

# SPECIALS

## SOUPS AND APPETIZERS

<b>Cream of asparagus soup</b>	€ 7.80
<b>Wild herb salad</b> with cocktail tomatoes	€ 7.80
<b>Asparagus salad</b> of white and green asparagus	€ 12.80
<b>Avocado-tomato-salmon tartare</b>	€ 15.80
<b>Burrata</b> with tomatoes on basil pesto	€ 14.80

## MAIN COURSES

<b>Wild herb salad</b> with crown roast of lamb chops or king prawns	€ 27.80
<b>Market-fresh summer salad</b> with curry-pineapple dressing, served with strips of turkey breast fried in sweet and sour chilli sauce with sesame seed	€ 21.80

<b>Fresh asparagus from Tannenhof</b> 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

<b>Königberger meatballs made of veal</b> with a white wine-caper sauce served with boiled potatoes and gherkins	€ 21.80
<b>Grilled king prawns</b> on tagliatelle in a creamy lemon sauce with zucchini and cocktail tomatoes	€ 28.80
<b>Grilled pike-perch fillets</b> with Asparagus risotto	€ 27.80
<b>Fried cod fillet</b> in a potato crust with green sauce and salad	€ 32.80
<b>Homemade spinach dumplings</b> in sage butter with grated parmesan	€ 19.80

## DESSERT

<b>Crème Brûlée</b> with strawberries from tannenhof	€ 7.80
<b>Vanilla ice</b> with strawberries from tannenhof	€ 7.80
<b>Three kinds of fruit sorbet</b>	€ 7.80



# Hubertushütte

RESTAURANT – EVENTLOCATION – CATERING



WELCOME!

Goldsteintal 60 | 65207 D-Wiesbaden | Tel. 0611 - 54 24 10

Mobil 0178 - 544 71 40 | [info@hubertushuette-wiesbaden.de](mailto:info@hubertushuette-wiesbaden.de)

[www.hubertushuette-wiesbaden.de](http://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

<b>Riesling</b> , dry or off-dry	<b>0.2 L</b>	7,80 €
<b>Riesling</b> , non-alcoholic	<b>0.2 L</b>	7,80 €
<b>Riesling spritzer</b>	<b>0.2 L</b>	5,00 €
<b>Spätburgunder</b> , Rosé,	<b>0.2 L</b>	7,80 €
<b>Rosé</b> , alkoholfrei	<b>0.2 L</b>	7,80 €
<b>Red wine, Pinot Noir</b> , dry	<b>0.2 L</b>	7,80 €
<b>Pinot Blanc</b> , dry	<b>0.2 L</b>	7,80 €
<b>Pinot Grigio</b> , dry	<b>0.2 L</b>	7,80 €
<b>Chardonnay</b>	<b>0.2 L</b>	7,80 €
<b>Sauvignon Blanc</b>	<b>0.2 L</b>	7,80 €

## OUR BOTTLED WINES FROM THE RHEINGAU

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

## OUR BOTTLED WINES FROM RHEINHESSEN

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

## OUR BOTTLED WINES FROM THE PALATINATE

<b>Rosé, dry, Clarette</b> Winery Knipsner, Laumersheim, Palatinate	<b>0.75 L</b>	38,00 €
<b>Sauvignon Blanc</b> , dry Winery Knipsner, Laumersheim, Palatinate	<b>0.75 L</b>	38,00 €

## HOMEMADE APERITIF

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

## SPARKLING WINE Schloss Vaux, Eltville, Rheingau

<b>Schloss Vaux</b> Brut	<b>0.1 L</b>	6,50 €
<b>Schloss Vaux Trüblein</b> , non-alcoholic	<b>0.1 L</b>	6,50 €
<b>Schloss Vaux</b> Rosé	<b>0.1 L</b>	7,50 €
<b>Cuvée Schloss Vaux</b> Brut	<b>0.75 L</b>	34,00 €
<b>Schloss Vaux Rosé</b> Brut	<b>0.75 L</b>	36,00 €

