

Our special drink before dinner:

Lillet - Sparkling wine cocktail 0,1l Euro 7,50

Special wine recommendations of the month

2017 Kauber Blüchertal Petite Arvine, dry, winery Hillesheim 0,1l Euro 4,10
2014 Spätburgunder Q.b.A., dry, winery Ratzenberger 0,1l Euro 5,60

Our Schönburg Menu

*Roast beef of sirloin
on radish salad and roasted pumpernickel*

*Spring onion foam soup
with pumpkin seed brittle croutons*

*Ossobuco
with herb-vegetable-gremolata*

*Panna Cotta with brandy
blood orange compote and maple caramel*

*Euro 48,00 per person
3-course-menu without the first course: Euro 38,00*

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

Our Gourmet Menu

*Tuna tartar with guacamole,
tomato salsa and lumpfish roe bread stick*

*Consommé of quail
with a small mushroom skewer*

*Grilled argentine red shrimps
on warm sea asparagus salad and mild chili lobster foam*

*Irish rack of lamb on sautéed bell pepper
and olive potato mash*

*Layered tartlet of strawberries and Valrhona chocolate mousse
with home-made white mint ice-cream*

*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.