GUTSRESTAURANT &
WEINBAR

1818

WELCOME TO OUR 1818 –
ESTATE RESTAURANT & WINE BAR

Sharing brings happiness and eating together creates bonds.

So it's only natural that sharing food makes you particularly happy – that's the idea behind our restaurant concept.

The biggest advantage: being able to try as many dishes as possible and talk about them.

What has long been common in families and partnerships is now reaching a wider circle as a trend and becoming socially acceptable.

Our concept focuses on vegetables – regional and seasonal - all prepared by our head chef Daniel Nöller and his kitchen team!

Additionally, you can add meat or fish to your meal – we place the highest value on quality here.

HOW IT WORKS

Choose your menu size according to the number of people in your group.
Choose your vegetables, side dishes and on top.

The focus is always on the vegetables.

VEGETABLES + SIDE DISHES + ON TOP

MEAT & FISH

If you fancy meat or fish,
select these additionally.

MENU SIZES

1..... 26,90 €
PERSON

1x VEGETABLES
1x SIDE DISH
1x ON TOP

2-3..... 63,00 €
PEOPLE

3x VEGETABLES
3x SIDE DISHES
2x ON TOPS

5-6..... 250,00 €
PEOPLE

ONE OF EVERYTHING:
VEGETABLES + MEAT + FISH
SIDE DISHES
ON TOPS AND DIPS

For an extra charge, you can choose additional sides and/or on tops.

VEGETABLES

ROASTED SAVOY ROLL
filled with black rice & douchi, soy-onion jus, crispy fried onion and fried onion dust

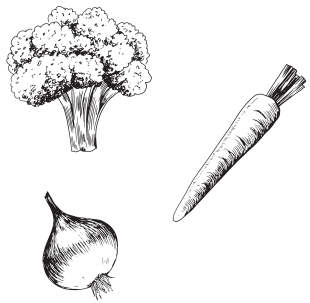
SMOKED & FRIED CAULIFLOWER
with fermentation glaze, sugarloaf cream & coriander oil

CRISPY ONION-CHEESE BALLS
with sautéed spinach & ponzu butter

GRILLED BEETROOT
with date caramel, miso cream &
buckwheat crunch with grape seed flour

PARSNIP CONFIT IN HAZELNUT OIL
with Riesling purée, mandarin-ginger sauce & fried parsnip

EVERYTHING IS SIMPLY BETTER TOGETHER - that's why our dishes are made for sharing.



SIDE DISHES

UDON NOODLES
with gochujang butter

CREAMY MASHED POTATOES
with galangal & grapeseed oil

SAUTÉED BRUSSELS SPROUTS
with chili oil & garlic

POTATO DUMPLING
with winter vegetables, apple & 5 spices

EACH EXTRA SIDE
+ 6,00 €

ON TOP

SZECHUAN-STYLE TOFU
with chili oil, scallion & fermented pepper

KIMCHI POTATO RÖSTI
with soy sour cream & grapeseed vinegar

SAUTÉED SHIITAKE MUSHROOMS
with teriyaki, thai basil & crispy garlic

EDAMAME
with red bean cream & lotus chip

EACH EXTRA ON TOP
+ 6,00 €

with grape
vegan

+ DIPS

MISO-MUSTARD MAYO
with light Miso and roasted mustard

SHISO PEPPER BUTTER
with long pepper

SHIOKOJI SOUR CREAM
with fermented ricekoji and grape seed oil

SPICY SZECHUAN OIL

EACH DIP
+ 2,50 €

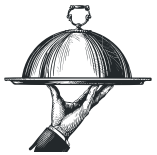
+ MEAT & SEAFOOD

ENTRECÔTE WITH SOY-GRAPE GLAZE
Panfried North German pasture beef with red grape, soy sauce, ginger & roasted black pepper
150G 20,00 € // 300G 36,00 €

BRAISED DUCK WITH PLUM HOISIN JUS
Crispy, boneless duck with a fruity-spiced reduction
250G 19,00 € // 500G 36,00 €

BLACK TIGER PRAWNS
Fried prawns with lime leaf & cinnamon
150G 16,00 € // 300G 29,00 €

STARTERS



Marinated carrot & peanut
with roasted peanut cream, grape seed oil & carrot straw ..... € 11.50

Winter roll
with chestnuts, pak choi, wakame mayo & mizuna herb salad ..... € 12.50

PLATE 1818 *2 people* ..... € 19.50
Marinated carrot & peanut // Winter roll // Jerusalem artichoke soup with matcha oil

Are you more than 2 people? No problem.
We are happy to extend Plate 1818 for € 9.00 per person

DESSERT

CRISPY CRÈME BRÛLÉE SLICE
with sake foam, orange salad & red grape reduction ..... 10,50 €

