

SPECIALS for November

Our wine recommendation

Winery Finca Resalso from Spain

100% Tempranillo 0,2 l €7.80

and to accompany our roast goose:

Winery Doppio Passo / Italy

Primitivo 2020 0,75L €28.00

APPETIZERS

Cream of pumpkin soup with pumpkin seed oil €6.80

Field salad with figs, grapes and walnuts €7.80

Avocado-tomato-salmon tartare €12.80

MAIN COURSES

Oven-fresh roast goose with dumpling, red cabbage, baked apple, chestnuts and orange jus €39.80

Field salad with crown roast of lamb chops or king prawns €23.80

Königsberger veal meatballs with boiled potatoes €18.80

Home-made beef roulade with pureed potatoes and savoy cabbage or red cabbage €22.80

½ of an oven-fresh farm duck with a dumpling, red cabbage and orange jus €27.80

Haunch of venison goulash with Spätzle noodles/dumpling, red cabbage and cranberries €25.80

Fried cod fillet in a potato crust with field salad and green sauce €25.80

Grilled king prawns on tagliatelle in a creamy lemon sauce with zucchini and cocktail tomatoes €25.80

Fried pike perch fillets on pumpkin risotto €21.80

Home-made spinach dumplings in sage butter with shaved Parmesan €16.80

DESSERTS

Crème brûlée with wild berries €6.80

Cinnamon ice-cream with hot plums €6.80

All prices include service and sales tax



Hubertushütte

RESTAURANT – EVENTLOCATION – CATERING



WELCOME!

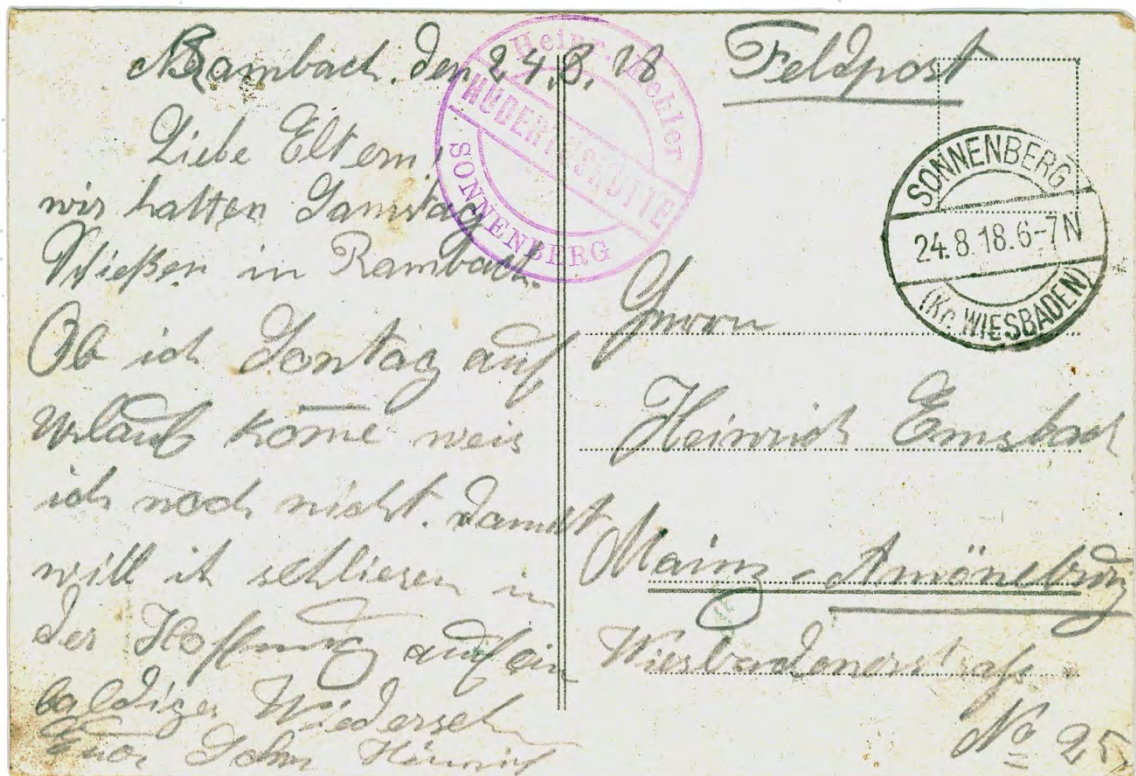
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Hubertushütte

RESTAURANT – EVENTLOCATION – CATERING



Field postcard dated 24 August 1918, sent from the Hubertushütte

OPENING HOURS

All YEAR ROUND

Mon. & Tues.	closed
Wed., Thurs. & Fri.	from 5 p.m.
Sat., Sun. & public holidays	from 12 noon

For special events, we would be happy to open outside our usual opening hours.

