Porcini Aroma

Porcini Mushroom Carpaccio Vegan

Lamb's lettuce | Beets | Lemon

27,-

Porcini Mushroom Essence

Chestnuts

21,-

Beef Tenderloin

Ravioli | Porcini Mushrooms | Salsify

51,-

Chocolate Vegan

Pear | Hazelnut

15,-

4 Course 99 €

Wine pairing – per course 0,1l – 39 €

The Big World

Pumpkin Sponge Cake Vegan

Ricotta | Zucchini | Pear

26,-

Scallop

Jerusalem artichoke | Rice | Quince

29,-

Salmon

Miso | Pointed cabbage

36,-

Black-feathered chicken

Brussels sprouts | Pumpkin | Blueberries

39,-

Pumpkin Vanilla

Carrot | Shiso

15,-

5 Course 119 €

Wine pairing – per course 0,1l – 45 €