

SPECIALS

SOUPS AND APPETIZERS

| | |
|---|---------|
| Cream of asparagus soup | € 7.80 |
| Wild herb salad with cocktail tomatoes | € 7.80 |
| Asparagus salad of white and green asparagus | € 10.80 |
| Avocado-tomato-salmon tartare | € 14.80 |

MAIN COURSES

| | |
|--|---------|
| Wild herb salad with crown roast of lamb chops or king prawns | € 27.80 |
| Boiled beef with horseradish sauce and bouillon potatoes | € 21.80 |

| | |
|---|---------|
| Fresh asparagus from Tannenhof with new potatoes, hollandaise sauce, melted butter or green sauce | € 23.80 |
| - raw or cooked ham | € 25.80 |
| - escalope of veal | € 34.80 |
| - pork cutlet | € 29.80 |
| - rump steak | € 42.80 |
| - fillet of perch-pike | € 34.80 |

Rheingau wine recommendation to accompany asparagus

CORVERS-KAUTER ›Sommerlaune‹ or **JOHANNES LEITZ** Pinot Noir Rosé
0.2 l € 7.80 0,7 l € 28.00

| | |
|---|---------|
| Königberger meatballs made of veal with a white wine-caper sauce served with boiled potatoes and gherkins | € 19.80 |
| Grilled king prawns on tagliatelle in a creamy lemon sauce with zucchini and cocktail tomatoes | € 28.80 |
| Grilled pike-perch filets with Asparagus risotto | € 27.80 |
| Fried cod fillet in a potato crust with green sauce and salad | € 27.80 |
| Homemade spinach dumplings in sage butter with grated parmesan | € 18.80 |

DESSERT

| | |
|--|--------|
| Crème Brûlée | € 6.80 |
| Vanilla icecream with strawberries | € 6.80 |
| Rhubarb compote with vanilla icecream | € 6.80 |

All prices include service and VAT.



Hubertushütte

RESTAURANT – EVENTLOCATION – CATERING



WELCOME!

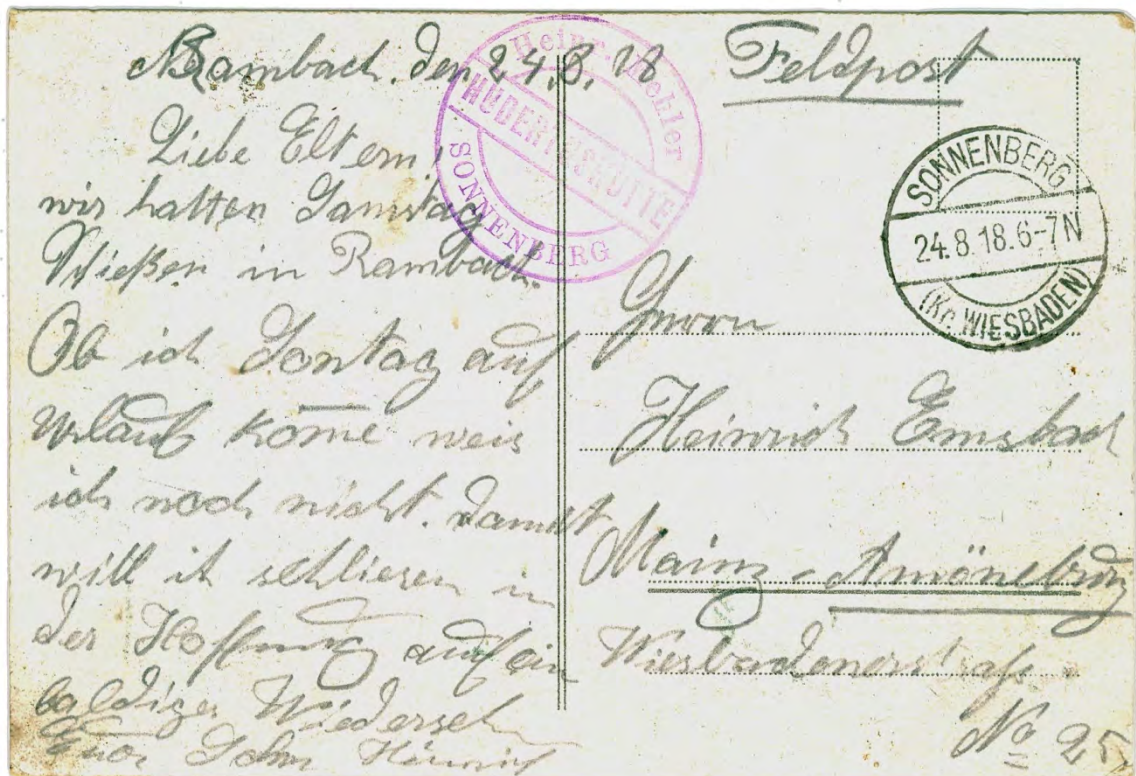
Goldsteintal 60 | 65207 D-Wiesbaden | Tel. 0611-542 410
Mobile 0178-544 7140 | info@hubertushuette-wiesbaden.de

