

English Menu

BO
R
N
S
C
H
O
N
S



Café – Bar – Restaurant

“ Eat with joy & drink with pleasure! “

Welcome to the Café Schönborn,

We are pleased that you have chosen us.

With around 120 seats spread over two floors, you can enjoy our delicacies while enjoying the view of two of Würzburg's best-known sights at the same time.

In summer you also have the opportunity to take a little break and to treat yourself in our large outdoor area or relax at the foot of the Marienkapelle in the evening. We offer you a wide range of freshly prepared dishes and a variety of different drinks.

We would especially like to draw your attention to our premium wines from the graf von Schönborn winery and the exclusive coffee specialties from Julius Meinl.

We always strive to provide you with the best possible service to make your stay as pleasant as possible and look forward to your next visit with us.



Our tip:

Cocktail Happy Hour

Our offer for you:

- all cocktails from the menu for only €5.90**
- various cocktails as jumbos for only €7.50**

**Daily: 6.00pm - 8.00pm and from 10 p.m
and Wednesdays all evening (from 6.00 p.m.)**

**Choose from our wide range
of delicious cocktails.
Cheers!**

- TIP is not included -

HOT DRINKS

	Euro
Cup of Coffee	2,90
Pot of Coffee	4,30
Latte Macchiato	4,50
Cappuccino	3,50
Cappuccino big	4,70
Milk-Coffee	4,20
Espresso	2,20
Espresso Macchiato	2,40
Espresso Doppio	3,70
Espresso Doppio Macchiato	3,90
Hot Chocolate without cream	4,10
hot Chocolate with cream	4,40
Choc-Moc (Chocolate-Espresso)	5,10
Chai Latte: Elephant Vanilla	4,90
Hot Milk with Honey	3,80
Hot Lemon with Honey	3,80
+ flavour	+ 0,70
+ almond-milk	+ 0,60
pot of tea	3,90

please choose from our wide range, certified organic:
(Mountain Herbs, Ginger Lemongrass, Monastery Garden Chamomile,
Refreshing Mint, Fruit Tea, Vanilla Rooibos Tea, Earl Grey, Darjeeling,
Green Tea (China Chun Green Tea, Green Jasmine)



Inspiring poets since 1862.

HOT DRINKS WITH ALCOHOL (2cl)

Irish Coffee	4,90
Bailey's Coffee	4,90
Russian chocolate	4,90
Hot chocolate with Bailey's	4,90
Coffee Amaretto	4,90
Tea with rum	4,90

CAKES AND PASTRIES

Croissant	2,40
Raspberry cake	2,40
Strawberry cake (seasonal)	3,90
Cakes Sacher and nut cake	4,50
Apple or cheesecake	4,70
Apple strudel with vanilla sauce	3,90
Waffles with vanilla sauce	5,90
Extra cream	1,00

Please note our other offers in the cake display case.



JUICES

Euro

Fruit-Juices

Pineapple, naturally cloudy apple, banana,	0,20 l	3,10
grapefruit, currant, cherry, passion fruit,	0,40 l	5,20
orange, Multi vitamin, peach, rhubarb		

*all our juices are from Bayla

Juice spritzers

All our juices are also available	0,20 l	2,90
as spritzers	0,40 l	4,70

Fresh pressed

Orange juice	0,20 l	5,20
--------------	--------	------



SOFT DRINKS

Table water	0,20 l	2,40
	0,40 l	3,40
Vio flat	0,25 l	2,90
	0,75 l	5,50
Apollinaris sparkling	0,25 l	2,90
	0,75 l	5,50
Bad Brueckenauer medium	0,25 l	2,90
	0,75 l	5,50
Coca-Cola, Coca-Cola-Light,	0,20 l	2,90
Fanta, Spezi, Sprite	0,40 l	4,40
Orangina yellow or red	0,25 l	3,80
San Bitter	0,10 l	2,80
Tonic water, ginger ale, bitter lemon	0,20 l	3,80
Thomas Henry		
Red bull	0,25 l	4,40

