



HOTEL SCHLOSS SCHWEINSBURG

Hotel . Tagungen . Events * * * *



From the chronicle of Schweinsburg Castle

probably the origin of the old

1000 Sorbenburg Cremascowe, on the foundations of which the Schweinsburg Lower Castle is built Henricus de Crematzowe mentioned

1222 Early German built-over moated castle with rampart, moat and drawbridge

1499 "Schweinsburg" is mentioned for the first time in a document

1640 during the Thirty Years' War residence of, among others, the Swedish general Baner, parade of troops

1642 Purchase of the Schweinsburg by the "Imperial General on Horseback and Foot" and "Captain of the Offices of Zwickau and Werdau" Carol von Bose

1900 Establishment of a majolica factory in the lower castle, production of majolica until 1906

1905 Carl Rudolf Wolf acquires the castle and manor house

1908 to 1911 Reconstruction of the castle in renewed baroque style

1945 Expropriation and land reform,

1946 Use of the castle as a party school of the KPD, from 1949 "Julius Motteler" school of the SED until 1990

1998 Renovation and modernisation, new construction of a hotel complex

*2001 Schweinsburg Castle as an independent establishment:
Hotel, Conferences, Events*



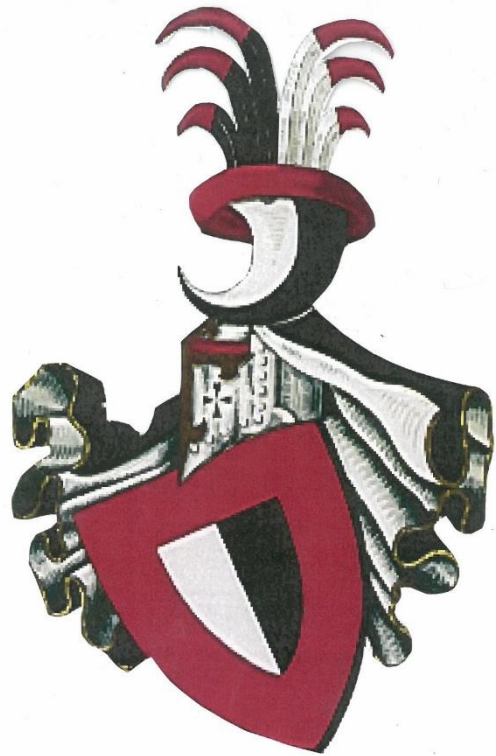
HOTEL SCHLOSS SCHWEINSBURG

Hotel . Tagungen . Events * * * *



*presumably origin
of the old
Sorbenburg
Cremascowe
around the year
1000*

*Carol von Bose
"Imperial General
on horseback and
foot around 1642*





Starter & Soups

<i>Carrot-ginger soup</i> ^(vegan, K) <i>with orange and fresh herbs</i>	6,50
<i>Seasoned meat</i> ^{8, A, D, K)} <i>Of pork gratinated with cheese on a baguette</i>	8,50
<i>gratinated goat cheese</i> ^(2, 7, 8, 11, A, D, E, G) <i>with fig mustard on a baguette</i>	10,50
<i>Antipasti</i> ^(D, 2, 3) <i>variation of Antipasti with falafel balls and Baba Ghanoush (eggplant cream) on a baguette</i>	10,00
<i>Various seasonal salat</i> <i>With homemade dressing on a baguette</i> <i>Feel free to choose a topping</i>	9,50
<i>Chicken breast</i>	5,00
<i>4 king prawns</i> ^(M)	6,00
<i>Steamed mushrooms</i>	4,50



Main courses

<i>Wiener Schnitzel</i> ^(A,C,D,8,12) <i>from the veal topside</i> <i>with French fries and mixed salat</i>	29,00
<i>Rumpsteak</i> (200g gross weight) ^(D) <i>with fried potatoes</i> <i>On homemade herb butter</i>	28,00
<i>Sliced of chicken breast</i> ^(A,D) <i>on fresh stir-fried vegetables with chili cream</i> <i>in a pasta nest(sharp)</i>	20,00
<i>Steak au four</i> ^(8,A,D,K) <i>fried pork lion steak with</i> <i>seasoned meat gratinated and croquettes</i>	20,00



Vegetarian & fish

<i>Falafel balls^(vegan) on glazed carrots with Baba Ghanoush (eggplant cream) and herbs cream</i>	<i>18,00</i>
<i>fried barramundi fillet ^(A,D) in top of a pasta-Nest with glazed carrots</i>	<i>23,00</i>
<i>fried zander fillet^(A,D) on creamed cabbage with buttered potatoes</i>	<i>21,00</i>
<i>fried in garlic king prawns^(M) with fresh garlic-herb baguette and salatbouquet</i>	<i>18,00</i>



Desserts

<i>Dessertvariation „Castell“</i> <i>3 different delicacies from the castle kitchen</i>	<i>9,50</i>
<i>Wild-berry panna cotta^(8,D)</i> <i>on a fruity sauce</i>	<i>6,50</i>
<i>Castle cake^(8,A,C,D)</i> <i>chocolate cake with semi-liquid center</i> <i>and vanilla ice cream</i>	<i>8,00</i>
<i>Cheese variation^(D)</i> <i>Cheese variation with grapes and fig mustard</i>	<i>11,00</i>



Our ingredients tot he dishes

Additives:

- | | |
|-------------------------------------|---------------------------------|
| <i>1 - with colorant</i> | <i>2 - with preservative</i> |
| <i>3 - with antioxidant</i> | <i>4 - with flavor enhancer</i> |
| <i>5 - sulphurized</i> | <i>6 - blackened</i> |
| <i>7 - with phosphate</i> | <i>8 - with milk protein</i> |
| <i>9 - contains caffeine</i> | <i>10 - contains quinine</i> |
| <i>11 - with sweetener</i> | <i>12 - source of</i> |
| <i>13 - waxed</i> | <i>phenylalanine</i> |
| <i>15- with nitrite curing salt</i> | <i>14 - taurine</i> |

Allergens:

- | | |
|--------------------------------------|------------------------------|
| <i>A - cereals containing gluten</i> | <i>B - Peanuts</i> |
| <i>C - eggs</i> | <i>D - Milk (lactose)</i> |
| <i>E - Lupine</i> | <i>F - soy</i> |
| <i>G - Nuts</i> | <i>H - mustard</i> |
| <i>I - molluscs</i> | <i>J - Sesame seeds</i> |
| <i>K - Celery</i> | <i>L - Molluscs</i> |
| <i>M - Crustaceans</i> | <i>N - Sulphur dioxide /</i> |
| | <i>sulphites</i> |