

Our special drink before dinner:

Sparkling wine cocktail with grapefruit 0,1l Euro 7,50

Special wine recommendations of the month

2014 Riesling Gelblack, Weingut Schloss Johannisberg 0,1l Euro 5,50

2016 Simonroth Cabernet Franc, Weingut Schnaitmann 0,1l Euro 7,90

Our Schönburg Menu

*Wine leaves filled with vegetables and regional tofu
on cucumber yoghurt sauce*

*Tomato consommé
with basil ricotta ravioli*

*Breaded cutlet of young pork
roasted in clarified butter
on carrot-potato mash and gravy*

*Almond milk sherbet on wild berry salad
with apricot coulis and hazelnut cracker*

Euro 48,00 per person

3-course-menu without 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

*Roasted breast and filled leg of quail
on "Waldorff" salad with port wine sauce and multigrain crostini*

*Two kinds of bell pepper cream soup
with fine-sour vegetable skewer*

*Grilled and glazed scallops with sesame
on fermented cucumber-carrot vegetables with red peach foam*

*Fillet of veal, poached in olive oil
with asparagus, rosemary potatoes
and sauce Béarnaise*

*Cheese cake with mango-passion fruit-jelly,
white coffee ice-cream, Bailey's foam and caramel popcorn*

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.