

***Burghotel und Restaurant
„Auf Schönburg“
55430 Oberwesel***

***Telefon 06744 9393 0
Telefax 06744 1613***

***huettl@hotel-schoenburg.com
www.burghotel-schoenburg.de***



Menu 2021



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 will 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 be our 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 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

Spaghettini with truffle cream Euro 13,50

*Beef carpaccio
with Greek drip oil and planed Parmesan cheese Euro 11,50*

Burrata on green gazpacho Euro 11,50

*Roast beef of veal on carrot salad,
endive and mustard seed chutney Euro 12,50*

*Smoked duck breast on dandelion salad,
raspberries and onion confit Euro 11,50*

*Marinated salmon with avocado, wasabi cream
and parmesan crumble Euro 11,50*

Soups

Parsley root soup with celery straw Euro 8,50

*Cauliflower soup
with dried apricots and herb oil Euro 7,50*

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

*Cappuccino of the lentil
with scallop-pineapple skewer Euro 8,50*

Baked oven tomato soup with croutons Euro 7,50

Sweet potato-chickpea soup with cashew topping Euro 8,50



Main Dishes

*Pork tenderloin with crispy pancetta, salt-almond foam,
green asparagus and parmesan polenta Euro 21,50*

*Roasted rack of lamb with prunes,
lukewarm tabouleh salad and mini-carrots Euro 21,50*

*Slices of veal fillet with sauce bearnaise, zucchini,
tomato confit and rosemary potatoes Euro 25,50*

*Beef tournedo with truffle puree,
mushrooms, snow peas and raw marinated beet Euro 25,50*

*Slices of venison loin with wild cranberry sauce,
Savoy cabbage in cream and bread dumpling soufflé Euro 22,50*

*Gratinated veal saddle steak with parsnip, fine pea puree
and grilled pointed peppers Euro 23,50*

Desserts

*Buttermilk mousse
with strawberry basil salad and mangoculi Euro 8,50*

*Nut nougat cupcake
with pistachio ice cream and wild berries Euro 7,50*

*Iced Black Forest cake
with coffee liqueur foam and almond brittle Euro 7,50*

*Caramelized lemon mascarpone tart
with limoncello ice cream Euro 7,50*

*Lasagna of white mousse
with raspberries and almonds Euro 8,50*

*Baked chocolate ganachè with fleur de sel,
crème fraîche, peppery hazelnut and orange oil Euro 7,50*



∞ Advent Menus ∞

(Served for Lunch on November 28th and December 5th, 12th and 19th 2021)

*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.