NOUGAT PARFAIT IN "BAUMKUCHEN" COAT
with pear compote & rice flakes ..... 11,50 €

CHEESE

Cheese Selection
from "Edelpilz | Käse & Genuss" ..... 19,00 €

Optional with grape and fig mustard ..... + 2,50 €

WINE & BUBBLES

BY THE GLASS & BOTTLES

	 0,2 L	
WINE		
2024 1141 Riesling dry Bio	**7,50 €**	**26,00 €**
2024 1818 Riesling semi-dry Bio	**7,50 €**	**26,00 €**
2024 Riesling Kabinett sweet Bio	**7,80 €**	**27,50 €**
2023 CHARTA Riesling dry	**8,20 €**	**28,50 €**
2022 Historischer Rebensatz dry	**9,00 €**	**31,00 €**
2023 Red Riesling semi-dry	**9,00 €**	**31,00 €**
2024 Eltville Riesling dry Bio	**8,80 €**	**30,00 €**
2024 Erbacher Steinmorgen Riesling dry Bio	**9,90 €**	**36,50 €**
2020 Pinot Noir dry	**9,00 €**	**31,00 €**
2020 Carménère Gran Reserva	**9,90 €**	**36,50 €**
2009 VDP. ERSTE LAGE Erbacher Steinmorgen Riesling Auslese edelsüß	**9,00 € (0,1L)**	**59,00 €**
knyp ZERO (alcohol free)	**6,50 €**	**22,00 €**
SPARKLING WINE (0,1 L)		
2023 VDP.Sekt Riesling Sekt brut	**6,00 €**	**33,00 €**
2022 Spätburgunder Rosé Sekt brut	**5,00 €**	**33,00 €**

WINE SPRITZER (0,2L)

Your choice of wine (0,1L) .....plus 1,00 €

Please also note our bottled wine list on the next page with our VDP.Grossen Gewächsen, Vintage Editions, natural wines and magnum bottles.

DRINKS

SOFTDRINKS 0,33L

LEMONADE 4,00 €
Orange, Lemon-Ginger unfiltered

JUICE SPRITZER 4,00 €
Rhubarb, unfiltered Apple

COLA / COLA SUGARFREE 4,00 €

ICETEA 4,00 €
Peach, Pomegranate

Staatlich Fachingen
Water
Medium or Still
3,50 € (0,25 L)
7,00 € (0,75 L)

Sparkling Juicy Tea
Verbene-Jasmin-
Riesling
5,00 € (0,1 L)
19,00 € (0,75 L)

knypSaft
Grapejuice
3,50 € (0,2 L)
9,50 € (0,75 L)

APERITIVO

HUGO ..... 9,00 €
APEROL SPRITZ ..... 9,00 €
MULLED WINE SPRITZ ..... 9,00 €

DIGESTIVO 2 CL

RHEINGAU WHISKEY ..... 9,50 €

HERBAL SCHNAPS
Mutters bester Tropfen ..... 4,50 €

BIO TAUNUS EDELBRAND
Apple, Pear ..... 5,50 €
Quince ..... 6,50 €

LONG DRINKS

GIN TONIC
"The Bread Knight Gin"
from Polch ..... 9,50 €

VODKA TONIC
Vodka infused with Timut pepper
from the Himalayas ..... 9,50 €

VODKA SODA ..... 9,50 €

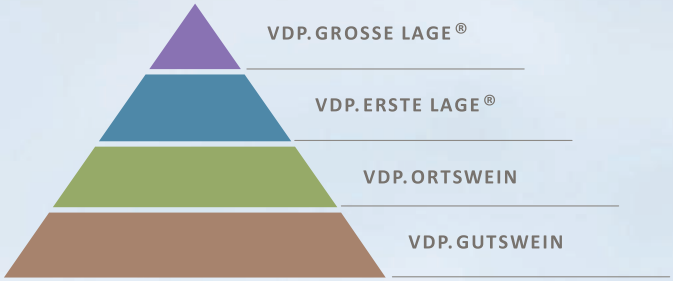
Espresso	2,90 €
Double Espresso	3,50 €
Café Crema	3,70 €
Cappuccino	4,00 €
Latte Macchiato	4,50 €
Pot of tea (various types)	4,50 €
Hot chocolate	3,50 €

BEERS FROM THE CULT BREWERY **BRLO** FROM BERLIN

HELLES (0,33 L) ..... 5,50 €

NAKED ALCOHOL FREE
PALE ALE (0,33 L) ..... 6,00 €

DRINK CRAFT BEER
LIFE IS TOO SHORT FOR BORING BEER



The uniqueness of VDP wines is defined by their origin. Factors like soil, light, wind, and temperature lend character to the wines. VDP winemakers carefully analyze these natural conditions, consult historical vineyard maps, select suitable grape varieties, and assess the vineyards. The VDP classification follows the philosophy: the more precise the origin, the higher the wine's quality.

