



Welcome

DEAR GUEST,

We warmly welcome you to the historic surroundings of Wellness & Conference Hotel Schloss Burgbrohl.

On the following pages, we invite you to discover a selection of culinary delights.

Of course, no meal is complete without the perfect drink to accompany it.
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 historical records in 1093 by Count Palatine Heinrich in connection with the foundation of Maria Laach Abbey.

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

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

The castle subsequently changed hands several times and, until the 1960s, served among other purposes as a monastery for a religious order.

In 1985, Austrian artist Gottfried Helnwein acquired the estate and began restoring the castle and gardens according to historical 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 popular meeting place for guests of all ages, including families, hikers and cyclists.

In 2018, the entrepreneurial Heuft family with Alexandra and Bastian Heuft acquired the Schlosshotel with the aim of strengthening the region while combining tradition with modernity and regional roots with an international outlook.

WIR L(I)EBEN SCHLOSS.



TO START & TO SHARE

STARTERS

- Mixed Leaf Salad** Served with your choice of balsamic or raspberry-cinnamon dressing, caramelized pear from Kahlenberger Hof in Burgbrohl, Gorgonzola, cherry tomatoes and roasted seeds 18,90 €
- Small Mixed Salad** 5,90 €
- “Castle Crostini”**
Three kinds of toasted bread with avocado cream and Caprese, smoked salmon and cucumber, and sautéed mushrooms and Grana Padano 16,90 €
- “Castle Tower”**
Hand-plated carpaccio of Eifel beef with truffle vinaigrette, shallot marmelade, arugula, Parmesan and pine nuts 16,90 €
- King Prawns** (3 pieces) sautéed in spiced butter with red wine shallots and toasted baguette 17,90 €

FROM THE SOUP POT

- Truffled Celeriac Soup**
with beef ravioli 10,90 €



THE CASTLE KITCHEN SERVES UP

OUR MAIN COURSES

VEGETARIAN

Baked Zucchini

with burrata, cherry tomatoes, herb oil and roasted pine nuts

21,90 €

PASTA

Tagliarini alla Salsiccia

with salsiccia, cherry peppers, tomatoes, garlic, roasted pine nuts and Grana Padano

24,90 €

MEAT & FISH

Sous-vide-cooked **Fillet of Eifel Veal**

with horseradish sauce, vanilla-spiced cabbage, caramelized apple compote and parsley potatoes

25,90 €

Pan-Fried Brook **Trout Fillet**

with beurre blanc, tomato and pine nut vegetables and herb risoni

27,90 €

“Braised Castle Classic”

Classic beef roulade with bacon, onions, and cornichons, served with potato-pea-bacon purée and a side salad 27,90 €

Fried marinated Veal Fillet Slices

with braised heirloom tomatoes, homemade basil pesto and tagliarini

28,90 €

“Castle Pork Delight”

Medallions of Eifel pork tenderloin wrapped in bacon with rosemary sauce, mushroom and leek vegetables, and mashed potatoes

28,90 €



Pan-Fried Lamb Loin

with Mediterranean jus, ratatouille and roasted baby potatoes

29,90 €

“Kaiser & Kochkäse”

Schnitzel of Eifel veal loin topped with creamy German Kochkäse, served with cornichons, Connoisseur Fries and a small side salad

30,90 €

“Castle Pan”

Pan-fried medallions of Eifel roast beef with sherry cream sauce, Vichy carrots and butter spaetzle

32,90 €

THE BEST COMES LAST

OUR DESSERTS

Classic **Crème brûlée**

with wild berry sorbet

9,90 €

Homemade **Apple Strudel**

with vanilla sauce, Amarena cherries, walnut ice cream and whipped cream

13,90 €

“Noble Bean, Fine Spirit”

An espresso with grape marc brandy from the Mayschoss Winegrowers' Cooperative and a little sweet surprise

9,90 €

Seasonal Cake

5,00 €

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	8,90 €
Hugo	0,4 l	8,90 €
Limoncello Spritz	0,4 l	8,90 €
Aperitivo Rosato	0,4 l	8,90 €
Lillet Wild Berry	0,4 l	8,90 €

BEERS ON TAP

Krombacher natural cellar beer on tap	0,30 l / 0,50 l	4,00 € / 5,00 €
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, alcohol-free	0,50 l	5,00 €
Krombacher 0,0 % Pils or Radler alcohol-free	0,33 l	4,00 €



COLD DRINKS

Rhodium mineral water, Naturell	0,30 l	4,00 €
Rhodium mineral water, Naturell	0,75 l	7,50 €
Coca Cola ^{1,2} , Coca Cola Light ^{1,2} , Fanta Orange ^{1,4,6} , Sprite ⁴	0,30 l / 0,50 l	4,00 € / 5,00 €
Schweppes Bitter Lemon, Ginger Ale, Tonic Water	0,30 l	4,00 €

SPARKLING FRUIT CREATIONS

Apple, Rhubarb, Passion fruit, Cherry, Redcurrant	0,30 l / 0,50 l	4,00 € / 5,00 €
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WINE RECOMMENDATION

	0,25 l carafe	0,50 l carafe	0,75 l bottle
Pinot Gris Reference dry Winery Brogsitter, <i>Rheinhessen</i>	9,00 €	17,50 €	25,50 €
Sauvignon Blanc Fumé dry Winery Theobold/Thomas Pfaffman, <i>Palatinate</i>	14,00 €	27,00 €	39,00 €
Pinot Blanc off-dry Winegrowers' cooperative, <i>Mayschoss-Altenahr</i>	8,50 €	16,50 €	25,00 €
Pinot Noir Rosé dry Dagernova winegrowers' cooperative, <i>Ahr</i>	7,50 €	14,00 €	21,00 €
Terra Noir Portugieser Rosé off-dry Brogsitter Winery, <i>Palatinate</i>	7,50 €	14,00 €	21,00 €
Black Riesling rosé dry Winery Theobold/Thomas Pfaffman, <i>Palatinate</i>	12,00 €	23,00 €	30,00 €
Domina 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 €
Montes Reserva Merlot D.O. Valle Central, <i>Chile</i>	11,00 €	21,00 €	30,00 €
Torcicoda Rosso Primitivo Salento IGT, <i>Puglia</i>	18,00 €	35,00 €	50,00 €

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	8,90 €
Campari Orange	0,4l	8,90 €
Bacardi Cola	0,4l	8,90 €
Jim Beam Cola	0,4l	8,90 €
Jack Daniel's Cola	0,4l	8,90 €
Bombay Gin Tonic	0,4l	10,90 €

DIGESTIVE & 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 €
Old Ahr grape marc	2 cl	7,50 €
Ramazzotti	4 cl	7,60 €
Baileys	4 cl	7,60 €
Averna	4 cl	7,60 €

COGNAC, BRANDY AND WHISKEY

RémyMartin 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	3,60 €
Double espresso	4,40 €
Espresso Macchiato	4,40 €
Cappuccino	4,40 €
Coffee with milk	4,40 €
Latte Macchiato	4,60 €
Tea	4,00 €
Hot chocolate	4,50 €
Hot chocolate with whipped cream	5,00 €