

DESSERTS

Castle Hotel and Restaurant „Auf Schönburg“

Corresponding wine with the Dessert:

1 glass (0,05 l) sweet wine:

2018 Oberweseler St. Martinsberg

Riesling „Auslese“, Weingut Goswin Lambrich Euro 4,50

or 1 glass of Port 5cl Euro 7,50

Selection of Digestifs:

Brandies from fruits, Bercher, Heidrich, Ch. Persch, and Marder

2 cl Euro 4,50 up to Euro 13,50

Brandy, Weingut Schweinhardt 2 cl Euro 4,60

German Riesling Weintrester 2 cl Euro 3,60

Riesling-Eiswein Tresterbrand 2 cl Euro 9,80

Kreuzritter, Kräuter-Bitter 2 cl Euro 5,50

Herzdame 2 cl Euro 7,20

Dreiling Aqua vitae Aquavit 2 cl Euro 5,50

Grappe

Prosecco 2 cl Euro 6,30

Chianti 2 cl Euro 4,50

Cognacs

Chateau De Luze XO 2 cl Euro 12,00

Rum

Barbados Plantation XO 2 cl Euro 11,00

Whisky

Highland Park 12 years old

Single Malt Scotch Whisky 2 cl Euro 11,00

Glenmorangie Quinta Ruban 12 years old

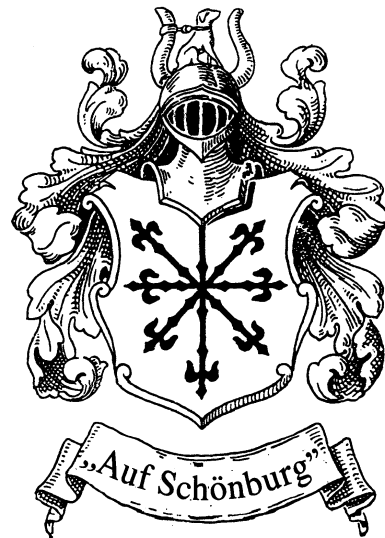
Highland Single Malt Scotch Whisky 2 cl Euro 9,20

Laphroaig 10 years old

Islay Single Malt Scotch Whisky 2 cl Euro 8,00

Lagavulin 16 years old

Islay Single Malt Scotch Whisky 2 cl Euro 11,20



DESSERT

Home-made Sherbet

with sparkling wine

Euro 6,50

Vanilla cream

with marinated strawberries

hibiscus sauce and yoghurt ice-cream

Euro 12,50

Hazelnut rum bundt cake

with coffee crumble

flavoured with Kaffir lime and cherry sherbet

Euro 13,50

French cheese trilogy

Brillat Saverin, Comté Affine AOP and Roquefort Papillon AOP

with mango curry chutney and fruit loaf

Euro 15,50