

Dear Guests

Welcome to the Stahl Hotel/Restaurant & Vinery

Our Stahl Hotel/Restaurant & Vinery a traditional family business, is located in the Loreley Valley, in the quiet location of Oberwesel – Dellhofen. Ever since the time of our ancestors in 1859, and now in the fifth generation of our family, it has always been our pleasure to offer hospitality to our guests. Your host, Paul Stahl, has international experience in his field. He has worked in prestigious hotels and restaurants in Paris, New York and London. He completed his hotelier training before taking over the family business in 1996.

The stylish conversions and extensions undertaken over the last few years have transformed our hotel/restaurant into your romantic home. The rustic lounge and vintner's arbour with wall paintings from the surrounding Rhineland region have been created for the well-being of our guests. The vaulted ceiling evokes the former stables. The banqueting hall with its gallery dates back to 1889 and has been furnished with carefully chosen antique furniture. This nostalgic room emphasises the charm and uniqueness of the establishment. Sit outside on our garden terrace to enjoy some peace and tranquillity or strike up a conversation with new friends. The chimes of the church tower clock are a constant reminder of rural conviviality allowing our minds to wander far away from our everyday lives. The former hay loft has been converted into guest bedrooms which were spaciously converted in 2025 to ensure your maximum comfort.

We have 20 guest bedrooms which have been sympathetically and individually furnished.

Our chefs will spoil you with regional dishes which are always freshly prepared with local products and which should be enjoyed with some fine wines from our own vineyard.

In the rustic vaulted cellar dating back to 1859 you can sample the typical wines from the Rhinish slate mountains. A particular experience to savour is a wine tasting with the master vintner Peter Stahl. Now in the sixth generation today he is cultivating vines on the magnificent slopes of the Rhine valley. You can immerse yourself in the legendary beauty of the Rhine Valley by car or boat by visiting the historic towns Mainz and Koblenz, Boppard and Rüdesheim. The routes on both sides of the river are bursting with medieval fortifications, towers and ruins.

This unique landscape makes every day an unforgettable experience.

All our staff and the Stahl family wish you a pleasant stay.



Johann Stahl 1812

Soup

<i>Clear beef soup with small dumplings</i>	<i>6,10 €</i>
<i>Onion soup gratinéed with cheese</i>	<i>6,90 €</i>
<i>Home made soup with minced meat and green pepper</i>	<i>6,90 €</i>
<i>Potato cream soup with smoked salmon</i>	<i>6,90 €</i>

Salads and vegetarian

<i>Fresh leaf salad with mustard dressing, crispy bread cups</i>	<i>11,50 €</i>
<i>with pan fried mushrooms and herbs</i>	<i>13,90 €</i>
<i>with boiled ham and cheese</i>	<i>15,90 €</i>
<i>with pan fried chicken breast</i>	<i>18,50 €</i>
<i>with filet of fish of the day</i>	<i>21,90 €</i>
<i>Tasty leek-potato tarte with fresh herb cream</i>	<i>13,90 €</i>
<i>and small salad</i>	
<i>pancake, filled with ricotta cheese and spinach</i>	<i>14,90 €</i>
<i>with tomato sauce</i>	
<i>Russian egg, potato salad with boiled eggs, sauce tartar</i>	<i>13,50 €</i>
<i>small portion</i>	<i>11,50 €</i>

*Please ask our staff for **allergen and food additives** in our food and drinks*



Margareta Stahl geborene Steinebach aus Henschhausen

Fish, mussels, prawns

<i>Marinated salmon with sour cream and toasted bread</i>	<i>13,90 €</i>
<i>Pan fried mussels and prawns with garlic, thyme, cherry tomatoes, and fresh pasta</i>	<i>19,60 €</i>
<i>Heringsteller - fine herring filet marinated with onion rings, sliced apples, with sour cream</i>	<i>with bread 12,90 € with fried potatoes 15,50 €</i>

