

**Our special drink before dinner:**

*Sparkling wine cocktail with Limoncello*

**Special wine recommendations of the month**

*2016 Insel Heyles'en Werth, Riesling, Q.b.A. Weingut Bastian      0,1l Euro 6,20*

*2016 MERLOT, Q.b.A., Weingut Künstler 0,1l      Euro 7,20*

**Our Schönburg Menu**

*Smoked char  
and terrine of beetroot on wild herb salad  
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*Curry-lentil-soup  
with small bratwurst skewer  
\*\*\**

*“Cordon bleu” of Hunsrück wild boar  
with morel cream sauce and baked turnip  
\*\*\**

*“Salted” caramel crème brûlée  
with pear sorbet  
\*\*\*\*\**

*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**

*Praline of goose liver  
on lamb's lettuce with Cumberland sauce  
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*Parsley root consommé  
with small lobsterburger  
\*\*\**

*Poached haddock with roasted tomatoes,  
tarragon foam and home-made almond ice-cream  
\*\*\**

*Filet of beef “Wellington style”  
on lima beans and thyme-bacon sauce  
\*\*\**

*Poppy seed soufflé with Morello compote,  
Amaretto sabayon and home-made acacia honey 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.***