

***Burghotel und Restaurant
„Auf Schönburg“
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Menu 2019



Dear Guests

We are very pleased to welcome you at Schoenburg Castle.

Please compose your individual menu from the following courses. We serve our menus for groups of at least 8 people. We hope that you understand that various menus cannot be ordered for one party.

For the decoration with candles, menu cards and flower arrangements, we calculate a fee of Euro 5,00 per person.

Our service staff will be at your service until midnight.

If you should wish service beyond that time, please let us know at least 3 days prior to arrival. We shall continue service according to your wishes and shall charge Euro 30,00 in addition for each hour and waiter/waitress for the period after midnight.

We should know the exact number of guests expected at least 24 hours before arrival which will then apply to us as a basis for calculation.

*Yours Sincerely
Familie Hüttl*

We suggest an aperitif:

<i>Riesling sparkling wine, brut from Toni Jost (0,75 l)</i>	<i>Euro 34,00</i>
<i>Champagne Moet & Chandon (0,75 l)</i>	<i>Euro 74,00</i>
<i>Glass of Riesling sparkling wine, brut</i>	<i>Euro 5,50</i>
<i>Glass of Riesling sparkling wine, brut with marinated raspberries</i>	<i>Euro 7,50</i>
<i>Glass of alcohol-free cocktail</i>	<i>Euro 5,80</i>
<i>Glass of alcohol-free sparkling grape juice „Zero“</i>	<i>Euro 5,00</i>

here we can also serve a selection of canapés:

*Canapée plate with smoked salmon or trout, Parma ham, camembert cheese,
Italian salami, raw or cooked ham on sunflower seed bread*
price per piece Euro 3,50



Starters

Spaghettoni
with truffle cream Euro 13,50

Carpaccio of beef
with Greek olive oil and grated parmesan Euro 11,50

Cocktail of crayfish and melon
with lemon grass crostini Euro 11,50

Veal terrine with breast of Barbarie duck
and grapes-rosemary chutney Euro 12,50

Carpaccio of roasted veal
with tomato-rocket salad and mustard seed chutney Euro 11,50

Tatar of smoked and marinated salmon
with two kinds of horseradish sauce Euro 11,50

Soups

Clear soup of game
with cooked ham skewer Euro 8,50

White tomato cream soup
with roasted artichoke coated in bacon Euro 7,50

Poultry consommé
with vegetables and sliced herb pancakes Euro 8,50

Lobster cream soup
with prawn crostini Euro 8,50

Cappuccino of lentils
with mackerel-horseradish salad Euro 7,50



Main Dishes

*Pork cutlet with champignon cream sauce,
glazed carrots and roasted potato noodles Euro 21,50*

*Slices of lamb saddle served on ratatouille vegetables
and thyme-Jerusalem artichoke purée Euro 21,50*

*Slices of veal fillet with Sauce Bearnaise,
green asparagus and rosemary potatoes Euro 25,50*

*Tournedo of beef with thyme jus,
green beans and potato gratin Euro 25,50*

*Slices of venison saddle with wild cranberries cream sauce,
creamy savoy cabbage and bread dumpling soufflé Euro 22,50*

*Steak of veal saddle with provincial herb crust,
served with glazed rutabaga vegetable and truffle puree Euro 23,50*

Desserts

*Strawberries “Romanoff”
with home-made white chocolate ice-cream Euro 8,50*

*Soufflé of butter croissants and Amaretto
with nougat foam and Port wine-currant ice-cream Euro 7,50*

*Iced Black Forrest Cake
with coffee liqueur foam and almond brittle Euro 7,50*

*Riesling wine foam cream
with a marinated almond-fig and honey cracker Euro 7,50*

*Crispy Lasagne of white chocolate mousse and almond
with home-made coffee ice-cream Euro 8,50*

*Apple cream cake
with home-made ice-cream of roasted almonds Euro 7,50*



∞ Advent Menus ∞

(Served for Lunch on December 1st, 8th, 15th and 22rd 2019)

*We start with a cool
Schoenburg mulled sparkling wine
and afterwards serve the following*

Menu

*Tartar of Salmon marinated in Gingerbread
with chicory-orange salad*

Cappuccino of boletus

*Slices of Barbary duck breast with raspberry gravy,
red cabbage with apple and bread dumplings soufflé*

Icy Christmas fruit loaf parfait with Amaretto Sabayon

*Euro 62,00 per person
including Aperitif and beverages with the menu*

∞ Treat yourself with special Christmas holidays at our Schönburg castle ∞

*On December 24, we serve a 4-course Christmas dinner
at Euro 58,00 per person*

and we are open on December 25th and 26th for lunch and dinner as well.

