



FOOD & BEVERAGES

AUTUMN





THIS IS A REAL PLEASURE!

As our guests, you should be able to see, feel and enjoy the Bavarian soul of this historic hotel in every single corner – in our tavern and its beer garden with chestnut trees, as well as in the Hotel Schönbrunn. This wonderful place has a tradition of serving that dates back to 1788, a tradition to which we are deeply committed. So when you visit us, you will experience our deep love for the Lower Bavarian tavern culture, artisan cuisine, top-quality regional products, and the very finest from our own cattle farm and butchery shop*.

In short: We invite you to come and experience a piece of genuine Bavarian gastronomy culture – welcome to the Tafernwirtschaft Schönbrunn!

Here's to pleasure!
Yours, The Wenisch Family

* Find out more at www.wenisch-straubing.de



HOT FOOD

Monday to Saturday

11.30 a.m. – 8.30 p.m.

Desserts until 9.00 p.m.

Sunday

11.30 a.m. – 8.00 p.m.



Scan for
details of
allergens and
additives



SCHÖNBRUNN WEEK



Scan for
reservation

Mo – Fr, 11.30 a.m. – 2.00 p.m.

Schönbrunn Lunchbox

11,9

Mini side salad + one of two small main courses and a sweet treat
of your choice
all served together.....

Monday, from 5.30 p.m.

Beer & Pork Crackling Roast

Enjoy an Augustiner Helles 0,5l on the house with your pork crackling roast –
non-alcoholic beer available on request

Tuesday, from 5.30 p.m.

Beer & Schnitzel

Enjoy an Augustiner Helles 0,5l on the house with your schnitzel –
non-alcoholic beer available on request

Wednesday, from 5.30 p.m.

Ribs & Schnitzel

19,9

Oven-baked ribs + French fries + coleslaw +
sour cream dip + BBQ dip + Augustiner Schnitz beer 0,3 l on the house
with your ribs

Thursday, from 5.30 p.m.

Beer & Burger

Enjoy an Augustiner Helles 0,5l on the house with your burger –
non-alcoholic beer available on request

Friday, from 5.30 p.m.

Helles from the wooden cask

Augustiner Helles freshly tapped from a wooden cask
(available while stocks last)

Mo – Sa, 7.30 – 10.00 a.m.

Schönbrunn Breakfast Buffet

15,9

breakfast buffet

Available while stocks last.



„TAPAS STYLE“ STARTERS

*We serve our starters in tapas-sized portions,
perfect for sampling and sharing.*

<i>Ox fillet carpaccio</i>	7,5
Rocket + Jordan's olive oil + Balsamico di Modena + pine nuts + Grana Padano Parmesan	
<i>Vitello Bavaria</i>	7,5
Boiled veal rump + leaf salad + Bavaria sauce + runner beans + pumpkin seeds + pumpkin seed oil.....	
<i>Pretzel dumpling carpaccio</i>	6,5
Pretzel dumplings + leaf salad + Bavarian vegetable vinaï- grette with sweet mustard + cherry tomatoes + radishes....	
<i>Gratinated goat's cheese</i>	6,9
Marinated cherry tomatoes + rocket + walnuts.....	
<i>Pumpkin carpaccio</i>	6,5
Lime and turmeric marinade + sweet potato chutney + wild garlic chimichurri + rocket.....	
<i>Homemade Obazda</i>	2,5
<i>Pumpkin seed spread</i>	2,5
<i>Pork crackling spread</i>	2,5
with homemade fried onions.....	

STARTER CLASSICS

<i>Schönbrunn Trio</i>	8,9
Obazda + pork crackling spread + pumpkin seed spread + Schönbrunn bread selection	
<i>Ox fillet carpaccio</i>	13,9
Rocket + Jordan's olive oil + Balsamico di Modena + Grana Padano Parmesan + Schönbrunn bread selection	

Schönbrunn tapas for two

**5 tapas to share for 2 people
or more 15,9**

Ox fillet carpaccio + Vitello Bavaria +
pumpkin carpaccio + gratinated goat's
cheese + pretzel dumpling carpaccio +
Schönbrunn bread selection