www.hubertushuette-wiesbaden.de



Hubertushütte

RESTAURANT – EVENTLOCATION – CATERING



Field postcard dated 24 August 1918, sent from the Hubertushütte

OPENING HOURS

All YEAR ROUND

| | |
|------------------------|--------------|
| Mon. & Tues. | closed |
| Wed. till Sat. | from 5 p.m. |
| 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 | €7.80 |
| Riesling spritzer | 0.2 L | €5.00 |
| Pinot noir , rosé, | 0.2 L | €7.80 |
| Red wine, Pinot noir , dry | 0.2 L | €7.80 |
| Pinot blanc , dry | 0.2 L | €7.80 |
| Pinot grigio , dry | 0.2 L | €7.80 |

OUR BOTTLED WINES FROM THE RHEINGAU

| | | |
|--|--------|--------|
| Riesling, Q.b.A. dry, Gelblack Schloss Johannisberg domain, Rheingau | 0.75 L | €36.00 |
| Riesling, Q.b.A. dry Winery Robert Weil, Kiedrich, Rheingau | 0.75 L | €36.00 |
| Wiesbadener Neroberg, Riesling, dry Hessian State Wineries, Rheingau | 0.75 L | €36.00 |
| Hochheimer Hölle, Riesling Kabinett, dry Winery Künstler, Hochem | 0.75 L | €36.00 |
| Riesling, dry, shell limestone Winery Josef Spreitzer, Oestrich | 0.75 L | €36.00 |

OUR BOTTLED WINES FROM RHEINHESSEN

| | | |
|---|--------|--------|
| Pinot grigio Winery Becker Landgraf, Gau-Odernheim, Rheinhessen | 0.75 L | €36.00 |
| Pinot blanc-Chardonnay Winery Becker Landgraf, Gau-Odernheim, Rheinhessen | 0.75 L | €36.00 |

OUR BOTTLED WINES FROM THE PALATINATE

| | | |
|--|--------|--------|
| Rosé, dry, Clarette Knipser Winery, Laumersheim, Palatinate | 0.75 L | €36.00 |
| Sauvignon blanc, dry Knipser Winery, Laumersheim, Palatinate | 0.75 L | €36.00 |

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 | €6.50 |
| Schloss Vaux rosé | 0.1 L | €7.50 |
| Cuvée Schloss Vaux brut | 0.75 L | €34.00 |
| Schloss Vaux Rosé brut | 0.75 L | €36.00 |