Owner: Bert Ruppert

DRINKS

WINE BY THE GLASS

Winery Trezz, Johannisberg, Rheingau

Riesling , dry or off-dry	0.2 L	€6.80
Riesling spritzer	0.2 L	€5.00
Pinot noir , rosé,	0.2 L	€6.80
Red wine , Pinot noir, dry	0.2 L	€6.80
Pinot blanc , dry	0.2 L	€6.80
Pinot grigio , dry	0.2 L	€6.80

OUR BOTTLED WINES FROM THE RHEINGAU

Riesling, Q.b.A. dry, Gelblack Schloss Johannisberg domain, Rheingau	0.75 L	€32.00
Riesling, Q.b.A. dry Winery Robert Weil, Kiedrich, Rheingau	0.75 L	€32.00
Wiesbadener Neroberg, Riesling, dry Hessian State Wineries, Rheingau	0.75 L	€32.00
Hochheimer Hölle, Riesling Kabinett, dry Winery Künstler, Hocheim	0.75 L	€32.00
Riesling, dry, shell limestone Winery Josef Spreitzer, Oestrich	0.75 L	€32.00
Pinot noir rosé, dry Winery Dr. Corvers-Kauter, Rheingau	0.75 L	€32.00

OUR BOTTLED WINES FROM RHEINHESSEN

Pinot grigio Winery Becker Landgraf, Gau-Odernheim, Rheinhessen	0.75 L	32,00 €
Pinot blanc-Chardonnay Winery Becker Landgraf, Gau-Odernheim, Rheinhessen	0.75 L	32,00 €

OUR BOTTLED WINES FROM THE PALATINATE

Rosé, dry, Clarette Knipser Winery, Laumersheim, Palatinate	0.75 L	€32.00
Sauvignon blanc, dry Knipser Winery, Laumersheim, Palatinate	0.75 L	€32.00

HOMEMADE APERITIF

Aperol Spritz/Hugo	0.4 L	€7.80
Hugo non-alcoholic	0.4 L	€6.80

SPARKLING WINE/SECCO

Schloss Vaux brut	0.1 L	€6.30
Schloss Vaux rosé	0.1 L	€7.50
Cuvée Schloss Vaux brut	0.75 L	€32.00
Schloss Vaux Rosé brut	0.75 L	€34.00

WINE from Italy, Spain and Chile

WINE from Italy

White Pinot Grigio Mineral, dry and aromatic spicy	0.2 L €6.80
White Lugana 100% Trebbiano di Lugana	0.2 L €7.80
Rosé Bardolino Chiaretto Dry, fruity and raspberry-colored in the glass	0.2 L €6.80
Red Chianti Colli Senesi Full-bodied, powerful and rich in tannins with a typical note	0.2 L €6.80
Red Merlot Full-bodied, harmonious and very drinkable	0.2 L €6.80
Red Montepulciano d'Abruzzo Very dry, powerful with lots of fruit and well-structured tannins	0.2 L €6.80

WINE from Spain

White El Coto Blanco Rioja Pale yellow with light green tones, dry, fresh and harmonious	0.2 L €6.80
Red El Coto Crianza DOC Rioja An intense red, fruity, harmonious with slight hints of vanilla	0.2 L €6.80

WINE from Chile

White Concha y Toro Chardonnay A fruity, stimulating wine with tropical fruits in the bouquet	0.2 L €6.80
Rosé Concha y Toro Rosé A bright, intense rosé with aromas of raspberries	0.2 L €6.80
Red Concha y Toro Cabernet Sauvignon / Merlot An intensely fruity Cabernet with gently integrated tannins	0.2 L €6.80



OUR SPECIAL TIP:

Visit our vinothèque with wines from Germany (Rheingau, Rheinhessen, Pfalz and Nahe regions), Italy, Spain, France, Austria, as well as South Africa, Chile, Australia and New Zealand. All wines can also be enjoyed in our restaurant.

We are also happy to offer you a glass of champagne from the house of **Laurent-Perrier**.

