

LE CHOPIN

FINE DINING

WELCOME

Dear guest,

Welcome to Bellevue Rheinhof 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 Stefan Kneip, complemented by our service team led by Restaurant Manager Lisa Andres 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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O P E N I N G

Amuse Bouche | Potato Bread | Demi Sel Butter

5,90

S T A R T E R S

Jerusalem artichoke textures | Sunflower seeds | Sweet and sour pumpkin

19.00

Water buffalo from Lake Constance | Tartare | Egg yolk | Pickled onion

22.00

Marinated fjord trout | Buttermilk | Cucumber relish | Pickled radishes

24.90

S O U P S

Hokkaido pumpkin | Apple and onion chutney | Coppa from the Eifel region

16.00

Veal essence | Pickled mushrooms | Cheek ravioli

19.00

Lobster and coconut bisque | Rosenberg prawns | Chorizo | Paprika confit

19.00

I N T E R M E D I A T E C O U R S E S

Glazed black salsify | Red cabbage jus | Potato pockets

21.00

Hunsrück venison ragout alla Bolognese | Strozzapreti | Winter truffles

24.00

M A I N C O U R S E S

Norwegian halibut | Miso butter | Capers and raisin sauce | Cauliflower

39.00

Honey-marinated duck breast | Confit leg | Coffee jus | Roasted vegetable cream

40.00

Pepper steak | Port wine and shallot jus | Lettuce hearts | Truffle fries

44.00

D E S S E R T

Boskop apple tartlet | Vanilla cream | Blueberry gel | Lime sorbet

16.00

Fine cheese selection (3) | Fruit bread | Fig mustard

16.00

Chocolate Moeulleux | Kumquats | Blackcurrant Sorbet | Orange

17.00

Alle Preise in Euro inkl der ges. MwSt.

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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.