**8 tapas to share for 2 people
or more 19,9**

Ox fillet carpaccio + Vitello Bavaria +
pumpkin carpaccio + gratinated goat's
cheese + pretzel dumpling carpaccio +
homemade Obazda + pumpkin seed
spread + pork crackling spread +
Schönbrunn bread selection

Price per person



SOUPS

<i>Ox broth</i>	6,9
Strips of pancake + diced vegetables + chives	

<i>Cream of pumpkin soup</i>	7,9
with Styrian pumpkin seed oil + organic garden cress	

BAVARIAN SNACKS

<i>Wenisch snack board</i>	15,9	<i>Bavarian sausage salad</i>	10,5
Obazda + pork crackling spread + a selection of sausages and cold cuts from our in-house butchery + organic mountain cheese + Emmental + Bavarian pepper sausages + cold roast pork belly + butter + two slices of farmhouse bread		Lyoner sausage from our own butchery + gherkin + red onions + one slice of farmhouse bread.....	
		<i>Swiss sausage salad</i>	11,5
		Lyoner sausage from our own butchery + Emmental + gherkin + red onions + one slice of farmhouse bread	

Lunchbox 11,9

Mo – Fr, 11.30 a.m. – 2.00 p.m.

Mini side salad + one of two small main
courses and a sweet treat
of your choice
all served together

OX SPECIALITIES

We source our oxen from our own farm, “Muggenthal”, and selected partner farms. Animal welfare is our top priority!

<i>Ox goulash</i>	21,9
Glazed root vegetables + hand-scraped egg spätzle + celeriac purée	
<i>Braised ox cheeks</i>	24,9
Ox cheeks + natural jus + glazed root vegetables + mashed potatoes	
<i>Beefroulade</i>	24,9
Stuffed with bacon and onions + natural jus + glazed root vegetables + mashed potatoes	
<i>Tri-tip roast with fried onions</i>	25,9
Ox tri-tip (served medium-rare only) + port wine jus + fried onions + celeriac purée + root vegetables + potato gratin	
+ Upgrade your Tri-Tip:	
Surf & turf with 3 pan-fried garlic prawns.....	7,9

Available Monday to Saturday.
Not available on Sundays or public holidays:

HANDMADE OX BURGERS

<i>Classic Cheeseburger</i>	15,5
180 g ox beef + brioche bun + Cheddar + bacon + tomato + BBQ dip + red onions + green lettuce	
<i>Holy Pastrami Burger</i>	15,9
180 g ox beef + brioche bun + organic mountain cheese + HOLY BEEF pastrami + tomato + BBQ dip + caramelised white onions + green lettuce	
Fancy a second ox patty on your burger?	
+ Double the pleasure	7,5
+ Choose your side:	
French fries	4,5
Schönbrunn side salad	4,9
+ Choose your dip:	
Develey tomato ketchup.....	0,9
Develey mayonnaise	0,9



Available Monday to Saturday.
Not available on Sundays or public holidays.

HANDMADE BURGERS

<i>Crispy Chicken Burger</i>	15,9
180 g breaded free-range chicken + brioche bun + honey mustard dip + jalapeños + crispy fried onions + tomatoes + green lettuce	
<i>Autumn Deluxe</i>	vegan 14,5
180 g handmade potato and pumpkin patty + vegan bun + mango chutney + BBQ dip + red onions + green lettuce	
+ Choose your side:	
French fries	4,5
Schönbrunn side salad	4,9
+ Choose your dip:	
Develey tomato ketchup	0,9
Develey mayonnaise	0,9





OUR CLASSICS

<i>Pork schnitzel “Viennese style”</i>	16,5
homemade potato and cucumber salad + lemon wedge + Develey tomato ketchup	
<i>Schönbrunn schnitzel</i>	17,5
stuffed with ham, cheese & sweet mustard + homemade potato and cucumber salad + lemon wedge + Develey tomato ketchup.....	
<i>Cheese spätzle</i>	13,5
hand-scraped in our kitchen + Emmental + organic mountain cheese + crispy fried onions	
<i>Tyrolean cheese dumplings</i>	15,9
glazed root vegetables + celeriac purée + organic mountain cheese + buttery breadcrumbs + brown butter....	
<i>Giant currywurst</i>	11,5
spicy sauce + French fries.....	
<i>Schönbrunn inn-style duo</i>	19,9
pork fillet wrapped in bacon + braised veal rump + rosemary cream sauce + glazed seasonal vegetables + celeriace purée + hand-scraped egg spätzle.....	
<i>Pork belly with crispy crackling</i>	16,5
Augustiner beer sauce + cabbage salad with bacon + potato dumplings + buttery breadcrumbs.....	
<i>Suckling pig</i> available every Sunday	18,5
Augustiner beer sauce + cabbage salad with bacon + potato dumplings + buttery breadcrumbs.....	