WINE BOTTLES

SINGLE SITE WINES

A VDP.GROSSES GEWÄCHS® represents the absolute pinnacle of German wine production.

2022 WISSELBRUNNEN Hattenheim Riesling dry GG	**herbal | peppery | pineapple**	**59,00 €**
2022 SIEGELSBERG Erbach Riesling dry GG	**salty | mineral**	**59,00 €**
2023 HOHENRAIN Erbach Riesling dry GG	**complex | exotic | lively**	**59,00 €**
2024 SIEGELSBERG Erbach Kabinett Bio GG	**tropical fruits | gooseberry | salt**	**44,00 €**

VINTAGE EDITION

2013 BLACK EDITION Riesling Sekt brut	**10 years on lees | brioche | hazelnut**	**69,00 €**
2014 Pinot Noir Réserve - Barrique	**dark red fruits | powerful | vanilla**	**66,00 €**
2004 Erbacher Steinmorgen Riesling Spätlese	**caramel | full-bodied | lively**	**59,00 €**
1994 Erbacher Michelmark Riesling TBA 0,5L	**full-bodied | forest honey | lively**	**95,00 €**

NATURAL WINE

2022 PetNat - Historischer Rebensatz	**sparkling | citrusy**	**34,50 €**
2023 Orange - White Hunnic, Red Riesling, Gewürztraminer	**skin-fermented | unfiltered**	**39,00 €**

MAGNUMS 1,5 L

2022 Riesling Sekt brut	**gooseberry | fresh**	**69,00 €**
2022 CHARTA Riesling dry	**full-bodied | spicy**	**59,00 €**
2022 Erbacher Steinmorgen Riesling dry	**elegant | mineral | grapefruit**	**76,00 €**

WHO WE ARE

An East Frisian - a top winery in the Rheingau - and really good food.

The history of the Barons Knyphausen is long and eventful. The estate was founded in 1141 by Cistercian monks from Eberbach Abbey, and it has been in the possession of the Barons Knyphausen since 1818. This East Frisian noble family acquired the Draiser Hof after secularization - and naturally, they preferred the Rheingau, so they stayed.

In 2015, Frederik Baron Knyphausen took over the estate and now runs it with his wife in the 8th generation.

The VDP winery and event venue have long been established at the Draiser Hof - but what was still missing?

The answer was clear - gastronomy! Frederik has been working with chef Daniel Nöller for five years now, and in their pursuit of offering a unique culinary experience here in the Rheingau, they came up with the brilliant idea to transform the original "Weinbar 1818" into a new concept: "1818 - Estate Restaurant & Wine Bar!"

A focus on vegetables, with excellent fish or meat as an addition - creativity knows no bounds! All paired with the outstanding wines from the estate's own winery.


DO YOU LIKE OUR 1818,
THE CONCEPT AND OUR WINES?
THEN PLEASE LEAVE US A REVIEW
AND TELL OTHERS ABOUT
YOUR WONDERFUL
EXPERIENCE!

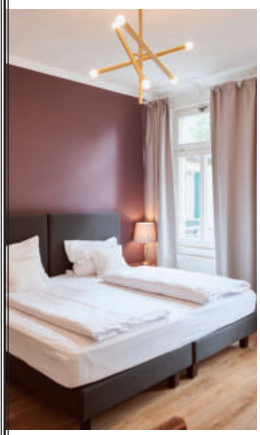
DID YOU KNOW THAT THERE IS EVEN MORE TO EXPLORE AT THE DRAISER HOF?

On our beautiful estate, we also run a small boutique hotel with 15 individually and modernly designed rooms, where industrial design meets the historic walls of a wine estate. The estate hotel is completed by our historic manor house, which includes a honeymoon suite and a full apartment, perfect for renting with family or friends.

From March to October, our trendy WINE LOUNGE 1141 in the estate park is open on weekends and holidays - a relaxed atmosphere, hearty cuisine, and chilled wines await you!
During the winter months, our Draiser Winter Vergnügen takes place on the estate, with ice curling, ice skating, delicious mulled wine from our winery, and small treats to enjoy. For groups of 6 or more, you can also book a cozy Mongolian hotpot experience in our coal house.

Additionally, we host a variety of events on the estate, from wine tastings and Wine & Dine evenings to music festivals and the Eroica!
You can find a full list of our events on our website at:
www.baron-knyphausen.de

We look forward to welcoming you back soon!



BARON
KNYPHAUSEN
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