Schlemmerfreuden

<i>Home made tartar, minced beef meet with cornichons, red onions and bread</i>	<i>13,90 €</i>
<i>Deviled wild bore, with onions, sauce tartar, fried potatoes, small salad</i>	<i>16,90 € small portion 13,90 €</i>
<i>Farmers breakfast - scrambled eggs, fried potatoes, bacon and fried onions</i>	<i>14,20 € small portion 12,90 €</i>
<i>Crispy liver loaf, with fried egg and potato salad with fried egg and fried potatoes</i>	<i>13,50 € 13,50 € small portion 11,90 €</i>

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Johann Stahl 1838

Out of the pan

<i>The sirloin beefsteaks are served with herb butter or fried onions</i>	
<i>with fried potatoes</i>	<i>25,90 €</i>
<i>with baked potato and sour cream</i>	<i>25,90 €</i>
<i>Pork sirloin Schnitzel with fried potatoes</i>	<i>15,90 €</i>
<i>Pork sirloin Schnitzel with fried potatoes and fried onions</i>	<i>18,20 €</i>
<i>Pork sirloin Schnitzel with fried potatoes and mushrooms in cream sauce</i>	<i>18,20 €</i>
<i>we recommend as a side dish:</i>	
<i>fresh leaf salad with crispy bread cubes, small portion</i>	<i>5,20 €</i>
<i>Pair of homemade Bratwurst with fried potatoes and green cabbage</i>	<i>17,90 €</i>
<i>small portion</i>	<i>13,90 €</i>
<i>Grilled chicken breast with mushrooms in cream sauce</i>	<i>20,30 €</i>
<i>and mashed potatoes</i>	
<i>Pan fried pork fillet, with green pepper sauce</i>	<i>25,30 €</i>
<i>red cabbage and granite potatoes</i>	
<i>Beef liver „Berlin style“, pan fried with mashed potatoes</i>	<i>18,90 €</i>
<i>fried apples and fried onions</i>	
<i>Black pudding/ blood sausage, pan fried with mashed potatoes</i>	<i>16,10 €</i>
<i>fried apples and fried onions</i>	
<i>small portion</i>	<i>12,90 €</i>

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Johann Stahl 1865

Rheinische Brotzeit

<i>Edamer cheese with brezel sticks</i>	<i>8,10 €</i>
<i>Bratenplatte - home made sliced roast on buttered bread,</i>	<i>13,90 €</i>
<i>small portion</i>	<i>12,50 €</i>
<i>Schinkenschnittchen - sliced cooked or smoked ham on buttered bread</i>	<i>13,90 €</i>
<i>small portion</i>	<i>12,50 €</i>
<i>Strammer Max - ham on bread with fried egg</i>	<i>15,30 €</i>
<i>small portion</i>	<i>13,10 €</i>
<i>Winzerplatte - bread with butter, ham, anchovy paste, sliced roast</i>	<i>13,90 €</i>
<i>small portion</i>	<i>12,50 €</i>

Toasts

<i>Camembert-Toast, peaches, boiled ham, camembert cheese,</i>	<i>12,90 €</i>
<i>served with cranberry sauce</i>	<i>small portion 8,90 €</i>
<i>Weinhändler-Toast, boiled ham, mushrooms in cream sauce,</i>	<i>12,90 €</i>
<i>baked with cheese</i>	<i>small portion 8,90 €</i>
<i>Filet-Toast "Weinhex", medaillons of pork fillet, mushrooms,</i>	<i>16,90 €</i>
<i>covered with cheese, baked</i>	<i>small portion 10,30 €</i>

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Margarete Stahl geborene Gregorius 1863 aus Kisselbach

Non alcoholic beverages

<i>Limonade, Cola, Cola light</i>	<i>0,2l</i>	<i>2,80 €</i>
<i>Mineral water, medium oder naturelle</i>	<i>0,25l</i>	<i>2,80 €</i>
	<i>0,75l</i>	<i>5,10 €</i>
<i>Apfeljuice, local, not from concentrate</i>	<i>0,2l</i>	<i>3,60 €</i>
<i>Grape juice, from our grapes</i>	<i>0,2l</i>	<i>3,60 €</i>

