



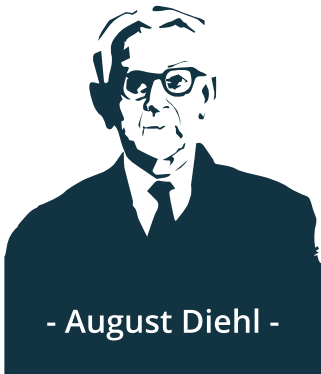
Welcome to Diehls!

Kitchen opening:

Mo. - Su. 6 - 9 pm

Located directly on the beautiful banks of the Rhine, we have been welcoming guests in the district of Koblenz - Ehrenbreitstein since 1919. Originally opened as a „Café-Rheinterrassen“ by August Diehl, the DIEHLs has developed over the years into a family-run hotel and restaurant with views of the Rhine.

We look forward to welcome you.



Additives,
Allergene



INFO: For information on allergens (EU Regulation No. 1169/2011), please contact our team or use the QR code to view the list of allergens.

Starter

Veal | Root vegetable | Wild herb ^{i, j, 3, 5} 14,50

Carpaccio of prime boiled veal with root vegetables vinaigrette and wild herb salad

Carrott „Salmon“ | Quinoa | Mango | Avocado | Spinach ^{f, k}  13,00

Vegan „Salmon“ of marinated carrot slices on a bed of quinoa with mango, avocado and spinach, with sweet and sour dressing

Salads

Salad | Vegetable Garnish | Cress ^{m, o}  9,90

Seasonal salad with herb-vinaigrette, vegetable garnish and cress

small 6,90

optionally with: + grilled breast of cornish hen + 10,50
+ tuna fillet in sesame coat ^{d, k} + 11,90

Salad | Bacon | Parmesan | Bread | Caper ^{a1, c, d, g, j} 13,50

Caesar salad with crispy bacon, bread chips and shredded Parmesan cheese

our tip + grilled breast of cornish hen + 10,50

Soups

Tomato | Basil | Fagottini ^{a1}  8,50

Tomato essence with fagottini, stuffed with tomatoes and basil

Kohlrabi | Potato | Bio - Salmon ^{d, g, i} 8,50

Kohlrabi - potato cream soup with salmon tartar



Our recommendation

Chateaubriande á la Rossini for 2 persons



Argentinian beef tenderloin - *sous-vide* - sliced at the table, topped with foie gras, served with truffle jus, seasonal vegetables and fondant potatoes ^{a1,g,i}

119,-

Main courses

Cordon Bleu Potato ^{a1, c, g}		28,50
Hand-wrapped veal cutlets, stuffed with cooked ham and Emmental cheese, served with golden-brown potato slices with bacon and onions		
Wiener Schnitzel Potato Cucumber ^{a1, c, 3}		28,50
Two wiener schnitzel with garnish, potato-cucumber salad with a hint of dijon-mustard		
Angus Beef Vegetables Fondant potato ^{g, i, 5}	- sous-vide -	34,50
200 gr. of angus beef with sauce bordelaise, served with seasonal vegetables and fondant potatoes		
Lamb Chimichurri Couscous Green asparagus ^{a1, c, g, i, l}	- sous-vide -	27,00
Pink grilled lamb neck with fresh herb salsa and couscous with green asparagus		
Gilthead Brokkoli Belugalentil Nut butter ^{a.1, g, i}		26,50
Fried gilthead fillet with beurre blanc, served with broccoli and balsam lentils		
Pappardelle Burrata Eggplant Arugula Parmesan ^{a.1, i, 5}		22,50
Wide tagliatelle in olive oil with eggplant, served with burrata cheese and arugula		
Bomba - rice „Chorizo“ Garden pea Bell pepper String bean ^f		21,50
Paella „Alicante“ with mixed vegetables and crispy vegan chorizo, seasoned with saffron		

Desserts

Lemon Limoncello Mascarpone Lady finger Strawberry ^{a.1, c, g}	14,50
Lemon tiramisu, limoncello-soaked sponge cake and strawberries	
Dark Chocolate Sour cherry Chili ^{a.4}	 13,50
Crème brûlée of dark chocolate with a hint of chilli on a bed of chocolate crumble, served with sour cherry sorbet and cherry gel	
Sorbet trilogy	 12,00
Raspberry, mango - passionsfruit and kiwi - basil	
Cheese selection ^{a.1, g}	11,80
Cheese specialties from european and local producers, served with bread, butter, grapes and chutney	

Ice cream

Nut brittle ^{g, h, 2, h, 3}	6,50
Bourbon vanilla ice cream, chocolate ice cream, walnut ice cream with whipped cream and hazelnut brittle	
Frozen Yoghurt ^g	7,00
Yoghurt ice cream and fresh fruits	
Chocolate Vanilla ^g	6,00
Chocolate ice cream with bourbon vanilla sauce and whipped cream <i>or</i> Bourbon vanilla ice cream with chocolate sauce and whipped cream	
Ice selection	SCOOP 1,60
bourbon vanilla ^g , strawberry ^g , walnut ^{g,h,3} , stracciatella ^g , yoghurt ^g or chocolate ^g	
+ whipped cream ^g	+ 1,00