# WINE from Italy, Spain and Chile

## WINE from Italy

White   <b>Pinot Grigio</b> Mineral, dry and aromatic spicy	<b>0.2 L</b> 7,80 €
White   <b>Lugana</b> 100% Trebbiano di Lugana	<b>0.2 L</b> 8,80 €
Rosé   <b>Bardolino Chiaretto</b> Dry, fruity and raspberry-colored in the glass	<b>0.2 L</b> 7,80 €
Red   <b>Chianti Colli Senesi</b> Full-bodied, powerful and rich in tannins with a typical note	<b>0.2 L</b> 7,80 €
Red   <b>Merlot</b> Full-bodied, harmonious and very drinkable	<b>0.2 L</b> 7,80 €
Red   <b>Montepulciano d`Abruzzo</b> Very dry, powerful with lots of fruit and well-structured tannins	<b>0.2 L</b> 7,80 €
Red   <b>Doppio Passo Primitivo</b> Balanced and full-bodied	<b>0.2 L</b> 7,80 €

## WINE from Spain

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

## WINE from Chile

White   <b>Alpaca Chardonnay</b> A fruity, refreshing wine with notes of tropical fruit in the bouquet	<b>0.2 L</b> 7,80 €
Rosé   <b>Alpaca Rosé</b> A bright, intense rosé with aromas of raspberries	<b>0.2 L</b> 7,80 €
Red   <b>Alpaca Cabernet Sauvignon / Merlot</b> An intensely fruity Cabernet wine with smoothly integrated tannins	<b>0.2 L</b> 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

<b>Bierstadter Gold</b> , Pils on tap	<b>0.3 L</b>	3,80 €
	<b>0.4 L</b>	4,60 €
<b>Paulaner Münchner Hell</b> , on tap	<b>0.4 L</b>	4,80 €
<b>Coke beer</b>	<b>0.3 L</b>	3,80 €
	<b>0.4 L</b>	4,60 €
<b>Shandy</b> (beer and lemonade)	<b>0.3 L</b>	3,80 €
	<b>0.4 L</b>	4,60 €
<b>Köstritzer Black Beer</b> on tap	<b>0.3 L</b>	4,00 €
<b>Paulaner Crystal Wheat Beer</b>	<b>0.5 L</b>	5,80 €
<b>Paulaner Wheat Beer</b> on tap	<b>0.5 L</b>	5,80 €
<b>Paulaner Wheat Beer</b> , non-alcoholic	<b>0.5 L</b>	5,80 €
<b>Paulaner Wheat Beer</b> , non-alcoholic with natural lemonade	<b>0.5 L</b>	5,80 €
<b>Licher</b> , non-alcoholic	<b>0.33 L</b>	3,80 €

## APPLE WINE

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

<b>Apple wine on tap, neat</b>	<b>0.25 L</b>	2,80 €
	<b>0.50 L</b>	5,50 €
<b>Apple wine on tap, sweet or sour spritzed</b>	<b>0.25 L</b>	2,80 €
	<b>0.50 L</b>	5,50 €
<b>Apple wine</b>	<b>Bembel</b>	<b>1.00 L</b> 11,00 €
	<b>Bembel</b>	<b>2.00 L</b> 22,00 €
<b>Mineral water or lemonade</b> for mixing	<b>0.7 L</b>	6,80 €

# FOOD

## APPETIZERS

<b>Beef tenderloin carpaccio</b> with grated parmesan	€15.80
<b>Salmon carpaccio</b> on basil pesto	€15.80
<b>Young venison carpaccio</b> with wild herb pesto and parmesan	€15.80
<b>Approx. 150 g Argentine roast beef tartare</b> with egg, onions, cucumbers, bell peppers, mustard, and capers	€17.80
<b>Market-fresh salad</b>	€6.80
<b>Cucumber-dill salad</b>	€5.00

## COLD DISHES & SALADS

<b>Approx. 300 g Argentine roast beef tartare</b> with egg, onions, cucumbers, bell peppers, mustard, and capers	€25.80
<b>Argentine roast beef – cold, sliced</b> with green sauce, and fried potatoes	€20.80
<b>Home-made Tafelspitzsülze (beef in aspic)</b> with green sauce, and fried potatoes	€19.80
<b>Market-fresh seasonal salads</b> – 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

