

Menu proposals 2022

These menus are offered for parties from 10 people with a consistence sequence of courses. The rates include an "amuse bouche", the festive set-up of tables as well as classy menu cards.

Menu 1

Regional menu

This creative, seasonal menu supports the "slow food" idea. It is prepared with products from the region and partially cooked by using local recipes.

Carpaccio of local "Hunsrück" beef with sauce gribiche and apple-celery-salad

and/or (choice can be made on spot)

Broth of local cock with egg flakes and vegetable pearls

Rhenish Sauerbraten of Highland Cattle beef
with two kinds of celery and potato fritters

Apple tartlet with walnut and sour cream

37,00 (as 3-course menu) resp. 42,00 (as 4-course menu)

Menu 2

Duo of tomato with herb salad

On the skin roasted gilthead with lobster-butter-sauce
Leipzig mixed vegetables and tagliatelle

or (choice must be made by the day before)

Eifel pork fillet in a herb and mustard coating
sauté of mushrooms and vegetables served with macaire potatoes

Raspberry-mousse tartlet
with lime-yoghurt sauce

42,00 (resp. 47,00 with both main courses at choice)

Menu 3

Duck terrine with Cumberland sauce
and mixed leaf salads

Poultry consommé with pearls and strips of pancake

Pike perch fillet roasted in bacon coat
on tomatished seasonal vegetables and creamy thyme-polenta

Chocolate ice cream parfait with macadamia crumble and star anise sauce

45,00

Menu 4

Lightly poached trout with herb vinegar vinaigrette
and root vegetable salad

Boppard mustard soup refined with Riesling and beetroot

Pink roasted boiled fillet of veal with herb mushrooms
served with broad beans and potato gratin

or (choice must be made by the day before)

Crispy fjord trout
on lentil and potato curry with spinach

Basil cream with strawberry champagne sorbet and oat brittle

49,00

Menu 5

Beetroot carpaccio with raspberry dressing, shepherd's cheese and baby spinach

Fine velouté with leek and croutons, refined with cheese

Confit leg of duck with thyme jus
on apple pointed cabbage and potato pockets

Black forest cherry with a difference – chocolate, lavender, cherry sorbet, crumble)

45,00

Menu 6

Poultry liver tartlet
with almond cream and balsamic cherries

Turnip cabbage and linseed oil soup with crayfish

Fried redfish with tomato crust
on artichoke-olive ragout and fried gnocchi

or (choice must be made by the day before)

Glazed beef cheek with port wine jus
served with stuffed savoy cabbage and napkin dumplings

Passion fruit coconut baba with honey Chantilly

55,00

Menu 7

Rabbit rilette terrine with bread chips
pistachios and vineyard peach

Fish velouté with saffron and mussels

Tranche of roast beef - roasted in whole -
with Béarnaise sauce, potato roulade and seasonal vegetables

Chocolate tart with rice crispies and mango ice cream

52,00

Menu 8

Ceviche of gilthead on avocado
with lime and coriander

Wild mushroom essence with celery and pumpkin

Orange tarragon sorbet with sparkling sangria

Stuffed breast of black feathered chicken with truffle and mushrooms
with sweet potato cream and vegetable slice with peanut-crunch

or (choice can be made on spot)

Cod "Finkenwerder Art"
on creamy spinach and nut potatoes

Opera slice with citrus fruit salad

66,00 (resp. 70,00 with both main courses at choice)

...and as delicious conclusion:

Chocolates - petit fours – fine pastries

(3 pieces p. p.) 4,50



Bellevue Rheinlandhotel
— Familientradition seit 1887 —

Menu proposals Fine Dining 2022

These menus are served in our fine dining restaurant „Le Chopin“

Menu C1

Amuse-Bouche

Fried scallop

with variation of cauliflower and algae dashi

Chicken velouté

with brioche croutons and black truffle

Medallion of veal fillet "Rosato" with lardo nut crust
with soy shiitake, orange chicory and bacon charlotte

Choux Bun with pistachio-mocca-cream

Chocolates - petit fours – fine pastries

74,00 (also as 3 course menu: with soup at 54,00 / with starter at 57,00)

Menu C2

Amuse-Bouche

Marbled duck liver terrine with herb salad

port wine fig and dried fruit bread

Crustacean essence

with miso, tomato chutney and confit mackerel

Gently cooked fillet of beef with red wine-butter sauce,
shallot confit, young vegetables and potato roulade

Orange tarragon foam with peanut chips and gianduja ice cream

Chocolates - petit fours – fine pastries

76,00 (also as 3 course menu: with soup at 57,00 / with starter at 59,00)

Menu C3

Amuse-Bouche

Salmon tartare with pickled onions
avocado and tomato water

Foamy soup of lobster and coconut
with grilled scallop

Turbot with champagne foam
and truffled fregola sarda

Lime sorbet with infusion

Rack of lamb in oriental seasoning
sesame jus, grilled aubergine, bulgur salad and bean falafel

Mini cake with lemon and meringue
served with Riesling ice cream

Chocolates - petit fours – fine pastries

96,00 (also as 4 course menu at 75,00)

Rustic wine cellar menu

(served in our historic wine cellar; from 25 people)

Hunsrück potato soup with house salami and croutons

Crispy suckling pig leg - carved on site -
served with caraway sauce, rosemary potatoes and wine cabbage or red cabbage (depending on season)

Apple strudel with Vanilla sauce or Vanilla ice cream

34,00 €

Other Details:

Exclusive reservations

Subject to availability, we will be happy to provide you with a room exclusively for you and your guests. The following rooms are available to you - the respective minimum food and beverage turnover applies*:

Historic wine cellar, illuminated only by candles	800,00 €
„Belle Etage“ with 110 sqm (max. 30-35 people)	1.500,00 €
„Belle Etage“ with 180 sqm (max. 90-100 people)	4.000,00 €
„Le Bristol“ right section (max. 50 people)	1.800,00 €
„Le Bristol“ right section (max. 60-70 people)	3.500,00 €
„Le Bristol“ whole restaurant (up to 140 people)	7.000,00 €
„Le Chopin“ weekday (max. 50 people)	2.000,00 €
„Le Chopin“ Friday + Saturday (max. 50 people)	2.500,00 €

*With a lunch booking, the minimum turnover is not applied.

Service time for lunch

Thank you for your comprehension, that the spaces are provided until max. 4:30 p.m. for lunch reservations, as they have to be prepared for dinner service afterwards.

Service time for dinner

In our rates is a use of the space until 11:00 p.m. included and available for you and your guests. After 11:00 p.m. a night surcharge of 150,00 €/commenced hour applies as follows:
until 35 guests 1x/h until 80 guests 2x/h until 100 guests 3x/h from 101 guests 4x/h

Additional services

Bluetooth loudspeaker JBL Extreme2	8,00 €
Party light (LED/per light/ max. 6)	5,00 €
Beamer incl. screen	20,00 €
Microphone system	50,00 €
Sound system (incl. mixer & microphone)	100,00 €
Wedding cake (multi-storey)	ab 250,00 €
Round tables (à 8 guests) with floor-length, white tablecloths (per table)	10,00 €
Table decoration	according to agreement

Included in the set-up is the standard table decoration with one flower per vase. We would be happy to order flower arrangements in your name from your local florist (starting from 18,00 €/piece).

Different conditions can apply, depending on availability.