DRINKS

NON-ALCOHOLIC BEVERAGES

Table water in a carafe with ice and lemon

Still table water	0.25 L	€2.80
	1.00 L	€6.80
Table water	0.25 L	€2.80
	1.00 L	€6.80
Coca Cola, Cola Light	0.2 L	€3.00
	0.4 L	€4.80
Fanta	0.2 L	€3.00
	0.4 L	€4.80
Sprite	0.2 L	€3.00
	0.4 L	€4.80
Spezi (cola and orange soda)	0.2 L	€3.00
	0.4 L	€4.80
Apple juice, apple spritzer	0.2 L	€3.00
	0.4 L	€4.80
Grape juice, grape juice spritzer	0.2 L	€3.00
	0.4 L	€4.80
Rhubarb juice spritzer	0.33 L	€3.80
Almdudler, herbal lemonade	0.33 L	€3.80
Caramalt malt beer	0.33 L	€3.80
Orange juice	0.2 L	€3.00
	0.4 L	€4.60
Schweppes Bitter Lemon	0.2 L	€3.00
Schweppes Tonic Water	0.2 L	€3.00
Schweppes Bitter Lemon	0.4 L	€4.80
Schweppes Tonic Water	0.4 L	€4.80

FOOD

BEER

Licher on tap	0.3 L	€3.50
	0.4 L	€4.60
Paulaner Münchner Hell, on tap	0.4 L	€4.80
Coke beer	0.3 L	€3.80
	0.4 L	€4.60
Shandy (beer and lemonade)	0.3 L	€3.80
	0.4 L	€4.60
Köstritzer Black Beer on tap	0.3 L	€4.00
Paulaner Crystal Wheat Beer	0.5 L	€5.30
Paulaner Wheat Beer on tap	0.5 L	€5.30
Paulaner Wheat Beer, non-alcoholic	0.5 L	€5.30
Paulaner Wheat Beer, non-alcoholic, with natural lemonade	0.5 L	€5.30
Licher, non-alcoholic	0.33 L	€3.80

APPLE WINE

POSSMANN – Frau Rauscher, *neat, sweet or sour spritzed*

Apple wine on tap, neat	0.25 L	€2.80
	0.50 L	€5.30
Apple wine on tap, sweet or sour spritzed	0.25 L	€2.80
	0.50 L	€5.30
Apple wine	Bembel	1.00 L €10.60
	Bembel	2.00 L €21.20
Mineral water or lemonade for mixing	0.7 L	€6.80

FOOD

APPETIZERS

Beef tenderloin carpaccio with grated parmesan	€12.80
Salmon carpaccio on basil pesto	€12.80
Young venison carpaccio with wild herb pesto and parmesan	€12.80
Approx. 150 g Argentine roast beef tartare with egg, onions, cucumbers, bell peppers, mustard, and capers	€13.80
Market-fresh salad	€6.80
Cucumber-dill salad	€5.00

COLD DISHES & SALADS

Approx. 300 g Argentine roast beef tartare with egg, onions, cucumbers, bell peppers, mustard, and capers	€23.80
Argentine roast beef – cold, sliced with green sauce, and fried potatoes	€18.80
Home-made Tafelspitzsülze (beef in aspic) with green sauce, and fried potatoes	€17.80
Market-fresh seasonal salads	
– with fried filet of pike-perch	€24.80
– with fried turkey breast	€19.80

All dishes are served with stone oven baguette bread and butter.

FOOD

MEAT DISHES

Iberico pork chop	€21.80
with garlic-herb oil, with baked potato, and fresh curd cheese with herbs	
Approx. 330 g Argentine rump steak	€28.80
with onions and fried potatoes	
Approx. 330 g Argentine rump steak	€28.80
with garlic-herb oil, baked potato, and fresh curd cheese with herbs	
Approx. 330 g Argentine rump steak	€30.80
with grilled vegetables, and rosemary potatoes	
Approx. 260 g Argentine beef fillet on wild herb jus	€38.80
with grilled vegetables, and rosemary potatoes	
Lamb fillet	€24.80
with basil-mint sauce, and rosemary potatoes	
Viennese-style veal schnitzel	€20.80
with French fries, and cranberries	
Pork schnitzel “Viennese style”	€16.80
with French fries, and cranberries	
Pork schnitzel “Hubertus style”	€18.80
with fresh wild mushroom ragout & spaetzle (small dough dumplings)	
Cordon bleu	€17.80
made from pork and served with French fries	
Fillet of pork wrapped in bacon	€21.80
on fresh wild mushroom ragout & spaetzle (small dough dumplings)	
Turkey stroganoff	€19.80
turkey strips in a creamy sauce with fresh wild mushrooms & basmati rice	

FISH DISHES

Grilled cuttlefish	€21.80
with tomato-herb stuffing, served with spaghettini with chili peppers, and garlic	
Fillet of pike-perch & king prawns	€26.80
on saffron sauce with basmati rice, sugar snap peas, and carrots	
Wild salmon on a Riesling-dill sauce	€22.80
with leaf spinach and boiled potatoes/basmati rice	

All dishes are served with stone oven baguette bread and butter.