Bottled beers

<i>Bitburger Pils</i>	<i>0,33l</i>	<i>4,00 €</i>
<i>Weizen hell, wheat beer</i>	<i>0,33l</i>	<i>4,00 €</i>
<i>Pils alcohol free, Weizen alcohol free</i>	<i>0,33l</i>	<i>4,00 €</i>

Coffee, tea, hot chocolate

<i>Cup of coffee, Kaffee Hag, Espresso</i>	<i>2,60 €</i>
<i>Cup of Cappuccino</i>	<i>3,20 €</i>
<i>Portion Tea</i>	<i>3,00 €</i>
<i>Large cup of milk coffee, glas of Latte macchiato</i>	<i>3,50 €</i>
<i>Hot chocolate</i>	<i>3,50 €</i>



Church St. Martin, Oberwesel, built in the 14th century

Mittelrhein Riesling Charta – with passion for Riesling



Using traditional terrace cultivation on the steep slopes of the Middle Rhine valley, one of the best Riesling in the world is produced. The winemakers are proud of their skill and knowledge, passed down from generation to generation. They value the advantages of this ideal location and attach great importance to meticulous craftsmanship. And to make sure it stays that way, the regions quality-conscious winemakers have joined forces to create the Middle Rhine Riesling Charta. The Charta-Riesling is produced according to strict regulations.



Charta-Riesling from the Stahl wine estate

*Mittelrhein Charta Riesling, Handstreich
delicately fine and fruity*

0,1l	3,70 €
0,2l	6,60 €
0,75l	22,60 €

*Mittelrhein Charta Riesling, Felsenspiel
balanced, dry*

0,1l	3,70 €
0,2l	6,60 €
0,75l	22,60 €

*Mittelrhein Charta Riesling, Meisterstück
full-bodied, dry Riesling*

0,1l	4,10 €
0,2l	7,20 €
0,75l	23,90 €





Hermann Stahl 1900

White wine from the Stahl wine estate

<i>Riesling Qualitätswein</i>	<i>0,1l</i>	<i>3,60 €</i>
<i>medium dry, fruity</i>	<i>0,2l</i>	<i>6,20 €</i>
	<i>1,0l</i>	<i>27,90 €</i>
<i>Riesling Qualitätswein</i>	<i>0,1l</i>	<i>3,60 €</i>
<i>tasty, full fruit, dry</i>	<i>0,2l</i>	<i>6,20 €</i>
	<i>0,75l</i>	<i>21,90 €</i>
<i>Grauer Burgunder, Qualitätswein</i>	<i>0,1l</i>	<i>3,70 €</i>
<i>dry, low in acidity</i>	<i>0,2l</i>	<i>6,60 €</i>
	<i>0,75l</i>	<i>22,90 €</i>
<i>Oberweseler Bernstein Riesling</i>	<i>0,1l</i>	<i>3,80 €</i>
<i>fruity sweetness</i>	<i>0,2l</i>	<i>6,70 €</i>
	<i>0,75l</i>	<i>23,90 €</i>
<i>Secco Johann</i>	<i>0,75l</i>	<i>21,90 €</i>

<i>Riesling Sekt dry</i>	<i>0,1l</i>	<i>4,10 €</i>
	<i>0,75l</i>	<i>23,90 €</i>

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Anne Gertrude Stahl geborene Steffen 1839 aus Sabershausen

Braised dishes

<i>Stew from local game, with home made dumpling, fried potatoes red cabbage and lingonberries (which animal depends on the luck of the hunter)</i>	<i>27,50 €</i>
<i>Home made beef roulade, filled with spiced cucumbers, mustard, fried onions, served with potatoes, dumpling and red cabbage</i>	<i>27,50 €</i>
<i>Roast of lamb with red wine shallot sauce served with gratinéed potatoes and snow peas</i>	<i>27,50 €</i>
<i>Stuffed cabbage with minced meat, fried potatoes and savoy cabbage</i>	<i>21,90 €</i>

Please ask for our desserts!

