



Welcome

DEAR GUEST,

We would like to welcome you to the time-honoured walls of the walls of the Wellness & Conference Hotel Schloss Burgbrohl.

On the following pages we will show you delicacies, with which we will take you on a culinary culinary paths.

Of course, the right drink should not be missing either. We would be happy to recommend the perfect wine to accompany your choice of meal - from our own wine cellar, of course.



HISTORY

The castle was first mentioned in a document in 1093 by Count Palatine Heinrich in connection with the foundation of Maria Laach Abbey.

In 1689, the castle was destroyed by fire by French troops and rebuilt in 1709/10.

At the beginning of the 19th century, Ferdinand von Bourscheid enclosed the rocky hill with lining walls, which made the magnificent park and gardens possible.

Subsequently, the castle changed hands several times and until the 1960s served, among others served as a monastery for a men's order.

In 1985, the Austrian artist Gottfried Helnwein acquired the estate and began restoring the castle and gardens. restoration of the castle and the gardens according to old plans. He lived and worked here with his family and sold Burgbrohl Castle to a Viennese businessman in 2006.

The castle terrace was completely redesigned and laid out in 2010. It is so well received by guests that it is continually being developed and expanded. With a varied menu and the rustic, cosy atmosphere, it has become a firm institution for young and old, where families, hikers and cyclists like to meet.

In 2018, the entrepreneurial Heuft family with Alexandra and Bastian Heuft acquired the Schlosshotel in order to strengthen the regional location and to combine tradition with modernity, regionality with globality.

WIR L(I)EBEN SCHLOSS.



STARTERS

Colorful salad bowl

wild herb salad with couscous and Ras el-hanout, mint, hummus, quinoa and white grapes 11,90 €

| with tandoori chicken 7,00 €

| with roasted strips of „Eifelbeef“ 8,00 €

Small side salad

5,90 €

Caramelized goat cheese

with grapefruit, pear and arugula salad 14,90 €

"Castle Tower"

hand-plated carpaccio of Eifel beef with truffle vinaigrette,
shallot jam, arugula, parmesan and pine nuts

14,90 €

"Castle Board"

with pink roast beef slices of german beef & remoulade sauce, „Eifeler Döbbekooche“¹,
Himmel & Äd with homemade blood sausage from the Eifel region

16,90 €

SOUPS

Clear consommé of vine tomato

with basil-mozzarella-dumpling and root vegetables 10,90 €

Foam soup of lentil

with bacon crumbles 9,90 €

¹ The Döppekooche is an old rhenish specialty and a so-called savory pot cake. Traditionally, this is prepared with potatoes, onions, bacon and eggs.



MAIN COURSES

VEGETARIAN

Tagliatelle with mediterranean vegetables, roasted pine nuts and Grana Padano	14,90 €
Mediterranean vegetable lasagna with feta cheese and caramelized vanilla cherry tomatoes	15,90 €

MEAT

Pike-perch fillet roasted on the skin with Beurre Blanc, creamy sauerkraut and mashed potatoes	26,90 €
Tender boiled beef of Eifel calf with horseradish sauce, vanilla pointed cabbage, caramelized apple compote and parsley potatoes	23,90 €
Braised beef roulade with bacon, onion, cornichons, creamed kohlrabi with tarragon and potato-bacon puree	24,90 €
Pink roasted Barbarie duck breast with raspberry vinegar cream, caramelized ginger-sesame-carrots and roasted bread/potato dumplings	29,90 €
Lamb filets roasted in rosemary and thyme with bacon beans and mashed potatoes with herbs	29,90 €
Rumpsteak of beef of Eifel with pepper sauce, truffled creamed savoy cabbage and potato gratin	34,90 €



DESSERT

Tarte of dark „callebaut-chocolate“ and passion fruit with vanilla ice cream and berries	11,90 €
Crème Brûlée of orange with pear ragout and chocolate ice cream	9,90 €
Three kinds of sorbet - raspberry, mango, apple	7,00 €
„Burgbrohl Castle“ coffee set , an espresso with a grape marc from the Mayschoss winegrowers' cooperative and a small sweet surprise	8,90 €
Eifel cheese selection with fig mustard and homemade bread	14,90 €

All prices incl. VAT and service. If you have any questions about allergens, please contact our service staff!



