SPECIALS for November

Our wine recommendation

Winery Doppio Passo / Italy	0,2 l	€7,80
Primitivo 2023	0,75L	€28,00

APPETIZERS

Cream of pumpkin soup with pumpkin seed oil	€7.80
Field salad with figs, grapes and walnuts	€9.80
Avocado-tomato-salmon tartare	€15.80

MAIN COURSES

Oven-fresh roast goose with dumpling, red cabbage, baked apple, chestnuts and orange jus	€46.80
Field salad with crown roast of lamb chops or king prawns	€27.80
Königsberger veal meatballs with boiled potatoes	€21.80
Home-made beef roulade with pureed potatoes and savoy cabbage or red cabbage	€27.80
½ of an oven-fresh farm duck with a dumpling, red cabbage and orange jus	€29.80
Tyrolean Haunch of venison goulash with Spätzle noodles/dumpling, red cabbage and cranberries	€28.80
Fried cod fillet in a potato crust with field salad and green sauce	€32.80
Grilled king prawns on tagliatelle in a creamy lemon sauce with zucchini and cocktail tomatoes	€28.80
Fried pike perch fillets on pumpkin risotto	€27.80
Home-made spinach dumplings in sage butter with shaved Parmesan	€19.80

DESSERTS

Crème brûlée with berries	€7.80
Cinnamon ice-cream with hot plums	€7.80

All prices include service and sales tax

Hubertushütte

RESTAURANT – EVENTLOCATION – CATERING

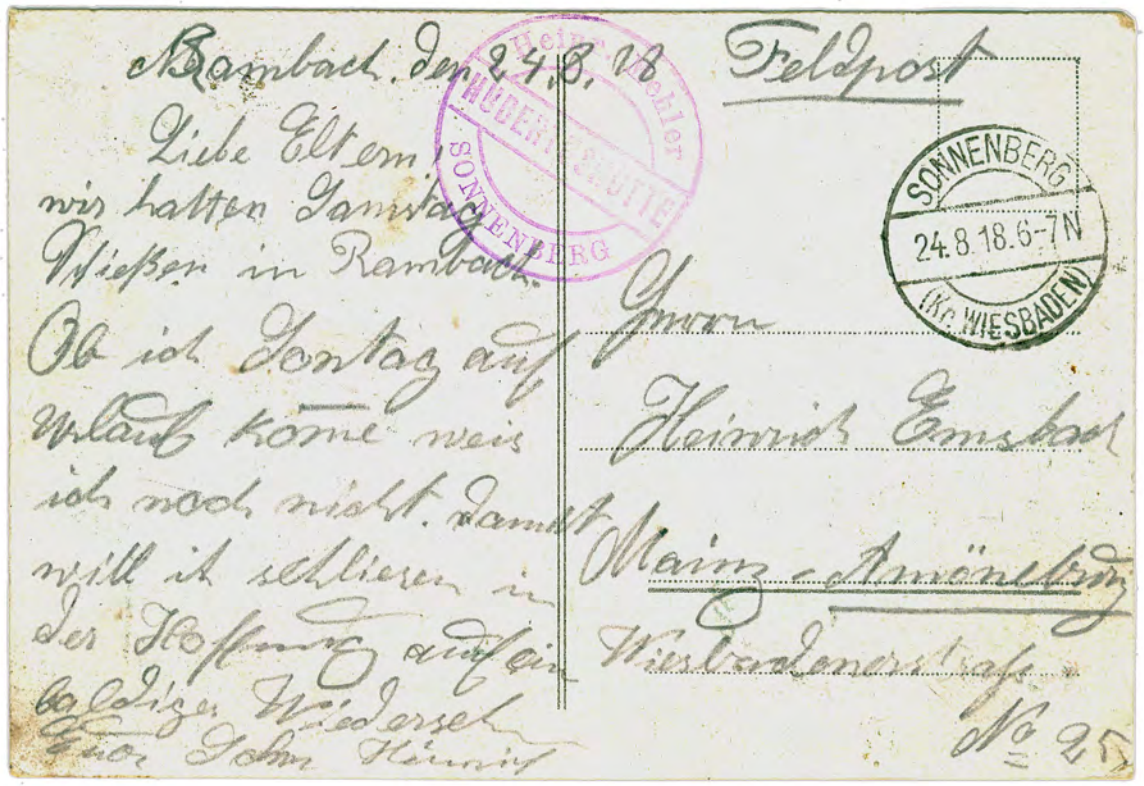


WELCOME!

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Hubertushütte

RESTAURANT – EVENTLOCATION – CATERING



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, Hocheim	**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 Knipser, Laumersheim, Palatinate	**0.75 L**	38,00 €
Sauvignon Blanc, dry Winery Knipser, 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 Träublein, 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** — **0.2 L** 7,80 €
Mineral, dry and aromatic spicy

White | **Lugana** — **0.2 L** 8,80 €
100% Trebiano di Lugana

Rosé | **Bardolino Chiaretto** — **0.2 L** 7,80 €
Dry, fruity and raspberry-colored in the glass

Red | **Chianti Colli Senesi** — **0.2 L** 7,80 €
Full-bodied, powerful and rich in tannins with a typical note

Red | **Merlot** — **0.2 L** 7,80 €
Full-bodied, harmonious and very drinkable

Red | **Montepulciano d`Abruzzo** — **0.2 L** 7,80 €
Very dry, powerful with lots of fruit and well-structured tannins

Red | **Doppio Passo Primitivo** — **0.2 L** 7,80 €
Balanced and full-bodied

WINE from Spain

White | **El Coto Blanco Rioja** — **0.2 L** 7,80 €
Pale yellow with subtle green hues, dry, fresh, and well-balanced

Red | **El Coto Crianza DOC Rioja** — **0.2 L** 7,80 €
Deep red, fruity, harmonious with subtle hints of vanilla

WINE from Chile

White | **Alpaca Chardonnay** — **0.2 L** 7,80 €
A fruity, refreshing wine with notes of tropical fruit in the bouquet

Rosé | **Alpaca Rosé** — **0.2 L** 7,80 €
A bright, intense rosé with aromas of raspberries

Red | **Alpaca Cabernet Sauvignon / Merlot** — **0.2 L** 7,80 €
An intensely fruity Cabernet wine with smoothly integrated tannins



UR SPECIAL TIP:

Visit our vinotheque 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

Spaghettini €17,80
with tomatoes, garlic, vegetables, and shaved parmesan

Risotto (see monthly menu) €17,80
with cocktail tomatoes

Homemade spinach dumplings €19,80
in sage lemon butter and shaved parmesan cheese

Yellow curry vegetables €17,80
with basmati rice - **VEGAN**

FOR OUR YOUNG GUESTS

Chicken crossies €10,80
with French fries

Children's schnitzel "Viennese style" €10,80
with French fries

Spaghetti €9,80
with tomato sauce, and shaved parmesan

Cheeseburger with 180 g beef fillet (100%) €14,80
with French fries

Heinz tomato ketchup, mayonnaise, Djion mustard in a jar €0,60

DESSERTS

Mixed ice-cream sundae €7.80
with cream

Frozen yogurt €7.80
with hot wild berries

Mixed cheese platters €14.80
with grapes and fig mustard

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

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
Ramazzotti 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 EDELDISTILLERIE OBERHOFER

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

Raspberry brandy — **2 cL** €6.80
a fine noble distillate from 100% pure and ripe cultivated and wild raspberries

Blood orange — **2 cL** €6.80
delicious aromatic distillate, 100% untreated Sicilian blood oranges

Rowanberry brandy — **2 cL** €6.80
clean and pure distilled rowan berries

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.







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