



WOHNGUT KOBLENZ

RESTAURANT  
**MARIELOUIS**

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MENU

*Where culinary moments  
become memories.*



WOHNGUT KOBLENZ

## OUR STARTERS

### A GREAT START



VEGETARIAN

6,90

Trio of Dips

A tempting trio of delicious homemade dips, perfect as an appetizing starter. Served with a selection of baguette.

### BURRATA CAPRESE



VEGETARIAN



LOW-GLUTEN

12,90

Creamy Buffalo Mozzarella

An Italian classic featuring creamy burrata, cherry tomatoes, premium olive oil, and a touch of homemade balsamic vinegar, served on a bed of wild herb salad.

### BEEF CARPACCIO



LOW-GLUTEN

18,50

Arugula & Parmesan

Thin slices of premium raw beef marinated with fine truffle oil and balsamic vinegar. Garnished with a salad garnish, pine nuts, shaved Parmesan, freshly ground mixed pepper, and sea salt.

### BEEF TARTARE



LOW-GLUTEN

20,50

Hand-Cut & Refined

Hand-cut beef tartare prepared with shallots, capers, and cornichons, finished with Dijon mustard, lemon, pepper, and sea salt. Served raw.



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## OUR STARTERS

### PRAWN BOWL

Mango & Papaya Chutney



LOW-GLUTEN

16,90

Enjoy our prawn bowl with six juicy prawns flambéed in a flavourful marinade. Served with a fresh mango and papaya chutney that adds a pleasant fruity sweetness. A simple yet delicious dish.

### WILD ANTIPASTI

Local Game Specialties

17,90

Our rustic antipasti platter offers a fine selection of raw vegetables. At its heart are tender local game ham and game salami, whose smoky flavours are sure to impress. Served with crusty bread, it is the perfect start to your culinary experience.

### FRESH MARKET SALAD

Side Salad



VEGAN



LOW-GLUTEN

5,90

Wild-herbs salad combined with fresh seasonal vegetables and refined with our homemade dressing. A light and aromatic delight – ideal as a small starter or as a side dish with any main course.





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## SOUPS

### BEEF CONSOMMÉ

Classic & Rich

A rich, clear broth made from premium beef, slowly simmered to develop its full flavour. Served with carefully selected vegetable garnishes that perfectly combine tradition and enjoyment – comforting and aromatic.

With vegetables	5,50
With soup pearls	6,50
With homemade pancake strips	7,00
With marrow dumplings	7,50

### LIVER DUMPLING SOUP

8,50

Hearty & Traditional

Our flavourful liver dumpling soup combines a delicate broth with tender liver dumplings and vegetables. This traditional Bavarian speciality is the perfect comfort food.

Discover its unmistakable flavour for yourself.

