



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

Mixed 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

8,00 €

| with roasted strips of Eifel beef

9,00 €

Small mixed salad

5,90 €

Creamy whipped **Feta Cheese** with marinated beetroot and fresh dill

14,90 €

Pink **roasted slices of Eifel Veal Loin**

with tuna cream, tomatoe and baked caper berries

15,90 €

“Castle Tower”

Hand-plated carpaccio of Eifel beef with truffle vinaigrette,

shallot marmelade, arugula, parmesan and pine nuts

16,90 €

“Castle Board”

With slices of medium cooked beef from the Eifel region, remoulade sauce,

traditional potatoe cake (Döppekooche) with caramelized apple compote,

“Himmel & Äd” with blood sausage (Flönz) and fried onions

17,90 €

SOUPS

Cream **Soup of Corn** with chili

9,90 €

Caramelised **Beetroot Soup** with goat cheese ravioli and honey foam

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.



MAIN COURSES

VEGETARIAN

Spinach and Vegetable Lasagna

with tomatoe sauce and feta cheese

21,90 €

“Arrabbiata Royale”

Penne with tomatoes, olives, garlic, basil and chili sauce, parmesan and baked burrata praline

22,90 €

Homemade Vegetable Patties

with broad beans and mashed potatoes, topped with caramelised red onions

22,90 €

MEAT / FISH

Pike-perch fillet roasted on the skin with passion fruit beurre-blanc, salsify and mashed potatoe

24,90 €

Sous-vide-cooked **boiled fillet from Eifel veal** with horseradish sauce, vanilla-spiced cabbage, caramelized apple compote and parsley potatoes

24,90 €

“Braised Castle Classic”

Traditional roulade of Eifel beef filled with bacon, onions and pickles, served with Vichy carrots and homemade spaetzle

26,90 €

“Eifel Pork Filet”

stuffed with pear, blue cheese and walnuts,
with port wine-shallot reduction, Brussels sprouts with bacon and celery purée

26,90 €

Pink roasted **Barbarie Duck** breast

with blackberry jus, glazed baby turnips and creamy potatoes

29,90 €



Grilled Lamb fillets with rosemary sauce, Kenyan beans and potatoe-olive purée 29,90 €

“Wiener Schnitzel” of Eifel Veal with cranberries, lemon, connoisseur fries and a small side salad 29,90 €

“Castle Pan”

Grilled medallions of Eifel roast beef with sherry cream sauce,
almond broccoli and homemade butter spaetzle 32,90 €

DESSERT

Crème Brûlée

with Tonka Bean served with homemade green fruit compote and chocolate ice cream 9,90 €

Mille Feuille

Mousse of white and dark Callebaut chocolate, with mint pesto and vanilla ice cream 12,90 €

Tiramisu

with pear from Kahlenberger farm shop (Burgbrohl) and toffee ice cream 12,90 €

Noble Bean, Fine Spirit

An espresso with grape marc brandy from the winegrowers' cooperative Mayschoss
and a little sweet surprise 8,90 €

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



Drinks



APERITIFS

Martini extra dry/bianco	5 cl	5,50 €
Sherry dry/medium dry	5 cl	5,90 €
Pernod	5 cl	5,90 €
Schloss Burgbrohl sparkling wine (Chardonnay)	0,1 l	6,00 €
Schloss Burgbrohl sparkling wine (Chardonnay)	0,75 l	26,00 €
Schloss Royal		
(Schloss Burgbrohl sparkling wine with tonka bean-cherry gin liqueur)	0,125 l	7,00 €
Champagne Irroy Extra Brut	0,1 l	14,00 €
Aperol Spritz	0,4 l	8,50 €
Hugo	0,4 l	8,50 €
Limoncello Spritz	0,4 l	8,50 €
Aperitivo Rosato	0,4 l	8,50 €
Lillet Wild Berry	0,4 l	8,50 €
Campari Orange	0,4 l	8,50 €

BEERS ON TAP

Krombacher natural cellar beer on tap	0,30 l / 0,50 l	3,90 € / 4,90 €
Starnberger Helles	0,30 l / 0,50 l	4,00 € / 5,00 €
Radler, Cola-beer, Alster	0,30 l / 0,50 l	4,00 € / 5,00 €

BOTTLED BEER

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



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 Cherry & Pomegranate 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 €



WINE RECOMMENDATION

	0,25 l Kar.	0,50 l Kar.	0,75 l Fl.
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 €
Sauvignon Blanc Fumé dry Winery Theobald/Thomas Pfaffman, <i>Palatinate</i>	14,00 €	27,00 €	39,00 €
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>Toscana</i>	9,50 €	18,50 €	26,50 €
Merlot "Private Selection" dry Robert Mondavi, <i>California</i>	14,00 €	27,00 €	39,00 €

You can find more wines in our extensive wine list



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 N1		2 cl	14,90 €



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 €
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 €



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 €