



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

Colourful leaf salads

with balsamic dressing, waldorf salad, carrot and cucumber salad

and cherry tomatoes with roasted seeds

12,90 €

| with strips of chicken breast marinated in curry

7,00 €

| with roasted strips of Eifel beef

8,00 €

Small mixed salad

5,90 €

Carpaccio of beet with goat's cream cheese, sesame and blossom honey
and arugula

14,90 €

Castle-Tower

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

16,90 €

Castle-Board

with slices of medium cooked beef from the Eifel region & remoulade sauce,
Eifeler Döppekooche with caramelized apple compote and Himmel & Ääd with Flönz

17,90 €

SOUPS

Cream soup of Brussels sprouts with diced bacon

9,90 €

Soup of black salsify with fried king oyster mushrooms

10,90 €

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.



VEGETARIAN

- Roasted broccoli** with mushrooms, spring leeks, cherry tomatoes, red onions, feta cheese and walnuts 18,90 €
- Homemade lasagne** of pumpkin, fig, walnut, cassis and burrata 23,90 €

MAIN COURSES

- Farfalle** with taleggio au gratin, pancetta, pepper vegetables, cherry tomatoes, roasted pine nuts 21,90 €
- Pike-perch fillet** roasted on the skin with beurre-blanc, peperonata vegetables and mashed potatoes 24,90 €
- Sous-vide-cooked **boiled beef** from Eifel veal with horseradish sauce, vanilla pointed cabbage, caramelized apple compote and parsley potatoes 24,90 €
- „Braised meat from the castle“**
Beef roulade with bacon, onion and gherkins, creamed cabbage turnip with tarragon and mascarpone mashed potatoes 26,90 €
- Lamb filets** roasted in rosemary and thyme with artichokes and olive vegetables, mashed potatoes, sun-dried tomatoes and roasted garlic 29,90 €
- Pink roasted **Barbarie duck** breast with raspberry vinegar cream, caramelized sesame ginger carrots and duchess potatoes with hazelnut 29,90 €
- „Codon Bleu“** of Eifel veal with Eifel mountain cheese and cooked ham, glazed sugar snap peas and creamed potatoes in a crispy leaf 31,90 €
- Roast beef** from Eifel pasture cattle with port wine jus, bush beans and finely chopped fried potatoes 34,90 €



DESSERT

Crème Brûlée of Callebaut white chocolate, fresh berries from the market and walnut ice cream	9,90 €
Schloss crown Homemade tiramisu with fresh berries from the market	11,90 €
Burgbrohl Castle coffee set an espresso with a grape marc from the Mayschoss winegrowers' cooperative and a small sweet surprise	8,90 €

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



BEERS ON TAP

Krombacher natural cellar beer on tap	0,30 l / 0,50 l	3,90 € / 4,90 €
Mühlen Kölsch	0,30 l	3,50 €
Radler, Cola-Bier, Alster	0,30 l / 0,50 l	3,90 € / 4,90 €

BOTTLED BEER

Starnberger Helles	0,50 l	4,90 €
Krombacher Wheat Beer light, dark, alcohol-free	0,50 l	4,90 €
Krombacher 0,0 % Pils alcohol-free	0,33 l	3,50 €
Krombacher 0,0 % Pils Radler alcohol-free	0,33 l	3,50 €

APERITIFS

Schloss Burgbrohl Secco, Chardonnay	0,10 l / 0,75 l Fl.	6,00 € / 26,00 €
Aperol Spritz ^{1 mit Farbstoff}	0,40 l	8,50 €
Hugo	0,40 l	8,50 €
Lillet Wild Berry	0,40 l	8,50 €
Limoncello Spritz	0,40 l	8,50 €
„Pfirsich Peter“ Lillet White Peach	0,40 l	8,50 €



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 semi-dry 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 €
Pinot Blanc off-dry Winzer-genossenschaft Mayschoss-Altenahr, <i>Ahr</i>	8,50 €	16,50 €	25,00 €
Dominatrix semi-dry Winegrowers' cooperative Mayschoss-Altenahr, <i>Ahr</i>	7,50 €	14,50 €	21,50 €
Pinot Noir Nikolaus N. dry Winegrowers' cooperative Mayschoss-Altenahr <i>Ahr</i>	8,50 €	16,50 €	24,50 €
Chianti Colli Senesi DOCG dry Cuicciardini Strozzi, <i>Toskana</i>	9,50 €	18,50 €	26,50 €

You can find more wines in our extensive wine list



LONGDRINKS

Vodka Lemon	0,4l	8,50 €
Campari Orange	0,4l	8,50 €
Bacardi Cola	0,4l	8,50 €
Jim Beam Cola	0,4l	8,50 €
Jack Daniels Cola	0,4l	8,50 €
Bombay Gin Tonic	0,4l	10,50 €

DIGESTIV & SPIRITS

Vodka Absolut	2 cl	4,20 €
Vodka Grey Goose	2 cl	5,90 €
Malteser	2 cl	4,20 €
Sambuca	2 cl	4,20 €
Fernet	2 cl	4,20 €
Linie Aquavit	2 cl	4,20 €
Jägermeister	2 cl	4,20 €
Ramazzotti	4 cl	7,60 €
Bailey´s	4 cl	7,60 €
Averna	4 cl	7,60 €

COGNAC, BRANDY AND WHISKEY

Remy Martin VSOP	4 cl	7,60 €
Asbach Uralt	4 cl	5,90 €
Dimple	4 cl	7,20 €
Chivas Regal	4 cl	7,60 €



FRUIT BRANDIES

Birkenhof Distillery Old Cherry	40% vol	2 cl	4,90 €
Birkenhof Distillery Old Apricot	40% vol	2 cl	4,90 €
Birkenhof Distillery Old Raspberry	40% vol	2 cl	4,90 €
Birkenhof Distillery Old Plum	40% vol	2 cl	4,90 €
Birkenhof Distillery Williams Pear	40% vol	2 cl	4,90 €
Birkenhof Distillery Hazelnut	32% vol	2 cl	4,90 €
Ziegler Old Plum Brandy		2 cl	8,90 €
Ziegler Wild Raspberry Spirit		2 cl	8,90 €
Ziegler Obstler		2 cl	8,90 €
Ziegler Old Apple		2 cl	8,90 €
Ziegler Williams		2 cl	9,90 €
Ziegler Mirabelle		2 cl	9,90 €
Ziegler Wild Cherry		2 cl	14,90 €



WARM DRINKS

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