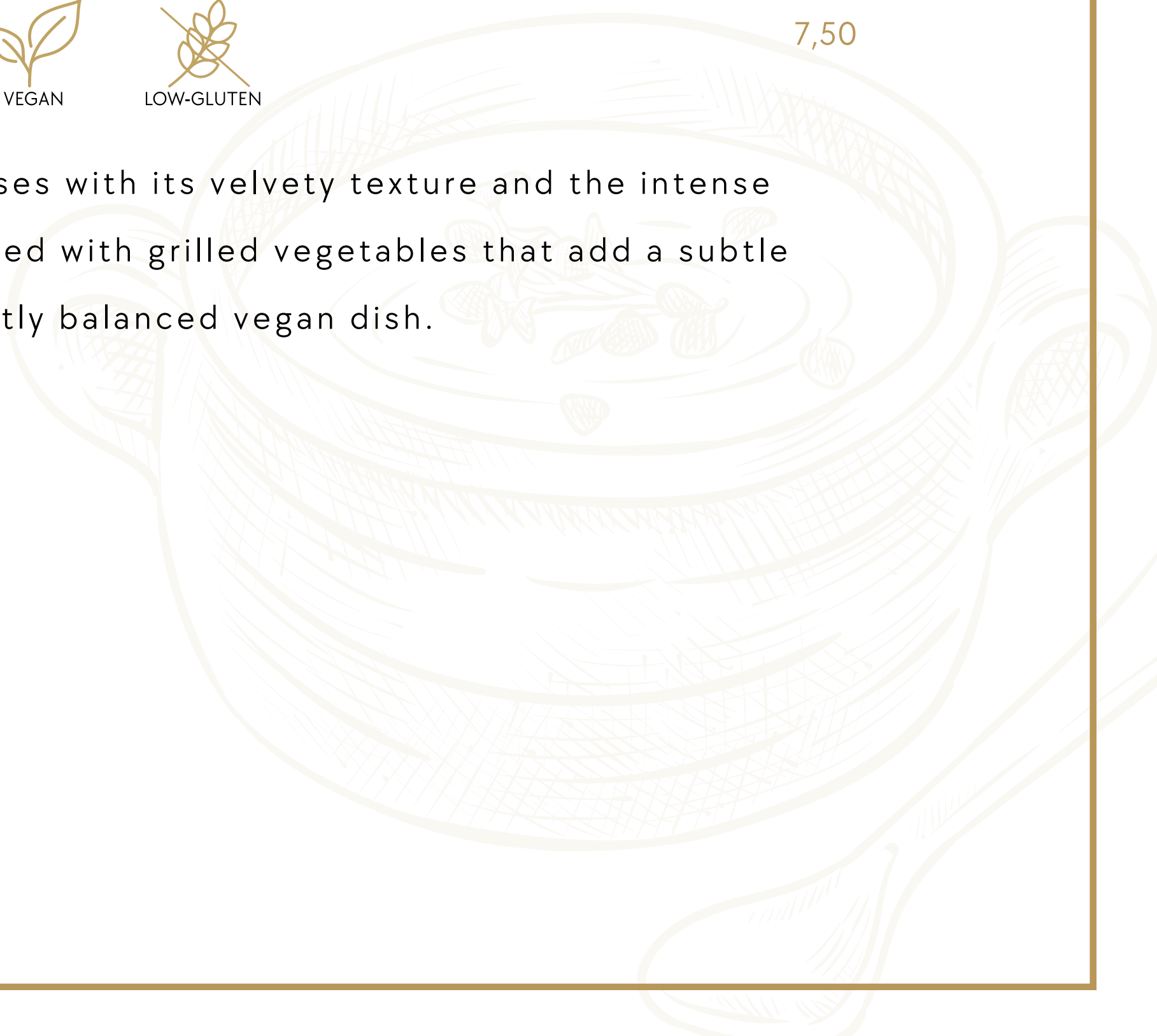
### TOMATO SOUP



7,50

Fruity & Delicious

Our vegan tomato soup impresses with its velvety texture and the intense flavour of ripe tomatoes. Finished with grilled vegetables that add a subtle smoky note, it creates a perfectly balanced vegan dish.





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## MAIN COURSES

### FRESH MARKET SALAD



11,00

Crisp & Vibrant

A generous mix of crisp wild herb salads, seasonal raw food, fresh herbs and aromatic toppings such as roasted seeds and ripe cherry tomatoes. Finished with our homemade oil and vinegar vinaigrette and served with a topping of your choice. A wholesome delight for every taste.

Optional toppings:

Goatcheese 16.50 | Grilled turkey breast 17.50 | 6 grilled prawns 19.50

### FETTUCCHINE WITH WILD MUSHROOM CREAM SAUCE



19,50

Creamy Delight

Fettuccine served in a creamy sauce with selected mushrooms. Refined with a touch of garlic, fresh thyme and a splash of lemon for perfect balance. Finished with freshly shaved Parmesan and a sprig of rosemary – a vegetarian dish full of elegance and flavour.

### TRUFFLE PASTA



22,50

Elegant Aroma

Our vegan truffle pasta delights with a creamy, velvety sauce and the intense aroma of fine truffles. Finished with freshly ground pepper and sea salt, it is a perfectly balanced and aromatic pasta dish.