ICETEA

Different varieties: peach, lemon	0,50 l	3,90
Homemade lemon ice tea	0,50 l	4,70

HOMADE LEMONADES

Lemon Ginger	0,50 l	5,90
Fresh lemon juice, ginger puree, soda, ginger beer		
Peach mango	0,50 l	5,90
Homemade Earl Gray syrup, mango syrup, peach juice, soda		
Ginger limes	0,50 l	5,40
Ginger puree, lime juice, mint, soda		



BREAKFAST (Without hot drinks) until 15:00

Euro

Piccolo breakfast	4,90
Rolls or croissants, butter, jam <u>or</u> Nutella	
Students breakfast	8,50
With muesli, fruit and milk <u>or</u> yoghurt <u>or</u> soy-yogurt (vegan)	
Bavarian breakfast	9,30
Some veal sausages with sweet mustard and a pretzel	
Vegan breakfast	9,30
Brown bread with avocado cream, cherrytomatoes and rocket	
Grande breakfast	10,80
Bread basket, sausage, cheese, philadelphia, boiled egg, butter and jam	
Pure nature	12,80
Freshly squeezed orange juice (0.1l), muesli with fresh fruit, plain yoghurt, wholemeal rolls, avocado cream, jam and butter	
French breakfast	15,80
A bread basket, selection of different French and Swiss cheeses, a boiled egg, jam and butter	
Schoenborn breakfast	15,80
Bread basket, poultry sausage, cooked ham, smoked turkey breast, 2 different cheeses, boiled egg, avocado cream, fruit salad, butter, jam	
Scandinavian breakfast	15,80
Bread basket, scrambled eggs with crab and herbs, smoked salmon, horseradish, jam and butter	
Mediterranean breakfast	16,50
Bread basket, Italian country ham, Milanese salami, semi-hard cheese, mozzarella and tomatoes with basil, scrambled eggs with tomatoes and herbs, jam and butter	
Gourmet breakfast	1 person 22,50€ – 2 persons 43,50€
Bread basket, smoked salmon, Italian country ham, poultry sausage, various types of cheese, sausage, Milanese salami, two boiled eggs, mozzarella on tomatoes with basil, fresh fruit, jam and butter, and two glasses of sparkling wine or freshly squeezed orange juice	

Scrambled eggs and omelettes from poultry farm Mahler

served with baguette and butter	Scrambled (2 eggs)	Omelette (3 eggs)
Classic	5,50	7,50
Fresh herbs and cheese	7,30	8,90
Peppers, onions, tomatoes	7,30	8,90
Tomatoes and mozzarella	7,30	8,90
Tomatoes and feta	7,30	8,90
Toiled ham	7,30	8,90
Bacon	7,90	9,50
Smoked salmon	8,90	10,90
Extra cheese	1,90	1,90
Extra bacon	2,40	2,40
Extra ham	1,90	1,90

Two fried eggs

served with baguette and butter

nature	5,50
with cooked ham	7,50
with bacon	7,90

Breakfast a la carte

	Euro
Portion of butter or jam or honey or Nutella	1,50
Rolls or baguettes	1,70
Grain rolls	1,70
One cooked egg	1,80
Croissants or pretzels	2,70
Portion of avocados (vegan)	3,50
Fresh fruit with yoghurt or soy-yoghurt (vegan)	7,50
Portion of sausage	5,20
Portion of salami	5,20
Portion of cheese	5,20
Portion of cooked ham or turkey breast	5,90
Portion of Italian country ham	6,90
Portion of salmon	9,50

Fresh salads

Served with baguette

Please choose the dressing

- French dressing (vinegar-oil-egg-herbs)
- Italian dressing (balsamic olive oil)
- Thousand Islands Dressing (cocktail sauce)

Italian salad 14,90

Crisp leaf salads with cooked ham
cheese strips, tomato, cucumber, pepper, egg and olives

Nice salad 15,50

Crisp lettuce with tomatoes, cucumbers, peppers,
onion rings, olives and pickled tuna

Greek salad 15,50

Crisp lettuce with tomatoes, cucumbers, peppers,
fried vegetables, feta cheese and olives