WINE from Italy, Spain and Chile

WINE from Italy

White | **Pinot Grigio**

Mineral, dry and aromatic spicy

0.2 L €7.80

White | **Lugana**

100% Trebbiano di Lugana

0.2 L €8.80

Rosé | **Bardolino Chiaretto**

Dry, fruity and raspberry-colored in the glass

0.2 L €7.80

Red | **Chianti Colli Senesi**

Full-bodied, powerful and rich in tannins with a typical note

0.2 L €7.80

Red | **Merlot**

Full-bodied, harmonious and very drinkable

0.2 L €7.80

Red | **Montepulciano d'Abruzzo**

Very dry, powerful with lots of fruit and well-structured tannins

0.2 L €7.80

WINE from Spain

White | **El Coto Blanco Rioja**

Pale yellow with light green tones, dry, fresh and harmonious

0.2 L €7.80

Red | **El Coto Crianza DOC Rioja**

An intense red, fruity, harmonious with slight hints of vanilla

0.2 L €7.80

WINE from Chile

White | **Alpaca Chardonnay**

A fruity, stimulating wine with tropical fruits in the bouquet

0.2 L €7.80

Rosé | **Alpaca Rosé**

A bright, intense rosé with aromas of raspberries

0.2 L €7.80

Red | **Alpaca Cabernet Sauvignon / Merlot**

An intensely fruity Cabernet with gently integrated tannins

0.2 L €7.80



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 Zero | 0.2 L | €3.20 |
| | 0.4 L | €4.80 |
| Fanta | 0.2 L | €3.20 |
| | 0.4 L | €4.80 |
| Sprite | 0.2 L | €3.20 |
| | 0.4 L | €4.80 |
| Spezi (cola and orange soda) | 0.2 L | €3.20 |
| | 0.4 L | €4.80 |
| Apple juice, apple spritzer | 0.2 L | €3.20 |
| | 0.4 L | €4.80 |
| Grape juice, grape juice spritzer | 0.2 L | €3.20 |
| | 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 | €3.20 |
| | 0.4 L | €4.60 |
| Schweppes Bitter Lemon | 0.2 L | €3.20 |
| Schweppes Tonic Water | 0.2 L | €3.20 |
| Schweppes Bitter Lemon | 0.4 L | €4.80 |
| Schweppes Tonic Water | 0.4 L | €4.80 |

DRINKS

BEER

| | | |
|--|---------------|--------------|
| Bierstadter Gold, Pils on tap | 0.3 L | €3.80 |
| | 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 | €5.80 |
| Paulaner Wheat Beer on tap | 0.5 L | €5.80 |
| | | |
| Paulaner Wheat Beer, non-alcoholic | 0.5 L | €5.80 |
| Paulaner Wheat Beer, non-alcoholic, with natural lemonade | 0.5 L | €5.80 |
| Bierstadter Gold, 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 | €5.50 |
| | | |
| Apple wine on tap, sweet or sour spritzed | 0.25 L | €2.80 |
| | 0.50 L | €5.50 |
| | | |
| Apple wine | Bembel | 1.00 L €11.00 |
| | Bembel | 2.00 L €22.00 |
| | | |
| 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 | €14.80 |
| Market-fresh salad | €6.80 |
| Cucumber-dill salad | €5.00 |

COLD DISHES & SALADS

| | |
|---|--------|
| Approx. 300 g Argent. roast beef tartare / Black Angus with egg, onions, cucumbers, bell peppers, mustard, and capers | €25.80 |
| Argent. roast beef / Black Angus – cold, sliced with green sauce, and fried potatoes | €19.80 |
| Home-made Tafelspitzsülze (beef in aspic) / May till September with green sauce, and fried potatoes | €19.80 |
| Market-fresh seasonal salads | |
| – with fried filet of pike-perch | €26.80 |
| – with fried turkey breast | €20.80 |

