

**Our special drink before dinner:**

*Italian Rosato with sparkling Riesling wine and basil*     0,1l Euro 7,50

**Special wine recommendations of the month**

2017 Oestricher Doosberg, Riesling Alte Reben, Winery Spreitzer     0,1l Euro 6,50

2016 JJ Adeneuer Spätburgunder, Winery Adeneuer     0,1l Euro 7,50

**Our Schönburg Menu**

*Warm Cesar salad with braised cherry tomatoes  
smoked breast of duck and Parmesan dressing*

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*Baked oven tomato soup with cream fraiche and wild garlic oil*

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*Duo of pork belly on Balsamic-Beluga lentils,  
raw marinated ringed beets and potato puree*

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*Vanilla cream with marinated strawberries  
hibiscus sauce and yoghurt ice-cream*

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*Euro 49,00 per person*

*3-course-menu without the first course: Euro 39,00*

***We would be pleased to serve 3 corresponding wines with the 4-course-menu: Euro 28,00***

**Our Gourmet Menu**

*Carpaccio of scallop with baby spinach salad  
cold-pressed olive oil and lemon marinade*

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*Watercress soup with bacon foam*

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*Roasted baby squid  
with almond puree and sweet-sour chili vinaigrette*

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*Flank Steak of "Prime US beef"  
with colorfull Quinoa vegetables and candied kumquat cream*

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*Hazelnut rum bundt cake with coffee crumble,  
flavoured Kaffir lime and cherry sherbet*

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*Euro 76,00 per person*

*4-course-menu without first or third course: Euro 62,00*

***We would be pleased to serve***

*3 corresponding wines with the 4-course-menu: Euro 28,00*

*4 corresponding wines with the 5-course-menu: Euro 37,00*

***You can order the Gourmet menu for lunch until latest 1.15 p.m. and for dinner until latest 8.15 p.m.***