SALADS & BOWLS

<i>Schönbrunn salad bowl</i>	
Mixed leaf salad + radishes + edamame + carrots + cherry tomatoes + pumpkin seed and balsamic dressing + Schönbrunn bread selection	
as a green bowl	vegan 9,9
as a crispy chicken salad with breaded chicken (served at room temperature) + homemade croûtons	17,5
as a Green Tyrolean with handmade spinach and cheese dumplings + pumpkin seed oil + pumpkin seeds	16,5
as a Multi-Kulti bowl with pomegranate seeds + five crispy falafel	vegan 15,5
as a Gamba salad with 3 garlic prawns + sautéed cherry tomatoes	18,5
<i>Bavaria Beluga Bowl</i>	vegan 13,5
Chiemgau organic lentils + Upper Bavarian organic ancient grain rice + sweet potato chutney + broccoli + pak choi + edamame + pomegranate seeds + fruity Thai marinade	
+ 5 Falafel	4,9
+ 100g salmon fillet	6,9
+ 3 garlic prawns	7,9





SWEET TREATS

All our desserts are 100% homemade!

Homemade quark Kaiserschmarrn 13,9
caramelised + toasted almond flakes + apple purée

Warm chocolate cake 9,9
Callebaut couverture chocolate + sour cherries +
vanilla ice cream

Chocolate mousse duo 7,9
made entirely with Belgian chocolate + apple compote

Tonka bean crème brûlée 7,9
prepared according to the original French recipe



FOR THE LITTLE ONES

Portion of French fries with ketchup 5,9

Portion of spätzle with cream sauce 5,9

Portion of potato dumplings with gravy 5,9

Children's schnitzel with French fries 8,9

EXTRAS

Mustard, tomato ketchup, mayonnaise by Develey 0,7

Slice of farmhouse bread 1,0

Portion of cabbage salad with bacon 4,9

French fries as a side 4,5

Schönbrunn side salad 4,9

Portion of potato and cucumber salad 4,9



SCHÖNBRUNN DINNER FOR TWO

Treat yourself and someone special to a romantic dinner and enjoy a tempting, delicious menu.

Have more than one favourite person? No problem – our menu is just as enjoyable with a larger group!

For 2 people or more

**Includes one Adelholzener mineral water 0,75 l per couple
+ 1 espresso per person**

Starter

+ 5 Schönbrunn Tapas to share

Soup

+ **Cream of pumpkin soup**
with Styrian pumpkin seed oil + organic garden cress.....

Main course – choose one

+ **Tri-tip roast with fried onions**
Ox tri-tip (served medium-rare only) + port wine jus + crispy fried onions +
celeriac purée + root vegetables + potato and bacon gratin.....

+ **Bavaria Beluga Bowl Gamba**
3 garlic prawns + Chiemgau organic beluga lentils + Upper Bavarian organic
ancient grain rice + sweet potato chutney + broccoli + pak choi + edamame +
pomegranate seeds + fruity Thai marinade.....

+ **Tyrolean cheese dumplings**
glazed root vegetables + celeriac purée + organic mountain cheese +
buttery breadcrumbs + brown butter.....

Dessert

+ **Tonka bean crème brûlée**
prepared according to the original French recipe.....