<b>Iberico pork chop</b>	€25.80
with garlic-herb oil, with rosemary potatoes	
<b>Approx. 330 g Argent. rump steak / Black Angus</b>	€32.80
with onions or herb butter and fried potatoes / pommes frites	
<b>Approx. 330 g Argent. rump steak / Black Angus</b>	€32.80
with pepper cream sauce, fried potatoes / pommes frites	
<b>Approx. 330 g Argent. rump steak / Black Angus</b>	€34.80
with grilled vegetables, and rosemary potatoes	
<b>Approx. 260 g Argent. beef filet / Black Angus on wild herb jus</b>	€42.80
with grilled vegetables, and rosemary potatoes	
<b>Lamb fillet</b>	€29.80
with basil-mint sauce, and rosemary potatoes	
<b>Viennese-style veal schnitzel</b>	€27.80
with French fries, and cranberries	
<b>Pork schnitzel "Viennese style"</b>	€18.80
with French fries, and cranberries	
<b>Pork schnitzel "Hubertus style"</b>	€20.80
with fresh wild mushroom ragout & spaetzle (small dough dumplings)	
<b>Cordon bleu (filled with gouda cheese and ham)</b>	€19.80
made from pork and served with fried potatoes / pommes frites	
<b>Fillet of pork wrapped in bacon</b>	€23.80
on fresh wild mushroom ragout & spaetzle (small dough dumplings)	
<b>Turkey stroganoff</b>	€20.80
turkey strips in a creamy sauce with fresh wild mushrooms & basmati rice	

## FISH DISHES

<b>Grilled cuttlefish</b>	€24.80
with tomato-herb stuffing, served with spaghettini with chili peppers, and garlic	
<b>Fillet of pike-perch &amp; king prawns</b>	€32.80
on saffron sauce with basmati rice, sugar snap peas, and carrots €	
<b>Wild salmon on a Riesling-dill sauce</b>	€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

<b>Spaghetini</b> with tomatoes, garlic, vegetables, and shaved parmesan	€17,80
<b>Risotto (see monthly menu)</b> with cocktail tomatoes	€17,80
<b>Homemade spinach dumplings</b> in sage lemon butter and shaved parmesan cheese	€19,80
<b>Yellow curry vegetables</b> with basmati rice - <b>VEGAN</b>	€17,80

## FOR OUR YOUNG GUESTS

<b>Chicken crossies</b> with French fries	€10,80
<b>Children's schnitzel "Viennese style"</b> with French fries	€10,80
<b>Spaghetti</b> with tomato sauce, and shaved parmesan	€9,80
<b>Cheeseburger with 180 g beef fillet (100%)</b> with French fries	€14,80
<b>Heinz tomato ketchup</b> , mayonnaise, Dijon mustard in a jar	€0,60

## DESSERTS

<b>Mixed ice-cream sundae</b> with cream	€7.80
<b>Frozen yogurt</b> with hot wild berries	€7.80
<b>Mixed cheese platters</b> 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

<b>Malteser Aquavit</b>	<b>2 cL</b>	<b>€4.00</b>
<b>Jubiläums Aquavit</b>	<b>2 cL</b>	<b>€4.00</b>
<b>Vodka</b>	<b>2 cL</b>	<b>€4.00</b>
<b>Underberg</b>	<b>2 cL</b>	<b>€4.00</b>
<b>Jägermeister</b>	<b>2 cL</b>	<b>€4.00</b>
<b>Fernet Branca</b>	<b>2 cL</b>	<b>€4.00</b>
<b>Fernet Menta</b>	<b>2 cL</b>	<b>€4.00</b>
<b>Averna on ice</b>	<b>4 cL</b>	<b>€6.00</b>
<b>Ramazotti on ice</b>	<b>4 cL</b>	<b>€6.00</b>
<b>Calvados</b>	<b>2 cL</b>	<b>€4.00</b>
<b>Grappa di Prosecco - Andrea Da Ponte</b>	<b>2 cL</b>	<b>€5.00</b>
<b>Trioler Haselnuss</b>	<b>2 cL</b>	<b>€5.00</b>

## COLORLESS FRUIT BRANDIES FROM SCHLADERER

<b>Williamsbirne</b>	<b>2 cL</b>	<b>€5.00</b>
<b>Obstwasser</b>	<b>2 cL</b>	<b>€5.00</b>
<b>Kirschwasser</b>	<b>2 cL</b>	<b>€5.00</b>
<b>Himbeergeist</b>	<b>2 cL</b>	<b>€5.00</b>
<b>Mirabell</b>	<b>2 cL</b>	<b>€5.00</b>

## COLORLESS FRUIT BRANDIES FROM THE EDELDISTILLERIE OBERHOFER

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

<b>Raspberry brandy</b> a fine noble distillate from 100% pure and ripe cultivated and wild raspberries	<b>2 cL</b>	<b>€6.80</b>
<b>Blood orange</b> delicious aromatic distillate, 100% untreated Sicilian blood oranges	<b>2 cL</b>	<b>€6.80</b>
<b>Rowanberry brandy</b> clean and pure distilled rowan berries	<b>2 cL</b>	<b>€6.80</b>

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.

