

SPECIALS for April

Our wine recommendation

Winery Doppio Passo / Italy

Primitivo

0,2L € 7.80

SOUPS AND APPETISERS

Carrot and ginger soup € 6.80

Wild herb salad with cocktail tomatoes € 7.80

Avocado – tomatoes – salmon tartare € 13.80

MAIN COURSES

Wild herb salad with crown roast of lamb chops or king prawns € 25.80

Meatloaf with pepper cream sauce and tagliatelle € 17.80

Königsberger meatballs made of veal with boiled potatoes € 19.80

Homemade beef roulade with mashed potatoes and Savoy cabbage € 23.80

Venison goulash from the leg and shoulder with spaetzle, red cabbage and cranberries € 25.80

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

Grilled king prawns on tagliatelle in a creamy lemon sauce with zucchini and cocktail tomatoes € 26.80

Fried pike-perch fillet on wild garlic risotto € 24.80

Homemade spinach dumplings in sage butter with shaved Parmesan € 17.80

DESSERT

Crème Brûlée € 6.80

Vanilla ice cream with raspberries € 6.80

FRESH ASPARAGUS FROM THE TANNENHOF FROM EASTER

All prices include service and VAT.



Hubertushütte

RESTAURANT – EVENTLOCATION – CATERING



WELCOME!

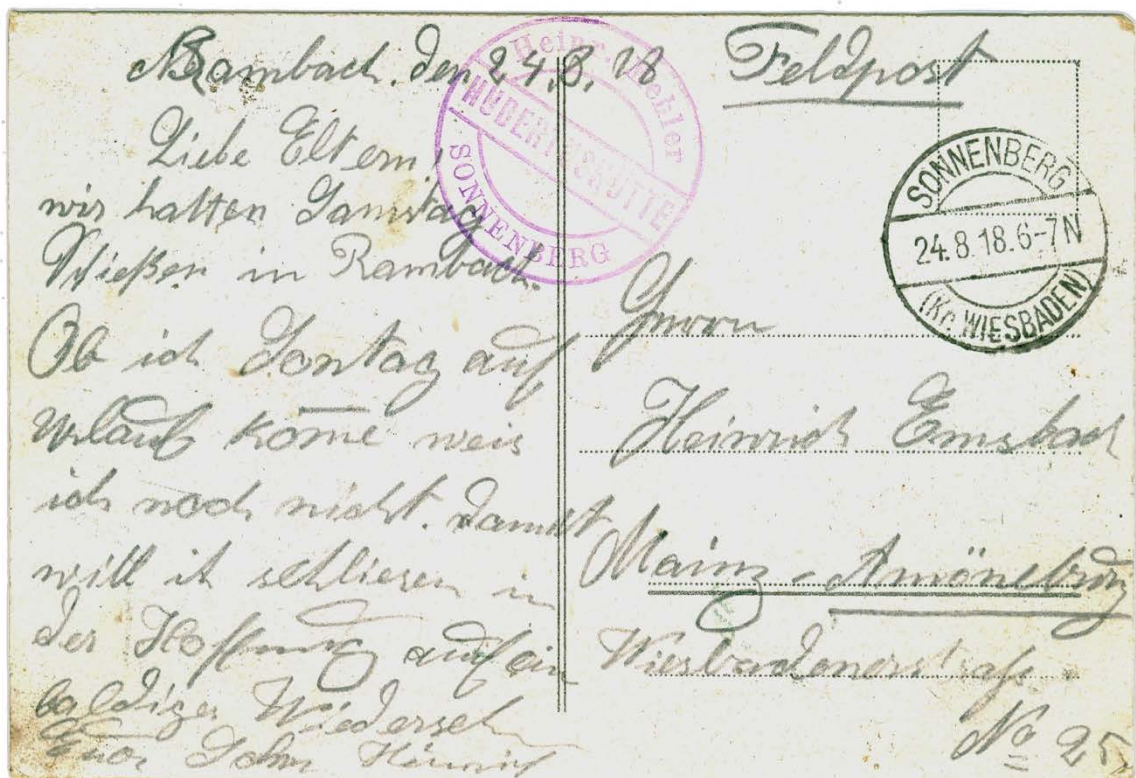
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Hubertushütte

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

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|--|---------------|--------|
| 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 Chiacetto 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 |

DRINKS

BEER

| | | |
|--|---------------|-------|
| Licher on tap | 0.3 L | €3.80 |
| | 0.4 L | €4.60 |
| Paulaner Münchner Hell, on tap | 0.4 L | €4.60 |
| 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 Argent. roast beef tartare / Black Angus with egg, onions, cucumbers, bell peppers, mustard, and capers | €13.80 |
| Market-fresh salad | €6.80 |
| Cucumber-dill salad | €5.00 |

COLD DISHES & SALADS

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|---|--------|
| Approx. 300 g Argent. roast beef tartare / Black Angus with egg, onions, cucumbers, bell peppers, mustard, and capers | €23.80 |
| Argent. roast beef / Black Angus – cold, sliced with green sauce, and fried potatoes | €18.80 |
| Home-made Tafelspitzsülze (beef in aspic) / May till September 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

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|--|--------|
| Iberico pork chop with garlic-herb oil, with rosemary potatoes | €21.80 |
| Approx. 330 g Argent. rump steak / Black Angus with onions or herb butter and fried potatoes / pommes frites | €28.80 |
| Approx. 330 g Argent. rump steak / Black Angus with pepper cream sauce, fried potatoes / pommes frites | €28.80 |
| Approx. 330 g Argent. rump steak / Black Angus with grilled vegetables, and rosemary potatoes | €30.80 |
| Approx. 260 g Argent. beef filet / Black Angus on wild herb jus with grilled vegetables, and rosemary potatoes | €38.80 |
| Lamb fillet with basil-mint sauce, and rosemary potatoes | €24.80 |
| Viennese-style veal schnitzel with French fries, and cranberries | €21.80 |
| Pork schnitzel "Viennese style" with French fries, and cranberries | €16.80 |
| Pork schnitzel "Hubertus style" with fresh wild mushroom ragout & spaetzle (small dough dumplings) | €18.80 |
| Cordon bleu (filled with gouda cheese and ham) made from pork and served with fried potatoes / pommes frites | €17.80 |
| Fillet of pork wrapped in bacon on fresh wild mushroom ragout & spaetzle (small dough dumplings) | €21.80 |
| Turkey stroganoff turkey strips in a creamy sauce with fresh wild mushrooms & basmati rice | €19.80 |

FISH DISHES

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

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

FOOD

VEGETARIAN/VEGAN DISHES

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|---|--------|
| Spaghettini with tomatoes, garlic, vegetables, and shaved parmesan | €16.80 |
| Risotto (see monthly menu) with cocktail tomatoes | €17.80 |
| Homemade spinach dumplings in lemon butter and shaved parmesan cheese | €17.80 |
| Yellow curry vegetables with basmati rice – VEGAN | €16.80 |

FOR OUR YOUNG GUESTS

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

DESSERTS

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

DRINKS

COFFEE SPECIALTIES FROM LAVAZZA

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|-----------------|-------|
| 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

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|----------------------|-------|
| 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

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

WHISKEY

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

LIQUEURS

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|----------|------|-------|
| Baileys | 4 cL | €6.00 |
| Amaretto | 4 cL | €6.00 |

ANISEED LIQUEURS

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|------------------|------|-------|
| 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

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|---|------|-------|
| 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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