

**DESSERTS**

*Castle Hotel and Restaurant „Auf Schönburg“*

**Corresponding wine with the Dessert:**

1 glass (0,05 l) sweet wine:

2011 Oberweseler Oelsberg

Riesling „Auslese“, Weingut Goswin Lambrich Euro 3,50

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**

Remy Martin Coeur de Cognac 2 cl Euro 11,00

Chateau Fontpinot XO 2 cl Euro 16,00

**Rum**

Botucal Reserva Exclusiva 2 cl Euro 9,00

**Whisky**

**Highland Park 12 years old**

Single Malt Scotch Whisky 2cl Euro 11,00

**Glenmorangie Quinta Ruban 12 years old**

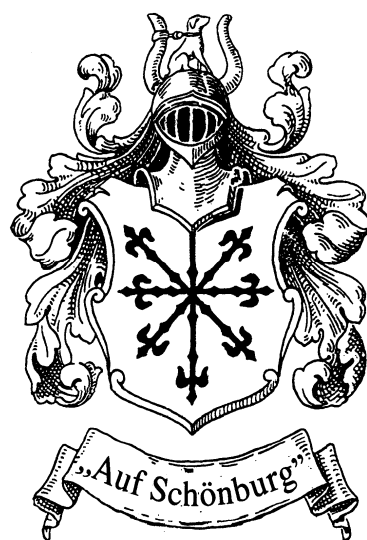
Highland Single Malt Scotch Whisky 2 cl Euro 9,20

**Laphroaig 10 years old**

Islay Single Malt Scotch Whisky 2cl Euro 8,00

**Lagavulin 16 years old**

Islay Single Malt Scotch Whisky 2 cl Euro 11,20



**DESSERT**

***Fruit sherbet***

*with local sparkling riesling wine*

*Euro 7,50*

***Ice-cream and foam of Espresso coffee***

*with chocolate kroepoek*

*Euro 9,50*

***“Salted” caramel crème brûlée***

*with pear sorbet*

*Euro 11,50*

***Poppy seed soufflé with Morello compote,***

*Amaretto sabayon and home-made acacia honey ice-cream*

*Euro 12,50*

***French cheese trilogie***

*Brillat Saverin, Comté Affine AOP and Roquefort Papillon AOP*

*with mango curry chutney and fruit loaf*

*Euro 14,50*

***Dessertvariation***

*- Let us surprise you -*

*Euro 16,50*