

Christmas in our Bistro at Schönburg castle

Starters

*Lamb´s lettuce in thyme dressing
with roasted bacon on tempered potato cream* *Euro 12,50*

*Venison Consommé
with fine vegetables and herb pancakes* *Euro 8,50*

*Spaghettini
with truffle cream* *Euro 10,50*



Main Courses

*Pink-roasted Barberie duck breast on raspberry jus
with Brussels sprouts and bread dumpling soufflé* *Euro 19,50*

*Gratinated salmon fillet with Riesling sauce,
leaf spinach and tagliatelle* *Euro 17,50*

*Goose drumstick braised on the bone
served with apple red cabbage boiled potatoes* *Euro 19,50*

*Beef fillet with thyme sauce
princess beans in bacon coat and potato gratin* *Euro 20,50*

Vegetarian/vegan

*Zucchini boat filled with ratatouille
on paprika sauce and fine ribbon noodles* *Euro 16,50*

Desserts

*Warm chocolate soufflé
with home-made strawberry ice-cream* *Euro 8,50*

*Swabian apple pie
with home-made vanilla ice-cream* *Euro 6,50*

*Warm mulled wine cappuccino
with cherry flavor and almond crackers* *Euro 5,50*