Insalata Venice 16,50

Crisp lettuce, with tomatoes, cucumber, peppers,
fried strips of turkey breast, mushrooms and fresh herbs

Gourmet salad 18,50

Crisp leaf salads with tomatoes, cucumbers, peppers and freshly
fried salmon and shrimp

Schoenborn salad 16,50

Crisp leaf salads with mango, avocado, nuts, croutons - vegan

Side salad 6,20

Supplement:	Cheese or ham	3,00
	Fried vegetables	2,80
	Fish (Tuna)	3,90
	Fish (Salmon)	5,50
	Turkey breast strips	5,30

HOMEMADE SOUPS

Euro

Served with Baguette

Creamy tomato soup (vegan) with croutons	6,70
Franconian potato soup (vegan) with croutons	6,70

FOR THE SMALL APPETIT

Portion of French Fries (vegan) with ketchup or mayonnaise	6,30
Bruschetta (vegan) Marinated diced tomatoes on toasted white bread	7,30
Portion of green and black olives (vegan) with fresh baguette	5,90
Feta plate (vegetarian) with olives, pepperoni and fresh baguette	9,90
Strammer Max Black bread with cooked ham and two fried eggs	9,90
Toast Hawaii Two slices of toast with cooked ham, Baked pineapple and cheese	9,90
Kaiserschmarrn with apple puree Cut-up and sugared pancake with raisins	10,50
Baked Camembert with cranberries and toast	10,50

BAKED POTATOES WITH

Herb curd	8,90
Smoked salmon and herb curd	10,90
Avocado cashew cream	9,90

BAGUETTES WITH

Lettuce, cucumber, tomato, mayonnaise and:		gratinated
Cheese,	8,50	9,50
Tomatoes, mozzarella, basil	8,90	9,90
Salami	9,50	10,50
Cooked ham	9,50	10,50

FOR OUR LITTLE

Bratwurst with a bun	5,50
Bratwurst with fries	7,50
Spaghetti with tomato sauce	7,50
Spaghetti with bolognese sauce	7,90
Dumpling with sauce	6,90

PASTA

Euro

please choose: fettuccine, rigatoni or spaghetti

Verdura	13,50
with roasted vegetables in spicy tomato sauce	
Carbonara	14,90
with fried bacon, cream and egg	
Bolognese	14,90
in homemade minced meat sauce	
Salmon	16,50
with fresh salmon and vegetables in white wine sauce	

PIZZA

Pizza Margherita	10,50
with tomato sauce and cheese	
Pizza Salami	12,30
with tomato sauce, cheese and salami	
Pizza Prosciutto	12,30
with tomato sauce, cheese and ham	
Pizza Prosciutto Salami	13,30
with tomato sauce, cheese, ham and salami	
Pizza Funghi	11,50
with tomato sauce, cheese and mushrooms	
Pizza Salami funghi	12,30
with tomato sauce, cheese, salami and mushrooms	
Pizza Prosciutto-Funghi	12,30
with tomato sauce, cheese, ham and mushrooms	
Pizza Capricciosa	13,50
with tomato sauce, cheese, salami, ham and mushrooms	
Pizza Hawaii	13,50
with tomato sauce, cheese, ham and pineapple	
Pizza Vegetarian	14,30
with tomato sauce, cheese, broccoli, mushrooms, artichokes, Peppers, onions and olives	
Pizza Tonno	14,30
with tomato sauce, cheese, pickled tuna, onions and olives	
Pizza Special	14,70
with tomato sauce, cheese, ham, salami, artichokes, chili peppers, mushrooms and broccoli	
Pizza Arugula	15,20
with tomato sauce, rocket, Italian country ham and parmesan	
Pizza Greco	13,90
with tomato sauce, cheese, feta, onion, pepper	
Surcharge:	
vegetables, mushrooms	2,10
ham, salami	2,80
tuna	2,80
salmon	5,90