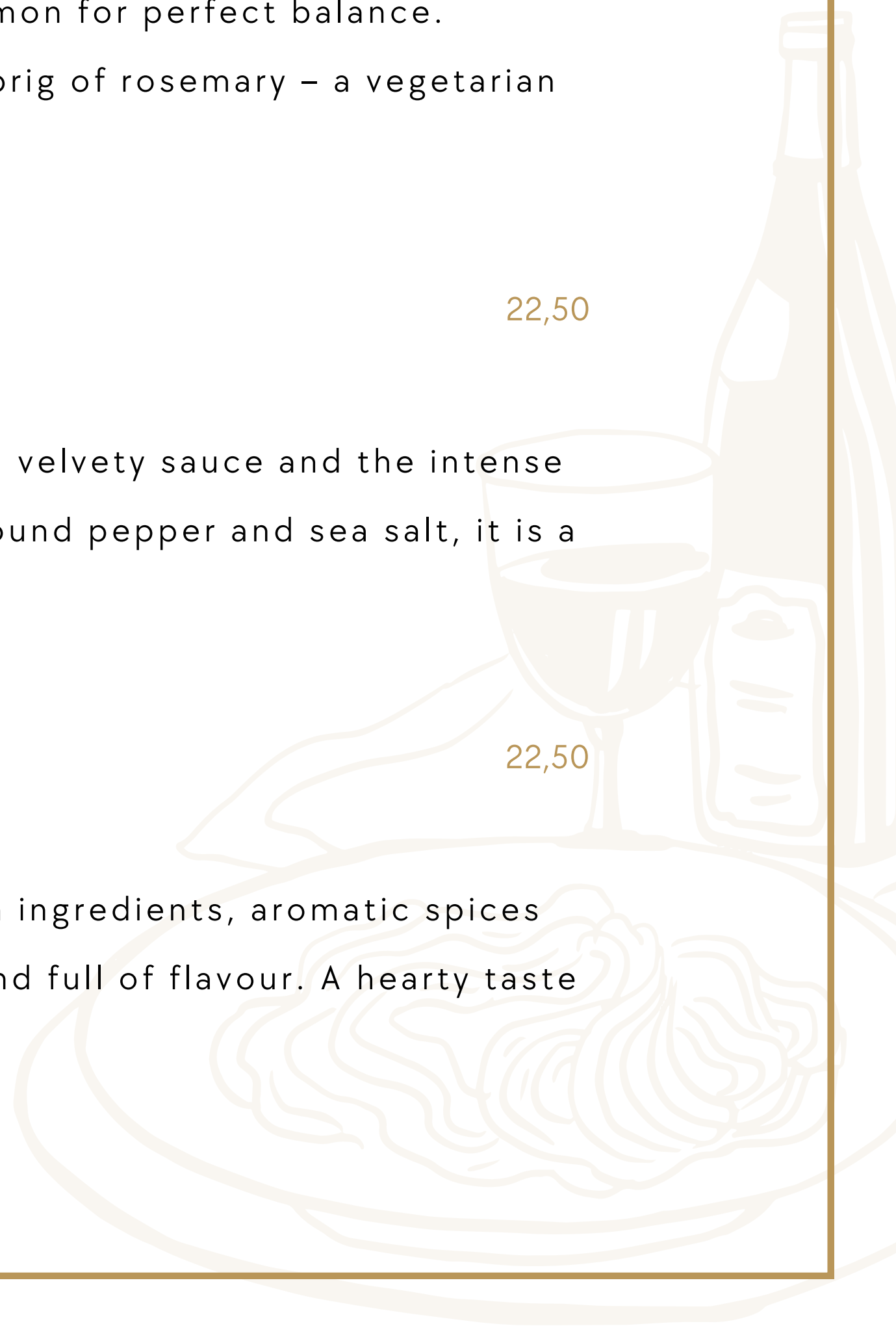
### PURE PLANT BURGER



22,50

100% Vegan & Outstanding

A 100% vegan vegetable rösti burger with fresh ingredients, aromatic spices and crispy wedges – completely plant-based and full of flavour. A hearty taste experience based entirely on plants.





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## OUR MAIN COURSES

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### VEGETABLE RÖSTI



18,50

Vegan & Savory

Our homemade vegan vegetable rösti is a crispy, golden-brown speciality made from freshly grated vegetables, perfectly seasoned and pan-fried. Served with a fresh and crisp side salad, which complements the rösti beautifully with its light freshness.

### SALMON FILLET

26,50

grilled

Tender salmon fillet, grilled on the skin, served on fettuccine with a silky white wine sauce, enhanced with a touch of garlic, shallots and fresh herbs. Finished with a splash of lemon and a hint of Parmesan – an elegant main course for special moments of enjoyment.

### PIKE-PERCH FILLET

27,50

grilled

Tender pike-perch fillet, grilled on the skin and served on creamy white wine risotto, accompanied by a ragout of green asparagus and sun-dried tomatoes. Finished with fine herbs and a splash of lemon – an elegant main course for special moments of enjoyment.

### COD FILLET

28,50

grilled

Tender cod fillet, grilled on the skin and served on bouillon vegetables. Accompanied by a silky saffron Noilly Prat sauce with garlic, shallots and fresh herbs, finished with a splash of lemon.



