

**DESSERTS**

*Castle Hotel and Restaurant „Auf Schönburg“*

**Corresponding wine with the Dessert:**

1 glass sweet wine:

2011 Oberweseler Oelsberg

Riesling „Auslese“, Weingut Goswin Lambrich 5cl Euro 3,50

1 glass of Port wine 5cl Euro 7,50

**Selection of Digestifs:**

**Brandies from fruits, Marder and Ch. Persch**

2 cl Euro 4,50 up to Euro 8,20

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 (herb-bitter) 2 cl Euro 5,50

Herzdame (Herb-fruit liqueur) 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**

Chateau De Luze XO 2 cl Euro 12,00

**Rum**

Barbados Plantation XO 2 cl Euro 11,00

**Whisky**

**Highland Park 12 years old**

Single Malt Scotch Whisky 2cl Euro 11,00

**Glenmorangie Quinta Ruban 12 years old**

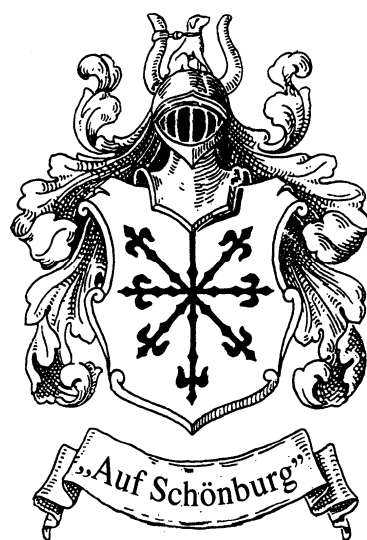
Highland Single Malt Scotch Whisky 2 cl Euro 9,20

**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**

**Home-made fruit sherbet**  
with local sparkling Riesling wine  
Euro 7,50

**Red peach granita**  
with white chocolate-yoghurt cream  
Euro 9,50

**Almond milk sherbet**  
on wild berry salad, apricot coulis and hazelnut cracker  
Euro 11,50

**Small cheese cake with mango-passion fruit-jelly,**  
white coffee ice-cream, Baileys foam and caramel popcorn  
Euro 12,50

**French cheese triologie**  
Brillat Saverin, Comté Affine AOP and Roquefort Papillon AOP  
with mango curry chutney and fruit loaf  
Euro 14,50

**Dessert selection**  
- Let us surprise you -  
Euro 16,50