

LE CHOPIN

FINE DINING

WELCOME

Dear guest,

Welcome to Bellevue Rheinhotel and Restaurant Le Chopin.
We are delighted that you are taking the time for carefree hours of enjoyment.

Our culinary team consists of Sebastian Messinger and Mihai Doru in the kitchen as well as pastry chef Karol Sellanes Barragan, complemented by our service team led by Restaurant Manager and Sommelière Dana Doru.

Our cuisine is influenced by the classics, but we do not want to close ourselves off to modern influences. The wine list offers wines from all wine-growing regions in Rhineland-Palatinate - with the focus on the Middle Rhine area.

Whether „near or far“ we source our products only from selected regional and delicatessen suppliers of the top gastronomy.

It is our concern to process products holistically, seasonally and with the greatest possible respect.

If you suffer from allergies or intolerances, please let us know in advance.
Restaurant Le Chopin is a pet hair-free restaurant.

We wish you much pleasure and carefree, enjoyable moments at Le Chopin.

Yours
Gawel family & team



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OPENING

Amuse Bouche | Potato Bread | Demi Sel Butter
5,90

STARTERS

Goat's cheese mousse | Walnut | Pickled beetroot | Pear
19.00

Lake Constance Water Buffalo Tartare | Egg Yolk | Pickled Onion
22.00

Marinated mackerel | Pumpkin variation | Quince | Mustard caviar
24.90

SOUPS

Chestnut and celery velouté | pickled mushrooms | Coppa from the Eifel
16.00

BBQ mushroom consommé | seared pork belly | sweetcorn
19.00

Lobster and Coconut Bisque | Rosenberg Prawn | Chorizo | Pepper Confit
19.00

INTERMEDIATE COURSES

Chanterelle Ravioli | Celeriac Jus | Sofrito | Wine Cheese
21.00

Eifel Veal Ragout "alla Bolognese" | Strozzapreti Pasta | Truffle
24.00

MAINCOURSES

Wild-caught cod | Artichoke sauce | black garlic | tomato
39.00

Mieral pigeon | Purple curry jus | Creamed polenta | Blackberry
40.00

Pepper Steak | Port Wine Shallot Jus | Baby Gem Lettuce | Truffle Fries
44.00

DESSERT

Granny Smith apple | Hazelnut cream | Tonka caramel | Sour cream ice cream
16.00

Selection of Fine Cheeses (3) | Fruit Bread | Fig Mustard
16.00

White chocolate ganache | grapes | black nuts | Riesling sorbet
17.00

All prices are in euros and include the applicable statutory VAT.

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YOUR OPTIONS

Order

We are happy to take your order for a

5-6-course menu until 20:00 o'clock

4-course menu until 20:30 o'clock

3-course menu until 21:00 o'clock

Your personal menu

You are welcome to create your own menu based on the courses listed. The menus with the prices listed underneath ends with a dessert. If you wish to make changes to this menu sequence, an additional charge may be made. Intermediate courses can also be served as main courses.

We ask all reservations of 10 or more people to select a standard menu sequence.

Prices

3-course menu 70,00

4-course menu 85,00

5-course menu 105,00

6-course menu 125,00

Wine accompaniment (per 0.1l glass) 10.50

Our sommelière will be happy to advise you.