without surcharge: chili oil (spicy), garlic or onion rings

MAIN DISHES

Euro

Currywurst with French fries	11,90
Sausages with sauerkraut and brown bread	12,90
Sausages with Potato salad	12,90
Napkin dumplings with mushroom cream sauce	12,50
Schnitzel "Wiener Art" with french fries or potato salad	16,50
Schnitzel "Jäger Art" with mushroom cream sauce and french fries	17,90
Roast pork with dumpling and red cabbage	16,90
Sauerbraten with dumpling and red cabbage	18,90
Turkey steak with baked potatoes, herb curd and herb butter	18,50
Salmon steak with baked potatoes, herb curd and herb butter	21,90
Supplements extra	4,50

TARTE FLAMBÉE


Tarte flambée classic with bacon and leeks	12,30
Tarte flambée Greek with feta cheese and olives	12,30
Tarte flambée Fungi with cheese and fresh mushrooms	12,30
Tarte flambée Salmon with smoked salmon and leeks	14,70

SPARKLING WINE, SECCO AND APERITIF

Euro

Oppman		0,1 l	3,90
Oppmann Piccolo		0,2 l	6,50
		0,75 l	24,00
Secco spritzer		0,25 l	5,10
Paulo Secco		0,1 l	4,20
fresh, cheeky, bold, Frankenssecco		0,75 l	24,00
Secco spritzer		0,25 l	4,90
Hibiscus Spritz		0,25 l	6,70
Ramazotti Rosato, lime juice, cucumber lemonade, mint, sparkling, hibiscus flowers			
Aperole Spritz		0,25 l	6,80
Aperol, prosecco, soda			
Hugo		0,25 l	6,80
Prosecco, elderflower syrup, soda			
Lillet Wild Berry		0,25 l	6,20
Lillet, Wild Berry (Schweppes), fruits			

DRAFT BEER

Würzburg Hofbrau Pilsener		0,25 l	2,80
		0,4 l	4,10
Würzburg Sternla Radler		0,25 l	2,70
		0,4 l	3,90
Keiler Wheat beer light		0,3 l	2,90
		0,5 l	4,50
Russian		0,5 l	4,50
Cola wheat		0,5 l	4,50
Banana wheat		0,5 l	4,50

Würzburger
Hofbräu

BOTTLED BEER

Keiler light		0,5 l	4,60
Keiler Kellerbier naturally cloudy		0,5 l	4,60
Mönchshof naturally cloudy non-alcoholic		0,5 l	4,60
Mönchshof Radler non-alcoholic		0,5 l	4,60
Kapuziner wheat beer non-alcoholic		0,5 l	4,60
Keiler yeast wheat beer dark		0,5 l	4,60





GRAF VON SCHÖNBORN
WEINGUT SCHLOSS HALLBURG
FRANKEN

WINE

Euro

**Franconian wines from the house of Schönborn
from the Prädikatsweingut Schloss Hallburg" in Volkach.**

Franconian-wine spritzer	0,2 l	3,70
	0,4 l	6,30
Red wine spritzer	0,2 l	3,70
	0,4 l	6,30

WHITE

Müller Thurgau The summer wine with a fruity, lively note	0,2 l	5,20
Sylvaner Classic Franconian Silvaner with a fruity note	0,2 l	5,50
Bacchus Zesty fruit flavors from ripening peach skin	0,2 l	5,50
Pinot Gris Balanced, homogeneous, filigree-fine almond aromas	0,2 l	6,10
Pinot Blanc Fine fruit aromas of honeydew melons	0,2 l	6,10
Riesling Powerful and elegant	0,2 l	6,40

ROTLING

Rotling Red-fruity, sweet aroma of wild berries and cherries	0,2 l	5,50
--	-------	------

ROSE

Rose cabinet Delicately fruity, sparkling aromas of strawberries and cherries	0,2 l	5,60
---	-------	------

RED WINE

Cuvée Blend of Domina and Pinot Noir, mediterranean aromas	0,2 l	5,70
Cabernet Sauvignon Aroma of ripe wild cherries	0,2 l	6,60
Primitivo Soft tannins and hints of ripe plums	0,2 l	6,30
Montepulciano Pronounced fruity note	0,2 l	5,50

All the wines listed above can also be purchased as bottled wines.

