

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	€ 12.80
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
Viennese veal goulash with tagliatelle	€ 28.80

Fresh asparagus from Tannenhof with new potatoes, hollandaise sauce, melted butter or green sauce	€ 24.80
- raw or cooked ham	€ 26.80
- 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 0,75 l € 28.00

Königberger meatballs made of veal with a white wine-caper sauce served with boiled potatoes and gherkins	€ 21.80
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	€ 29.80
Homemade spinach dumplings in sage butter with grated parmesan	€ 19.80

DESSERT

Crème Brûlée	€ 6.80
Three kinds of fruit sorbet	€ 6.80

All prices include service and VAT.



Hubertushütte

RESTAURANT – EVENTLOCATION – CATERING



WELCOME!

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www.hubertushuette-wiesbaden.de



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Field postcard dated vom 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 Trenz, Johannisberg, Rheingau

Riesling , dry or off-dry	0.2 L	7,80 €
Riesling , non-alcoholic	0.2 L	7,80 €
Riesling spritzer	0.2 L	5,00 €
Spätburgunder , Rosé,	0.2 L	7,80 €
Rosé , alkoholfrei	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 €
Chardonnay	0.2 L	7,80 €
Sauvignon Blanc	0.2 L	7,80 €

OUR BOTTLED WINES FROM THE RHEINGAU

Riesling, Q. b. A. trocken, Gelblack Domäne Schloss Johannisberg	0.75 L	38,00 €
Riesling, Q. b. A. trocken Winery Robert Weil, Kiedrich	0.75 L	38,00 €
Wiesbadener Neroberg, Riesling, trocken Hessische Staatsweingüter, Eltville	0.75 L	38,00 €
Hochheimer Hölle, Riesling Kabinett, trocken Winery Künstler, Hochem	0.75 L	38,00 €
Riesling, trocken, Muschelkalk Winery Josef Spreitzer, Oestrich	0.75 L	38,00 €

OUR BOTTLED WINES FROM RHEINHESSEN

Pinot Grigio Becker Landgraf, Gau-Odernheim, Rheinhessen	0.75 L	38,00 €
Pinot blanc-Chardonnay Becker Landgraf, Gau-Odernheim, Rheinhessen	0.75 L	38,00 €

OUR BOTTLED WINES FROM THE PALATINATE

Rosé, dry, Clarette Winery Knipsner, Laumersheim, Palatinate	0.75 L	38,00 €
Sauvignon Blanc , dry Winery Knipsner, Laumersheim, Palatinate	0.75 L	38,00 €

HOMEMADE APERITIF

Aperol Spritz / Hugo / Lillet Wild Berry	0.4 L	7,80 €
Hugo non-alcoholic	0.4 L	7,80 €

SPARKLING WINE Schloss Vaux, Eltville, Rheingau

Schloss Vaux Brut	0.1 L	6,50 €
Schloss Vaux Trüblein , non-alcoholic	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 €
Red Doppio Passo Primitivo Balanced and full-bodied	0.2 L 7,80 €

WINE from Spain

White El Coto Blanco Rioja Pale yellow with subtle green hues, dry, fresh, and well-balanced	0.2 L 7,80 €
Red El Coto Crianza DOC Rioja Deep red, fruity, harmonious with subtle hints of vanilla	0.2 L 7,80 €

WINE from Chile

White Alpaca Chardonnay A fruity, refreshing wine with notes of tropical fruit 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 wine with smoothly integrated tannins	0.2 L 7,80 €



UR 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	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	3,00 €
	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 €
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	5,50 €
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	€15.80
Salmon carpaccio on basil pesto	€15.80
Young venison carpaccio with wild herb pesto and parmesan	€15.80
Approx. 150 g Argentine roast beef tartare with egg, onions, cucumbers, bell peppers, mustard, and capers	€17.80
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	€25.80
Argentine roast beef – cold, sliced with green sauce, and fried potatoes	€20.80
Home-made Tafelspitzsülze (beef in aspic) 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

Zu allen Gerichten servieren wir Steinofenbaguette und Olivenöl.

SPEISEN

MEAT DISHES

Iberico pork chop	€25.80
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	€29.80
with basil-mint sauce, and rosemary potatoes	
Viennese-style veal schnitzel	€27.80
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	€32.80
on saffron sauce with basmati rice, sugar snap peas, and carrots €	
Wild salmon on a Riesling-dill sauce	€27.80
with leaf spinach and boiled potatoes/basmati rice	

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

FOOD

VEGETARIAN/VEGAN DISHES

Spaghetini 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	€19,80
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	€7.80
Frozen yogurt with hot wild berries	€7.80
Mixed cheese platters with grapes and fig mustard	€14.80

DRINKS

COFFEE SPECIALTIES FROM LAVAZZA

Cup of coffee	€3.20
Cappuccino	€3.50
Espresso	€3.00
Affogato al caffè	€5.00

TEA SPECIALTIES FROM EILLES *in a 0.3l Glas*

Black tea	€2.80
Green tea with mit 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

WHISKY

Jack Daniels	4 cL	€8.00
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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 medium 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
Wodka 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
Trioler Haselnuss	2 cL	€5.00

COLORLESS FRUIT BRANDIES FROM SCHLADERER

Williamsbirne	2 cL	€5.00
Obstwasser	2 cL	€5.00
Kirschwasser	2 cL	€5.00
Himbeergeist	2 cL	€5.00
Mirabell	2 cL	€5.00

COLORLESS FRUIT BRANDIES FROM THE EDELSTILLERIE OBERHOFER

Natural spirits at their finest.
Distilled to the highest standards—multi-award-winning.

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

All prices include service and sales tax.

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.