Fine distilleries

<i>Pear</i>	<i>2cl</i>	<i>3,80 €</i>
<i>Mixed fruits/Obstler</i>	<i>2cl</i>	<i>3,80 €</i>
<i>Mirabelle</i>	<i>2cl</i>	<i>3,80 €</i>
<i>Home made liqueur from the red vineyard peach</i>	<i>2cl</i>	<i>3,80 €</i>
<i>Trester</i>	<i>2cl</i>	<i>3,80 €</i>
<i>Asbach Uralt</i>	<i>2cl</i>	<i>3,80 €</i>



Katharina Stahl geborene Kasper 1902 aus Dellhofen

Rosé and Red wines from Stahl wine estate

<i>Blauschiefer Rosé, Qualitätswein</i>	<i>0,1l</i>	<i>3,60 €</i>
<i>medium dry, harmonious, fresh</i>	<i>0,2l</i>	<i>6,20 €</i>
	<i>0,75l</i>	<i>21,90 €</i>
<i>Spätburgunder Rotwein, Qualitätswein</i>	<i>0,1l</i>	<i>3,70 €</i>
<i>dry, decent spicy</i>	<i>0,2l</i>	<i>6,50 €</i>
	<i>0,75l</i>	<i>22,90 €</i>
<i>Grauschiefer Rotwein, Qualitätswein</i>	<i>0,1l</i>	<i>3,70 €</i>
<i>medium dry, mellow</i>	<i>0,2l</i>	<i>6,60 €</i>
	<i>0,75l</i>	<i>22,90 €</i>
<i>Weißherbt, Cabernet Cortis</i>		
<i>medium dry, pressed white</i>	<i>0,75l</i>	<i>22,90 €</i>

Red wine from France

<i>Château Guéry, L'Esprit d'Eloi, Petit Verdot</i>	<i>0,1l</i>	<i>4,10 €</i>
<i>fruity and harmonious red wine</i>	<i>0,2l</i>	<i>7,20 €</i>
	<i>0,75l</i>	<i>23,90 €</i>

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Wine tasting in the old vaulted cellar of the Stahl winery

Wine tastings in our historic vaulted cellar have always been very popular. People from all over the world gather here in a relaxed atmosphere. In romantic candlelight you can sample typical Riesling wines and other sophisticated grape varieties such as pinot gris and pinot noir. Our wines are all grown in the slate soils and with their hints of mineral-imbued fruits are considered to be typical of the Rhineland region.

To accompany the wines we offer other home-made delicacies. Our fine jams and our centrifuged honey are a true delight for everyone.

You can also observe the diligent Dellhofen bee colonies when you leave the village in the direction of Oberwesel on the right hand side.



Time out and holidays in the Hotel/Restaurant Stahl



For over 100 years our guests have been well cared for as soon as they entered the Hotel/Restaurant Stahl looking for accommodation. Now, as back then, we do everything we can for you to really benefit from a few days break from your daily routine.



Our rooms have been created with our guests' requirements our top priority. Radio/TV, secure, free and fast WIFI is of course as much a given today as a hair-dryer and make-up mirror.



The high-quality and copious breakfast buffet is prepared with great devotion and care for our guests. Freshly-baked cakes, home-made jams, sausage and meat products, freshly prepared egg dishes of your choice and last but not least, a large selection of bakery goods will set up your mood perfectly to enjoy a beautiful and eventful day.

Excursions in the Loreley Valley



Enjoy the fantastic view from the Oelsbergsteig to the Rhine Valley, to Oberwesel and to the legendary Seven Maiden Cliffs. You can combine the tour around the Oelsbergsteig with other walks to St. Goar via the vantage point at Maria Ruh (where very tasty cakes are on offer) and Rheinfels Castle, or to the Spitzer Stein vantage point. You can walk and experience the unique cultural landscape in all its beauty on the premium long-distance trails – the Rheinsteig Trail on the right bank of the river and the Rhine Castle Trail on the left bank.



There have been passenger boats on the Rhine for about 200 years. Today, as back then, the medieval Rhineland towns of Boppard and Rüdesheim continue to fascinate visitors with their castle ruins and Gothic churches. For guests from across the world, this is a must in your European tour.



We can of course provide you with maps and we will be pleased to give you information on other interesting excursion destinations worth a visit.