

Menu proposals 2024

These menus are offered for parties from 15 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.

Slices of Hunsrück beef with gribiche sauce and apple-celery salad

and/or (choice can be made on the spot)

Local rooster broth with egg flakes and vegetable pearls

Coq au vin

with carrots, pointed cabbage and potato cones

Apple slice with walnut and sour cream

45,00 (as a 3-course menu) or 52,00 (as a 4-course menu)

Menu 2

Two kinds of Mühlthal trout with apple and cucumber

Burgundy roast of Galloway beef

Colourful carrot vegetables and mashed potatoes and parsley

or (choice must be made by the day before)

Cod "Finkenwerder style"

on creamy spinach and nut potatoes

Raspberry mousse tartlet

with yoghurt ice cream and mango

52,00 (or 58,00 with both main courses at choice)

Menu 3

Poultry liver tartlets with sweet wine jelly, pear and brioche

Tomatised fish soup with prawns

Crispy eagle fish on tomato fregola and spinach salad

Chocolate ice cream parfait with macadamia crumble and berries

55,50

Menu 4

Carpaccio of Galloway beef with spicy mustard dressing
celery, parmesan and mushrooms

Boppard mustard soup refined with Riesling and beetroot

Medallion of Eifel pork fillet
with porcini mushrooms a la crème
Oven carrot and stuffed potato pockets

or (choice must be made by the day before)

Hake fillet with Pernod foam
Braised cucumber with dried tomato and buttered potatoes

Citrus tartlet with Riesling ice cream and pineapple

62,00

Menu 5

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

Cream of polenta soup with chorizo

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

Black Forest kirsch with a difference (chocolate cream, lavender, cherry sorbet, crumble)

54,50

Menu 6

Poultry ballotine with pea variation and pickled mushrooms

Kohlrabi and linseed oil soup with crayfish

Baked saithe in panko breadcrumbs
on paprika-artichoke ragout and fried gnocchi

or (choice must be made by the day before)

Gently cooked veal shank in port wine and pepper sauce

Oven vegetables and Tuscan potatoes

Savarin with exotic fruits and coconut foam

66,00

Menu 7

Marinated salmon with spinach and potato cream
sour cream sauce and caviar

Mushroom consomme with spinach ravioli

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

Banana cake with rum caramel and poppy seed ice cream

63,00

Menu 8

Ceviche of sea bream on avocado
with lime and coriander

Saffron fish consomme with cucumber and mackerel

Orange and tarragon sorbet with sparkling sangria

Pink roasted duck breast with soya-orange jus
Sweet potato, wild broccoli and potato waffle

or (choice can be made on the spot)

Char fillet with lobster butter sauce

Leipziger Allerlei and

Spiced chocolate mousse with honey figs and red wine butter ice cream

71,50 (or 76,00 if both main courses are available)

...and as delicious conclusion:

Chocolates - petit fours – fine pastries
(3 pieces p. p.) 5,90



Bellevue Rheinhotel
— Familientradition seit 1887 —

Menu proposals Fine Dining 2024

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

Menu C1

Amuse-Bouche

Veal tartare with smoked eel cream and confit egg yolk

Chicken velouté

with brioche croutons and black truffle

Turbot fillet with chorizo emulsion
macaroni au gratin, lardo and aubergine

Choux bun with mocha cream

Chocolates - petit fours - pastries

85,00 (also available as a 3-course menu: with soup at 65,00 / with starter at 69,00)

Menu C2

Amuse-Bouche

Marbled duck liver terrine with herb salad
port wine fig and dried fruit bread

Lobster and coconut foam soup
with baked scallop

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

Mille feuille of chocolate and pear with raspberry sorbet and walnut brittle

Chocolates - petit fours - pastries

89,00 (also available as a 3-course menu: with soup at 69,00 / with starter at 72,50)

Menu C3

Amuse-Bouche

Grilled king oyster mushrooms
with sweetcorn, tomato, avocado and BBQ shallot sauce

Tomato essence with crevette rose and miso cream

Monkfish with sauce verte
paprika jus and ricotta

Lime sorbet with infusion

Fillet of water buffalo with shallot crust
Sautéed shi take, parsley root and potato waffle

Opera slice with citrus and coffee ice cream

Chocolates - petit fours - pastries

116,00 (also available as a 4-course menu at 90,00)

Rustic wine cellar menu

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

Hunsrück potato soup with house salami and crackers

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

Apple strudel with vanilla sauce or vanilla ice cream

44,00

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	1.000,00 €
„Belle Etage“ with 110 sqm (max. 30-35 people)	1.900,00 €
„Belle Etage“ with 180 sqm (max. 90-100 people)	4.800,00 €
„Le Bristol“ right section (max. 50 people)	2.500,00 €
„Le Bristol“ right section (max. 60-70 people)	4.200,00 €
„Le Bristol“ whole restaurant (up to 140 people)	8.500,00 €
„Le Chopin“ weekday (max. 50 people)	3.000,00 €
„Le Chopin“ Friday + Saturday (max. 50 people)	3.500,00 €

*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 (net) 220,00 €/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

Party light (LED/per unit)	5,00 €
Bluetooth-loudspeaker JBL Extreme2	10,00 €
Beamer incl. screen	20,00 €
Microphone system	50,00 €
Sound system (incl. mixer & microphone)	100,00 €
Wedding cake (multi-storey)	from 350,00 €
Round tables (à 8 guests) with floor-length, white tablecloths (per table)	10,00 €
Table decoration	by arrangement

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 20,00-25,00 €/piece).

Other conditions may also be agreed, depending on availability.