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## OUR MAIN COURSES

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### WIENER SCHNITZEL

28,90

Our WohnGut Classic

Enjoy the classic Wiener Schnitzel at its very best: tender veal, carefully breaded and fried until golden and crisp. This Austrian original is traditionally served with fresh potato salad, a spoonful of cranberries and a slice of lemon. A true culinary experience that brings the charm of Viennese cuisine directly to your plate.

### EIFEL PORK FILLET

26,50

Regional & Tender

Tender pork fillet from the Eifel region, gently roasted and served with an aromatic mushroom cream sauce, accompanied by seasonal vegetables and bacon beans. A true taste of the region.

Choice of Fettuccine or Crispy French fries

### WILD GAME RAGOUT



OWN HUNT

28,50

Our Special Recommendation

Hearty braised game ragout made from locally hunted wild game, refined with the rich aromas of the forest and fresh herbs. Served with red cabbage – a speciality from our own hunt.

Choice of Dumplings or Potato cakes

### WILD BURGER



OWN HUNT

24,90

Rustic & Juicy

A juicy burger made from premium game meat, paired with flavourful truffle mayonnaise and cranberries. Served with port wine onion marmalade on a soft sourdough burger bun and accompanied by crispy potato wedges or sweet potato fries. A hearty taste experience inspired by nature.



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## OUR MAIN COURSES

### RUMP STEAK

Full of Flavour & Perfectly Grilled

Sauces & Dips of your choice:

Homemade herb butter, Homemade pepper cream sauce, Homemade onion jus, Homemade truffle mayonnaise

Side dishes of your choice:

French fries, Potato wedges, Croquettes, Side salad

250 g 33,50

350 g 38,50

UPGRADE to Surf & Turf with 2 king prawns + 9,50

### FILLET STEAK

38,90

Finest quality

A tender fillet steak, cut from the finest part of the beef, juicy and grilled to perfection. Served with delicious herb butter, a fresh vegetable selection and traditional potato gratin, perfectly complementing the tender meat.

A true feast for connoisseurs, celebrated for its delicate texture and intense flavour.



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# OUR TARTE FLAMBÉE

## BACON & ONION

14,90

A thin and crispy tarte flambée base spread with creamy crème fraîche, topped with tender onions and savoury bacon. Baked until golden brown, it combines rustic enjoyment with a touch of refinement. Perfect for sharing or as a delicious snack.

## SALMON & LEEK

15,90

A thin and crispy tarte flambée base spread with creamy crème fraîche, topped with delicate strips of leek and tender smoked salmon. A harmonious combination of fresh flavours and exquisite aromas – perfect for a delicious break.

## SPICY & HERBS



15,90

A thin and crispy tarte flambée base topped with vegan strips made from plant proteins (peas, sunflower seeds and oats) in a spicy marinade, accompanied by tomatoes, red onions, leek and aromatic herbs.

A completely plant-based delight.

## WILD & SWEET

16,90

A thin and crispy tarte flambée base topped with tender game ham, roasted walnuts, aromatic mushrooms and sweet cherry tomatoes. Finished with a touch of cranberries and shaved Parmesan for the perfect balance between savoury and fruity flavours. A refined delight for true food lovers.



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## FOR OUR YOUNG GUESTS

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### **WHATEVER** 6,90

Dumplings with Gravy

Two fluffy and tender dumplings served with a delicious roast gravy – a dish that little explorers love. Tasty and just right for hungry children.

### **IDON'T KNOW** 6,90

Penne with Tomato Sauce

Small penne pasta coated in a mild and delicious tomato sauce – perfect for our younger guests.

### **FINE BY ME** 9,90

Children's Schnitzel with French Fries

A tender breaded schnitzel served with crispy French fries – a favourite among children. Simply delicious and always a hit with our younger guests.

### **ANYTHING** 7,90

Chicken Nuggets with French Fries

Golden-brown chicken nuggets served with crispy French fries – a classic that children always enjoy. Perfect for a smaller appetite.

### **AS ALWAYS** 5,90

French Fries with Ketchup & Mayonnaise

Our crispy French fries are wonderfully crunchy and delicious. Served with ketchup and mayonnaise for dipping – perfect for little food lovers.



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## DESSERTS

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### CHOCOLATE MOUSSE

9,90

Light & Airy

A wonderfully creamy mousse made from the finest chocolate, unfolding delicately on the palate with its light and airy texture. Rich in flavour yet irresistibly delicate, it offers the perfect chocolate experience for true connoisseurs.