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

FOOD

MEAT DISHES

| | |
|--|--------|
| Iberico pork chop | €24.80 |
| with garlic-herb oil, with rosemary potatoes | |
| Approx. 330 g Argent. rump steak / Black Angus | €32.80 |
| with onions or herb butter and fried potatoes / pommes frites | |
| Approx. 330 g Argent. rump steak / Black Angus | €32.80 |
| with pepper cream sauce, fried potatoes / pommes frites | |
| Approx. 330 g Argent. rump steak / Black Angus | €34.80 |
| with grilled vegetables, and rosemary potatoes | |
| Approx. 260 g Argent. beef filet / Black Angus on wild herb jus | €42.80 |
| with grilled vegetables, and rosemary potatoes | |
| Lamb fillet | €27.80 |
| with basil-mint sauce, and rosemary potatoes | |
| Viennese-style veal schnitzel | €24.80 |
| with French fries, and cranberries | |
| Pork schnitzel “Viennese style” | €18.80 |
| with French fries, and cranberries | |
| Pork schnitzel “Hubertus style” | €20.80 |
| with fresh wild mushroom ragout & spaetzle (small dough dumplings) | |
| Cordon bleu (filled with gouda cheese and ham) | €19.80 |
| made from pork and served with fried potatoes / pommes frites | |
| Fillet of pork wrapped in bacon | €23.80 |
| on fresh wild mushroom ragout & spaetzle (small dough dumplings) | |
| Turkey stroganoff | €20.80 |
| turkey strips in a creamy sauce with fresh wild mushrooms & basmati rice | |

FISH DISHES

| | |
|---|--------|
| Grilled cuttlefish | €24.80 |
| with tomato-herb stuffing, served with spaghettini with chili peppers, and garlic | |
| Fillet of pike-perch & king prawns | €29.80 |
| on saffron sauce with basmati rice, sugar snap peas, and carrots | |
| Wild salmon on a Riesling-dill sauce | €25.80 |
| with leaf spinach and boiled potatoes/basmati rice | |

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

FOOD

VEGETARIAN/VEGAN DISHES

| | |
|--|--------|
| Spaghettoni with tomatoes, garlic, vegetables, and shaved parmesan | €17.80 |
| Risotto (see monthly menu) with cocktail tomatoes | €17.80 |
| Homemade spinach dumplings in sage lemon butter and shaved parmesan cheese | €18.80 |
| Yellow curry vegetables with basmati rice – VEGAN | €17.80 |

FOR OUR YOUNG GUESTS

| | |
|--|--------|
| Chicken crossies with French fries | €10.80 |
| Children's schnitzel "Viennese style" with French fries | €10.80 |
| Spaghetti with tomato sauce, and shaved parmesan | €9.80 |
| Cheeseburger with 180 g beef fillet (100%) with French fries | €14.80 |
| Heinz tomato ketchup, mayonnaise, Dijon mustard in a jar | €0.60 |

DESSERTS

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

| | |
|-------------------|-------|
| Cup of coffee | €3.00 |
| Cappuccino | €3.20 |
| Affogato al caffè | €4.80 |
| 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 hazelnutschnapps | 2 cL | €5.00 |

COLORLESS FRUIT BRANDIES FROM SCHLADERER

| | | |
|-------------------------|------|-------|
| Raspberry brandy | 2 cL | €5.00 |
| Williams pear | 2 cL | €5.00 |
| Fruit brandy | 2 cL | €5.00 |
| Cherry brandy | 2 cL | €5.00 |
| Raspberry brandy | 2 cL | €5.00 |
| Mirabell brandy | 2 cL | €5.00 |

COLORLESS FRUIT BRANDIES FROM THE EDELSTILLERIE OBERHOFER, AUSTRIA

| | | |
|--|------|-------|
| Raspberry brandy a fine noble distillate from 100% pure and ripe cultivated and wild raspberries | 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.



Goldsteintal 60 | D-65207 Wiesbaden | Tel. 0611-542 410
Mobile 0178- 544 7140 | info@hubertushuette-wiesbaden.de
www.hubertushuette-wiesbaden.de