SHOTS

EASY

Euro

Berliner Luft	2cl	2,50
Ficken	2cl	2,50

CLASSICAL

Jägermeister	2cl	2,70
Ramazotti	2cl	2,70
Baileys	2cl	2,70
Tequila Silver	2cl	3,00
Tequila Gold	2cl	3,00
Williams	2cl	3,90
Mirabelle	2cl	3,90
Zwetschge	2cl	3,90

EXOTIC

Mexikaner	2cl	2,50
Dos Mas	2cl	2,50
Limoncello	2cl	2,50
Frangelico with fresh lime juice	2cl	2,80

LONG DRINKS

LONG DRINKS 5cl alcohol

Cuba Libre	7,90
Jacky or Havana or Jameson Cola	7,50
Vodka Lemon/Bull	7,50

GIN TONIC 5cl alcohol

Gordons Gin	7,50
Duke Gin	8,50
Blackberry Gin	8,50
Bombay Gin	8,50
Tanquery Gin	8,50
Hendricks Gin	9,00
Monkey Gin	10,00

Filler:

- Thomas Henry Tonic Water (inclusive)
- Fever Tree Dry (+1 € surcharge)

COCKTAILS

Sours & Fizzes

Whiskey Sour	7,90
Lemon juice, powdered sugar, four roses, orange Juice	
Aperol sour	7,90
Lemon juice, powdered sugar, grapefruit juice, orange juice, Aperol	
Amaretto sour	7,90
Amaretto, lemon juice, orange juice, sugar	
Gin fizz	7,90
Lemon juice, powdered sugar, Gordon's Dry Gin, soda	

COCKTAILS

Upgrade to Jumbo (+2,50€)

except cocktails with *

GIN

	Euro
LaNi Gin Tonic fresh lime juice, gin, mango syrup, passion fruit juice, tonic water	7,90
Gin Gin Mule* Gin, fresh lime juice, simple syrup, Thomas Henry Spicy Ginger	7,50
Gin Basil Smash* Gin, basil, lemon juice, simple syrup	8,50

COLADAS

Pina Colada Havana 3, pineapple juice, orange juice, coconut syrup, cream	7,90
Nougat bomb Kahlua, Baileys, Nougat Vodka, milk, Nutella	7,50
Strawberry Colada Havana 3, pineapple juice, orange juice, strawberry puree, coconut syrup, cream	8,50

RUM

Mai Tai* Lemon juice, lime juice, Pampero, havana 3y., dry orange, almond syrup, Old Pascas 73%	8,90
Caipirinha Lime, brown sugar, Cachaça	7,50
Mojito lime, mint, white sugar, Havana 3y., soda	8,50
Melon Daiquiri* Havana 3y., watermelon liqueur, lime juice, melon syrup	7,50
Long Island Ice Tea Havana 3y., vodka, tequila silver, gin, triple sec, lemon juice, orange juice, coca cola	8,90

VODKA

K.G.B.* Grasovka Vodka, lime juice, Thomas Henry Spicy Ginger lemon juice, almond syrup, grenadine syrup	8,90
White Russian* Vodka, Kahlua, cream	7,90
Sex on the beach Lemon juice, lime juice, cranberry syrup, Pepino Peach Vodka, cranberry juice, orange juice	7,90
Touchdown Lemon juice, grenadine syrup, Apricot Brandy, Grassovka, vodka, passion fruit Juice	7,50
Moscow Mule* Vodka, fresh lime juice,	7,90
Cosmopolitan* Lime Juice, Cointreau, vodka, cranberry juice	7,90

VIRGIN

Five Fruits lemon juice, grenadine syrup, mango syrup, passion fruit juice, orange juice, pineapple juice	6,50
Strawberry Cheesecake Lemon juice, strawberry puree, coconut puree, orange juice, pineapple juice, cream	6,50
Virgin Caipi Lime, brown sugar, ginger ale	6,50