Price per person for a 3-course menu (without soup) 55,9

Price per person for a 4-course menu 59,9



BEERS

On tap

Augustiner **Helles** 0,5l 4,4

Bottled beers

Augustiner **Pils** 0,33l 4,2

Augustiner **Dunkel** 0,5l 4,7

Augustiner **Weißbier** 0,5l 4,7

Augustiner **Edelstoff** 0,5l 4,7

Augustiner **Non-alcoholic** 0,5l 4,4

Erdinger **Weißbier Dunkel** 0,5l 4,7

Erdinger **Weißbier Leicht** 0,5l 4,7

Erdinger **Weißbier Non-alcoholic** 0,5l 4,7

Radler 0,5l 4,4

Cola and wheat beer 0,5l 4,7

Russ'n 0,5l 4,7

APERITIFS

Driver's Spritz non-alcoholic

homemade blueberry syrup + soda water +
passion fruit juice + fresh lime 0,2l 7,2

Aperol Spritz

4 cl Aperol + Prosecco + soda water +
fresh orange 0,2l 8,2

Lillet Wild Berry

4 cl Lillet blanc + Russian Wildberry +
raspberries..... 0,2l 8,2

Sarti Spritz

4 cl Sarti Rosa + Prosecco + soda water +
fresh lime 0,2l 8,2

NON-ALCOHOLIC

Water

Bottled water 0,5l 4,1

Adelholzener **still** 0,25l 3,1 0,75l 6,9

Adelholzener **sparkling** 0,25l 3,1 0,75l 6,9

Juices

Spritzer **apple** 0,2l 3,4 0,4l 4,7

Spritzer **blackcurrant** 0,2l 3,4 0,4l 4,7

Spritzer **passion fruit** 0,2l 3,4 0,4l 4,7

Spritzer **rhubarb** 0,2l 3,4 0,4l 4,7

Spritzer **elderberry** 0,2l 3,1 0,4l 4,4

Soft drinks

Coca-Cola 0,2l 3,2 0,5l 4,6

Spezi 0,2l 3,2 0,5l 4,6

Lemon soda 0,2l 3,2 0,5l 4,6

Fanta 0,33l 3,9

Cola Zero 0,33l 3,9

HOMEMADE LEMONADES

Blueberry and lime 0,4l 5,9

Alpine herbs and peppermint 0,4l 5,9



WINE SPRITZERS

White 0,2l 3,5 0,5l 7,2

Red 0,2l 3,5 0,5l 7,2

WINES

White

TONI's Cuvée

Weinhaus am Wigberg,
Rheinhessen 0,2l 7,2 0,75l 23,9

Riesling

Emil Bauer, Palatinate 0,2l 7,2 0,75l 23,9

Sauvignon Blanc

Emil Bauer, Palatinate 0,2l 7,2 0,75l 23,9

Rosé

Philipp's Rosé

Philipp Kuhn, Palatinate 0,2l 8,2 0,75l 26,9

Red

Blauer Zweigelt

Schmid, Lower Austria 0,2l 7,2 0,75l 23,9

Cuvée Noir

Emil Bauer, Palatinate 0,2l 7,9 0,75l 25,9

COFFEES

DINZLER coffee specialities

Espresso 3,0

Espresso doppio 4,1

Espresso Macchiato 3,3

Cup of coffee 3,5

Cappuccino..... 4,1

Latte Macchiato..... 4,4

Cup of decaffeinated coffee..... 3,5

Hot chocolate 4,1

TEAS

BIOTEAQUE tea specialities

Schwarza Peter organic black tea, Earl Grey
natural, refreshing taste 3,9

Frische Resi organic green tea, lemon and ginger
delicate, fruity taste 3,9

Scheene Leni organic fruit tea, forest fruit and
raspberry, berry taste 3,9

Gschammige Camilla organic herbal tea,
camomile flowers – classic, natural 3,9

Nette Nani organic herbal tea, peppermint
minty, fresh herby taste 3,9



LONGDRINKS

Rüscherl	
2 cl Asbach Uralt + Coca Cola	4,9
Jacky Cola	
4 cl Jack Daniel's Tennessee Whiskey + Coca Cola	7,9
Cuba Libre	
4 cl Havana Club Rum + Coca Cola + lime	8,4
"The Duke" Gin Tonic	
4 cl The Duke Munich Dry Gin + Schweppes Dry Tonic	8,9
Munich Mule	
4 cl The Duke Munich Dry Gin + Thomas Henry Ginger Beer + cucumber + lime	8,9
"Monkey 47" Gin Tonic	
4 cl Monkey 47 Gin + Schweppes Dry Tonic	9,9

