



- Culinary Calender 2010 -
March 19 to May 12, 2010

Gourmet Menu

Spiced minced deep-water shrimps
on fresh, green asparagus salad with sweet-sour sauce

Creamy herb soup
with poached quail egg

Sole fillet
with Pernod sauce and leaf spinach

Strawberry sherbet with buttermilk sauce

Cordon Bleu of the saddle of veal with goose liver,
port-wine sauce, asparagus and almond dumplings

Reblochon cheese in strudel dough
with Vin Santo grape ragout

Crispy lasagne with vanilla mousse,
slices of peach and acacia-yogurt ice-cream

Euro 88,00 per person

Schönburg Menu

Spiced, minced salmon
with Wasabi crème fraîche

Pepper and lentil soup
with sour cream and a small spit of poulard

Pork medallions with green pepper sauce,
ginger carrots and home-made broad noodles

Strawberries in Riesling jelly
with cool mint foam

Euro 49,00 per person

*Burghotel - Restaurant „Auf Schönburg“
Auf Schönburg - D-55430 Oberwesel am Rhein
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Email: huettl@hotel-schoenburg.com - Internet: www.burghotel-schoenburg.de*



- Culinary Calender 2010 -
May 13 to July 7, 2010

Gourmet Menu

*Fresh lobster
with avocado slices and cocktail sauce*

*Creamy poultry soup
with Madeira wine and mushroom cake*

*Open Ravioli of calves' sweetbreads
with fried mushrooms and truffle aroma*

Woodruff Granité with Riesling sparkling wine

*Roasted saddle of venison in spice coat
with cherry Sabayon and gratinated potatos*

*Crème brûlée of Parmesan cheese
with port-wine fig*

*Fresh strawberries with white chocolate-apricot Parfait
and pumpkin seed brittle*

Euro 88,00 per person

Schönburg Menu

*Slices of veal knuckles
with caper rémoulade and asparagus salad*

*Sorrel cream soup
with beetroot potato dumplings*

*Chopped beef fillet ragout
in Sherry cream sauce with fresh mushrooms
and mashed potatoes with herbs*

*Elderberry blossom mousse
on raspberry sauce with Riesling-butter ice-cream*

Euro 49,00 per person

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- Culinary Calender 2010 -
July 8 to September 1, 2010

Gourmet Menu

*Carpaccio of venison with truffled mayonnaise
and chanterelle salad*

*Iced cauliflower soup
with graved salmon Bruscetta*

*Mixed vegetables Leipzig style
with crayfish and morrels*

Cool berry Gazpacho with elderberry blossom foam

*Tournedo of beef and angler fish medallion
on Asian vegetables*

Goat's cream cheese nougat with nuts and rocket salad

*Cassata with plum brandy Parfait,
caramel sauce and blackcurrant ragout*

Euro 88,00 per person

Schönburg Menu

*Warm, smoked trout
with cucumber dill salad and carrot horseradish flan*

*Cool creamy pea soup
with minced pork on garlic toast*

*Veal "Sauerbraten"
with apple Terrine
and potato bacon cake Hunsrück style*

*Berry tartlet
with orange cream and almond ice-cream*

Euro 49,00 per person

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- Culinary Calender 2010 -
September 2 to October 27, 2010

Gourmet Menu

*Smoked breast of duck
with green apples and goat's cream cheese*

*Cream soup of Brussels sprouts topped with curry
and black pudding caraway Crostini*

*Warm Parmesan cheese and crêpe terrine
with shrimps in basil pesto*

Espresso jelly on coconut cream

*Saddle of lamb with rosemary sauce,
braised artichoke hearts and tomato Gnocchi*

*Tiramisu of fruit bread and Brie cheese
with marinated port-wine pear*

Variation of white and dark chocolate

Euro 88,00 per person

Schönburg Menu

*Warm potato Strudel with black pudding,
horseradish foam and mustard ice-cream*

*Rich wine soup
with sliced pancakes and spice pear*

*Escalope, sausage and medallion
of the "Hunsrück" pork
with caraway sauce,
creamy Sauerkraut and bread dumplings*

*Apple cake with poppy seed and eggnog ice-cream,
Trester cherries with Sabayon*

Euro 49,00 per person

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- Culinary Calender 2010 -
October 28 to December 19, 2010

Gourmet Menu

*Goose liver tart with Valrhona chocolate
and pear-ginger Confit*

Game consommé with morel egg custard

*Fried scallop in lobster foam
with small potato dumplings*

Red Burgundy Granité and Spätburgunder sparkling wine

*Roasted breast of duck
with Sherry sauce and vegetable cake*

Cheese fondue with truffle

*Armagnac plums and tea mousse
with herb ice-cream*

Euro 88,00 per person

Schönburg Menu

*Fresh mussels
in lobster sauce with spaghetti*

*Thickened onion soup
with cheese toast "welsh style"*

*Wild boar roast
with boletus cream sauce,
red cabbage with apples and marjoram dumplings*

*Slices of pear with pistachio sauce
and almond biscuit ice-cream*

Euro 49,00 per person

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*Dishes might be exchanged possibly,
if the market situation should make it necessary.*

*We would be pleased to send you further
menu propositions for your festivities.*



***Let us spoil you over the Christmas Holidays
at Schönburg Castle:***

*On December 24, 2010 we serve
a 4-course-Christmas menu at Euro 55,00
per person for dinner*

*and our restaurant is also open
on December 25 and 26, 2010
for lunch and dinner.*

We look forward to your visit.

the Hüttl Family

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