

| VIS À VIS |

WE HAVE CLEANED UP THE STABLE AND HAVE EXPOSED THE STONE-
WORK IN THE CROSS VAULT. WITH MODERN MATERIALS AND SKILLED
MANUAL WORK WE CREATED A RESTAURANT WITH A WINE BAR AS WE
HAD ALWAYS WISHED TO HAVE.

OLD AND NEW ARE KEPT IN BALANCE AND COMPLEMENT ONE ANO-
THER IN HARMONY TO MAKE THIS PLACE BE MORE THAN A RESTAU-
RANT.

DISCOVER A MODERN HOSPITALITY PAIRED WITH A CREATIVE BUT
STILL DOWN-TO-EARTH CUISINE PLUS OUR OWN WINES.

IT IS NICE TO HAVE YOU AT OUR RESTAURANT
YOUR VIS À VIS TEAM



Best Of Wine Tourism

GREAT WINE CAPITALS | THE AWARDS OF EXCELLENCE

THE JURY WITH AN AWARD IN THE CATEGORY WINE CATERING TRADE RECOMPENSED FOR THE SUCCESSFUL MIX FROM MORE DEMANDING ON THE REGIONAL LEVEL INSPIRED KITCHEN, A COMPREHENSIVE AND RHINE-HESSEAN STAMPED WINE-LIST AS WELL AS THE TASTEFUL TRANSFORMATION OF THE COW'S CAPE SKIN OF A FORMER WINE COMMERCIAL FIRM THE RESTAURANT VIS Á VIS IN OSTHOFEN. BESIDE WINES OF OWN VINEYARD SPIT PRODUCTS OF OTHER AWARDED AND FRIENDLY WINEGROWER'S COMPANIES STAND ALSO ON THE MAP.

INFORMATION FO ALLERGIC INDIVIDUALS

ALL OF OUR DISHES ARE PREPARED WITH FRESH PRODUCE. AS FAR AS YOU HAVE ANY ALLERGIES, PLEASE LET US KNOW. WE WILL BE ABLE TO PROVIDE YOU WITH A SEPERATE MENU COMPRISING THE NECESSARY INFORMATION CONCERNING THE ALLERGEN INGREDIENTS OF OUR DISHES: DESPITE AN ACCURATE PREPARATION OF OUR DISHES, TRACES OF ADDITIONAL ELEMENTS BESIDES THE SPECIFIED ALLERGEN MIGHT BE PRESENT DUE TO THE COOKING PROCESS IN OUR KITCHEN.

| STARTERS & SOUPS |

SPRING SALAD	6,00 €
CROUTONS / ALMOND BRITTLE	
GOAT CHEESE - RAVIOLI	12,00 €
TOMATO SALSA	
VEAL TATARE	15,00 €
„HEAVEN & ERATH“	12,00 €
WITH FOIE GRAS (DUCK)	
APPLE / ONION / POTATO	
ARGENTINE RED SHRIMP (PRAWN)	14,00 €
COCONUT PALM CURRY / CORIANDER	
LOBSTER CREAM SOUP	9,00 €
CRAYFISH RAVIOLI	

| MAIN COURSES MEAT |

BREADED CHEEKS OF SUCKING PIG RUTABAGA VEGETABLES	21,00 €
BREAST OF BLACK FEATHERED CHICKEN THAI ASPARAGUS / SAFFRON RISOTTO	24,00 €
VEAL TENDERLOIN PEA PUREE / BRIOCHE DUMPLING SHITAKE MUSHROOMS	34,00 €
RUMP STEAK 200 G SPRING VEGETABLES / POTATO GRATIN	25,50 €
RUMP STEAK 350 G SPRING VEGETABLES / POTATO GRATIN	41,50 €

| MAIN COURSES FISH/VEGETARIAN |

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| SKREI (WINTER COD) | 24,00 € |
| LEAF SPINACH / PINE NUTS
CAULIFLOWER / LOBSTER SAUCE | |
| ARCTIC CHAR (FILLET) | 28,00 € |
| LEAK - SOUR - CREAM - PASTA (PASTASOTTO)
DRIED TOMATOES / SAFFRON SAUCE | |
| TOFU IN MISO BREW | 18,00 € |
| VEGAN
SPRING VEGETABLES | |
| GNOCCHI | 15,00 € |
| TOMATOES / SPINACH / FETA CHEESE / ALLMONDS | |

| DESSERTS |

| A LITTLE SWEET TO FINISH |

| SCOOP OF SORBET | 3,00 €
ACCORDING TO DAILY OFFER

| SCOOP OF SORBET | 5,90 €
| SERVED WITH SPARKLING WINE |
ACCORDING TO DAILY OFFER

| 3 X CHOCOLATE | 12,00 €
TARTE / ICE / CRÈME BRÛLÉE

| LUKEWARM CHOCOLATECAKE | 8,00 €
ICECREAM PRALINE

| 1682 | 10,00 €
BAUMKUCHEN / RASPBERRY / LUCUMA

| A HEARTY TO FINISH |

| CHEESE SELECTION | 12,00 €
OF SWISS RAW MILK CHEESE AFFINED BY JANINE BRÜSSEL,
WINGROWER FROM BECHTHEIM