Drinks



COLD DRINKS

Rhodium mineral water, Naturell	0,30 l	3,50 €
Coca Cola ^{1,2} , Coca Cola Light ^{1,2}	0,30 l	3,50 €
Fanta Orange ^{1,4,6} , Sprite ⁴ , Mezzo Mix ⁴	0,30 l	3,50 €
Proviant BIO Apple Spritzer	0,33 l	3,50 €
Proviant BIO Rharbarber lemonade	0,33 l	3,50 €
Proviant BIO Orange & Passion fruit spritzer	0,33 l	3,50 €
Schweppes Bitter Lemon, Ginger Ale, Tonic Water	0,30 l	4,00 €
Rhodium mineral water, Naturell Gourmet	0,75 l	7,50 €

BEERS ON TAP

Krombacher natural cellar beer on tap	0,30 l / 0,50 l	3,50 € / 4,50 €
Mühlen Kölsch	0,30 l	3,50 €
Radler, Cola-Bier, Alster	0,30 l / 0,50 l	3,50 € / 4,50 €

BOTTLED BEER

Starnberger Helles	0,50 l	4,90 €
Krombacher Weizen hell, dunkel, alkoholfrei	0,50 l	4,90 €
Krombacher 0,0 % Pils alkoholfrei	0,33 l	3,50 €
Krombacher 0,0 % Pils Radler alkoholfrei	0,33 l	3,50 €



WINE RECOMMENDATION

	0,25 l Kar.	0,50 l Kar.	0,75 l Fl.
Pinot Noir Rosé dry Winegrowers' cooperative Dagerova, <i>Ahr</i>	7,50 €	14,00 €	21,00 €
Terra Noir Portugieser Rosé feinherb Winery Brogsitter, <i>Pfalz</i>	7,50 €	14,00 €	21,00 €
Terra Blanc Pinot Noir Blanc de Noir dry Winery Brogsitter, <i>Rheinhessen</i>	8,50 €	16,00 €	23,50 €
Pinot Gris Reference dry Winery Brogsitter, <i>Rheinhessen</i>	9,00 €	17,50 €	25,50 €

You can find more wines in our extensive wine list

LONGDRINKS

Vodka Lemon	0,40 l 7,50 €
Aperol Spritz	0,40 l 7,50 €
Hugo	0,40 l 7,50 €
Aperitivo Rosato	0,40 l 7,50 €
Lillet Wild Berry	0,40 l 7,50 €
Campari Orange	0,40 l 7,50 €
Bacardi Cola	0,40 l 7,50 €
Jim Beam Cola	0,40 l 7,50 €
Jack Daniels Cola	0,40 l 7,50 €
Bombay Gin Tonic	0,40 l 9,00 €



DIGESTIVE AND SPIRITS

Vodka Lemon	2 cl	3,90 €
Vodka Grey Goose	2 cl	5,90 €
Malteser	2 cl	3,90 €
Sambuca	2 cl	3,90 €
Fernet	2 cl	3,90 €
Linie Aquavit	2 cl	3,90 €
Jägermeister	2 cl	3,90 €
Ramazzotti	4 cl	4,90 €
Bailey´s	4 cl	4,90 €

COGNAC, BRANDY AND WHISKEY

Remy Martin VSOP	4 cl	7,50 €
Asbach Uralt	4 cl	5,50 €
Dimple	4 cl	6,50 €
Chivas Regal	4 cl	7,50 €



FRUIT BRANDIES

Birkenhof Brennerei Alte Kirsche	40% vol	2 cl	4,90 €
Birkenhof Brennerei Alte Marille	40% vol	2 cl	4,90 €
Birkenhof Brennerei Alte Himbeere	40% vol	2 cl	4,90 €
Birkenhof Brennerei Alte Quetsch	40% vol	2 cl	4,90 €
Birkenhof Brennerei Williams Birne	40% vol	2 cl	4,90 €
Birkenhof Brennerei Haselnuss	32% vol	2 cl	4,90 €
Ziegler Alter Zwetschgenbrand		2 cl	8,50 €
Ziegler Waldhimbeergeist		2 cl	8,50 €
Ziegler Obstler		2 cl	8,50 €
Ziegler Alter Apfel		2 cl	8,50 €
Ziegler Williams		2 cl	9,00 €
Ziegler Mirabelle		2 cl	9,00 €
Ziegler Traubenbrand		2 cl	9,50 €
Ziegler Wilde Kirsche		2 cl	14,50 €

WARM DRINKS

Café Crema	3,90 €
Decaffeinated coffee	3,90 €
Espresso	3,20 €
Double espresso	4,20 €
Espresso Macchiato	3,50 €
Cappuccino	4,00 €
Latte coffee	4,00 €
Latte Macchiato	4,00 €
Tea	3,50 €
Cocoa	4,00 €
Cocoa with cream	4,50 €