FOOD

VEGETARIAN/VEGAN DISHES

Spaghettini	€16.80
with tomatoes, garlic, vegetables, and shaved parmesan	
Risotto (see monthly menu)	
with cocktail tomatoes	
Homemade spinach dumplings	€16.80
in lemon butter and shaved parmesan cheese	
Yellow curry vegetables	€16.80
with basmati rice – VEGAN	

FOR OUR YOUNG GUESTS

Chicken crossies	€9.80
with French fries	
Children's schnitzel "Viennese style"	€9.80
with French fries	
Spaghetti	€8.80
with tomato sauce, and shaved parmesan	
Cheeseburger with 180 g beef fillet (100%)	€12.80
with French fries	
Heinz tomato ketchup, mayonnaise, Dijon mustard in a jar	€0.60

DESSERTS

Mixed ice-cream sundae	€6.80
with cream	
Frozen yogurt	€6.80
with hot wild berries	
Mixed cheese platters	€14.80
with grapes and fig mustard	

DRINKS

COFFEE SPECIALTIES FROM LAVAZZA

Cup of coffee	€3.00
Cappuccino	€3.20
Latte Macchiato	€3.70
Caffè Latte	€3.70
Espresso	€2.80

TEA SPECIALTIES FROM EILLES *in a 0.3l glass*

Black tea	€2.80
Green tea with mate and ginger	€2.80
Peppermint tea	€2.80
Chamomile flower tea	€2.80
Summer berries tea	€2.80
Alpine hut Swiss-style herbal tea	€2.80

HOT DRINKS

Cup of hot chocolate	€2.50
Glass of hot milk	€1.40

Please ask for our delicious desserts to go with your tea or coffee.

Allergens and additives are listed on a separate card. Please ask to see it.

DRINKS

COGNAC, BRANDY

Veterano Osborne	4 cL	€7.00
Hennessy V.S.O.P.	4 cL	€8.00

WHISKEY

Ballantines	4 cL	€8.00
Johnnie Walker Red Label	4 cL	€8.00
Jack Daniels	4 cL	€8.00

LIQUEURS

Baileys	4 cL	€6.00
Amaretto	4 cL	€6.00

ANISEED LIQUEURS

Sambuca Molinari	4 cL	€6.00
Ouzo 12	4 cL	€6.00

APERITIFS

Martini Bianco	5 cl	€6.00
Sherry dry	5 cL	€6.00
Campari soda	0.3 L	€8.00
Campari orange	0.3 L	€9.80
Jack Daniels Cola	0.3 L	€9.80
Gin & tonic Thomas Henry	0.3 L	€9.80
Vodka lemon	0.3 L	€9.80

DRINKS

HIGH-PROOF DRINKS

Malteser Aquavit	2 cL	€4.00
Jubiläums Aquavit	2 cL	€4.00
Vodka	2 cL	€4.00
Underberg	2 cL	€4.00
Jägermeister	2 cL	€4.00
Fernet Branca	2 cL	€4.00
Fernet Menta	2 cL	€4.00
Averna on ice	4 cL	€6.00
Ramazotti on ice	4 cL	€6.00
Calvados	2 cL	€4.00
Grappa di Prosecco – Andrea Da Ponte	2 cL	€5.00
Tyrolean hazelnut schnapps	2 cL	€5.00

COLORLESS FRUIT BRANDIES FROM THE EDELSTILLERIE OBERHOFER, AUSTRIA

High-quality brandies. Distilled at the highest level – multiple awards won.

Wild cherry aromatic wild cherry with a highly pronounced note of almonds	2 cL	€6.80
Raspberry brandy a fine noble distillate from 100% pure and ripe cultivated and wild raspberries	2 cL	€6.80
Williams “old reserve” mature Williams pear brandy, subtly aromatic, balanced with a lingering taste	2 cL	€6.80
Apricot brandy from only the best Wachau apricots, delicately distilled to preserve their aroma	2 cL	€6.80
Old apple from an oak barrel a cuvée of Elstar and Gravensteiner apples aged in oak barrels	2 cL	€6.80
Blood orange delicious aromatic distillate, 100% untreated Sicilian blood oranges	2 cL	€6.80
Rowanberry brandy clean and pure distilled rowan berries	2 cL	€6.80

EVENTS & CATERING



We'd be happy to organize private or corporate celebrations for you!

Whether here with us in the Hubertushütte, at your home or in one of the many attractive locations, the BRITA Arena, the Jagdschloss Platte hunting lodge, Biebricher Palace, the old Alte Schmelze factory hall in Schierstein, the Old Locomotive Hall in Mainz as well as Eberbach Abbey, and other places.

Contact us to request a quotation.



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