### CRÈME BRÛLÉE

9,90

Crispy & Creamy

A classic French dessert featuring silky vanilla cream, perfectly baked and topped with a crisp caramelised sugar crust.

With the first spoonful, the sweet crust breaks to reveal the smooth and delicate cream beneath – an irresistible indulgence.

### CHOCOLATE LAVA CAKE

10,90

Our WohnGut Favourite

A warm and delicate chocolate cake that reveals its molten chocolate centre when cut open. A sweet delight for chocolate lovers, served with a scoop of vanilla ice cream and fresh berries – the perfect ending to any meal.

### NOISETTE CHOCOLATE LAVA CAKE



11,90

With a Liquid Centre

A warm vegan chocolate cake that reveals its molten plant-based chocolate centre when cut open.

Finished with crunchy nut pieces and served with fruit sorbet and fresh berries – a heavenly plant-based treat for chocolate lovers.



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## DESSERTS

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### ICE CREAM DREAM

Without whipped cream 4,80

Creamy & Refreshing

With whipped cream 5,80

Delicious ice cream in strawberry, chocolate or vanilla flavours, served in a generous portion – the perfect sweet ending to any meal.

Mixed ice cream with 3 scoops.

You are also welcome to create your own favourite combination.

Additional scoop: 1,60

### SORBET

Sorbet per scoop 3,50

Refreshing & Fruity

One scoop of sorbet topped with sparkling wine 7,50

A delicately melting sorbet, fruity and wonderfully refreshing – the light and tempting finish after a good meal. Three scoops of our finest sorbet creations. You are welcome to choose your own favourite flavours – every scoop is a little taste of summer. Our service team will gladly inform you about today's selection.

### CHEESE BOARD

16,50

Varied & Aromatic

A carefully selected assortment of fine cheeses, perfectly matured and elegantly presented on a slate board.

Served with fresh bread, fig mustard, nuts and fruity accompaniments – a delight for cheese lovers that combines variety and quality.



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# MEETINGS & EVENTS

## WORK OR CELEBRATE – WHY CHOOSE?

At WohnGut Koblenz, you do not have to choose:

You can perfectly combine work and celebration with us.

Our modern and versatile conference rooms provide the ideal setting for meetings, seminars, workshops and team events, complete with professional technology and comfortable seating.

After a successful business meeting, the room can easily be transformed into a relaxed event space – whether for a business function, birthday celebration or anniversary. Our flexible event areas offer plenty of space for cocktail parties, themed events or elegant dinners.

After an eventful day, enjoy our comfortable rooms and apartments in Güls, offering peace and relaxation.

WohnGut Koblenz – Your place to combine work, celebrations and unforgettable moments.

### Contact & Enquiries

For enquiries or personal consultation, we are happy to assist you.

Please do not hesitate to contact us.

Address:

WohnGut Koblenz – Hotel & Boardinghouse GmbH

Wolfskaulstraße 94

56072 Koblenz

Contact Person:

Eventmanagement

Phone: +49 (0)261 947 230 - 608/609

Email: [events@wohngut-koblenz.de](mailto:events@wohngut-koblenz.de)

Website: [www.wohngut-koblenz.de](http://www.wohngut-koblenz.de)

We look forward to your enquiry and to making your event a success.



WOHNGUT KOBLENZ

## GOOD TO KNOW!

We accept:

Visa · Mastercard · American Express · EC Card · Apple Pay · Google Pay · Cash

## GOOD TO KNOW!

Your tip goes 100% to our team.

It is not collected or retained by the company. Instead, it is distributed fairly, properly and transparently among our team members, ensuring that everyone who contributes to your stay – including service, kitchen, housekeeping and other departments – receives a share.

Thank you for appreciating our work.

## SHARE YOUR MOMENT

Enjoyed your meal?

Share your favourite food moment on Instagram or Facebook, tag [@wohngutkoblenz](#), and receive a complimentary drink on us.

We can't wait to see your photos!

### Notes

All prices are stated in Euros and include the applicable VAT of 7% or 19%.  
If you have any questions regarding allergens or additives, our service and kitchen team will be happy to assist you.



VEGETARIAN

Vegetarian



VEGAN

Vegan



LOW-GLUTEN

low in gluten\*

We can prepare dishes marked with \* as low-gluten upon request.

Version: July 2026.