SPIRITS

Baileys 17 % Vol.	2 cl	3,6
Absolut Vodka 40 % Vol.	2 cl	3,6
Averna 29 % Vol.	2 cl	3,6
Ramazzotti 30 % Vol.	2 cl	3,6
Jägermeister 35 % Vol.	2 cl	3,6
Penninger Bärwurz 40 % Vol.	2 cl	3,6
Penninger Blutwurz 50 % Vol.	2 cl	3,6
Grappa Nonino Optima Barrique 41 % Vol.	2 cl	4,4
Liebl, Bad Kötztling Hazelnut liqueur 30 % Vol.	2 cl	4,4
Liebl, Bad Kötztling Pistenbrenner 35 % Vol. Williams pear brandy with pear juice.....	2 cl	4,4

FINE BRANDIES

Liebl, Bad Kötztling Red Williams pear 42 % Vol.	2 cl	5,2
Liebl, Bad Kötztling Plum 42 % Vol.	2 cl	5,2
Liebl, Bad Kötztling Apricot 42 % Vol.	2 cl	5,2
Liebl, Bad Kötztling Hazelnut 40 % Vol.	2 cl	5,2



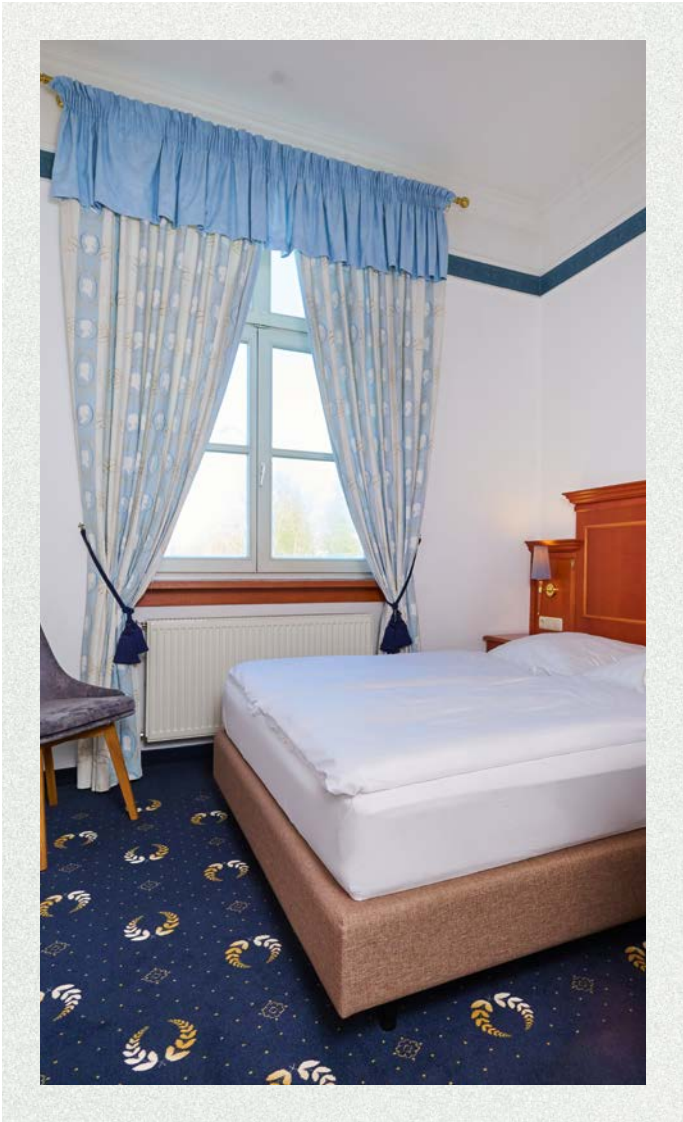
ACCOMMODATION

A convenient place to stay

Stay overnight in one of our hotel rooms – it's easy and convenient for you and your guests.

A total of 34 rooms are available at Schloss Schönbrunn.

You can also add our breakfast buffet at the current daily rate per person.



THANK YOU FOR VISITING US!



www.hotelschoenbrunn.de