

FOLLOW US!

@SCHLOSS.BURGBROHL
#SCHLOSS.BURGBROHL



Schloss Burgbrohl GmbH

56659 Burgbrohl | Auf der Burg 1 | Tel.: 02636 800140
info@schloss-burgbrohl.de | schloss-burgbrohl.de



MEALS AND BEVERAGES

SCHLOSS
TERRACE

MEALS

TARTE FLAMBÉE

Classic

bacon, spring onions, crème fraîche

Vegetarian

Mediterranean vegetables, feta, pesto rosso and arugula

Parma

Parma ham, arugula and parmesan

STARTERS

Apero

Fresh country bread from the house baker with three different dips (herb quark, spiced butter, aioli)

„Castle Caesar“

Romaine lettuce with Caesar dressing, butter croutons, cherry tomatoes, sliced Parmesan and crispy bacon

• *with fried strips of chicken breast + 7,00 €*

Colorful leaf salads

with balsamic dressing, Waldorf salad, carrot and cucumber salad and cherry tomatoes with roasted seeds

• *with fried strips of chicken breast + 7,00 €*

• *with fried strips of Eifel beef + 8,00 €*

• *with baked honey and thyme goat's cheese + 6,00 €*

„Schloss Burgbrohl board“

with white sausage wheels, fresh pretzel and sweet mustard foam

Cheese and leek soup

with minced meat and fresh baguette

MAIN DISHES

German “Currywurst” (Curry sausage)

with homemade chunky curry sauce and connoisseur fries

THERE ARE NEVER ENOUGH BURGERS - THE CASTLE TRILOGY:

Schloss Burgbrohl Signature Eifel Burger

with minced beef from the regional butcher, chiffonade, caramelized red onions, vine tomato, ketchup, bacon, cheddar and connoisseur fries

Salmon fillet burger

with arugula, orange sour cream, tomato, red onions and connoisseur fries



Goat's cheese burger

with walnut brittle, grapefruit mayonnaise, arugula, pear ragout and connoisseur fries

„Wiener Schnitzel“ of veal

with lemon, cranberries, parsley potatoes and a small salad

Fried salmon fillet

in cassis fig sauce with farfalle, marinated feta cheese, cherry tomatoes, walnuts and small salad

Eifel rump steak (220g raw weight)

with red wine shallots, homemade mashed potatoes and a small salad



Farfalle

with basil pesto cream, melted cherry tomatoes, red onions, walnuts and parmesan cheese

• *with fried strips of chicken breast + 7,00 €*

• *with fried strips of Eifel beef + 8,00 €*

• *with baked honey and thyme goat's cheese + 6,00 €*



„Schloss Burgbrohl pot-au-feu“ (vegan)

chickpeas, spinach, potatoes, coconut, turmeric, tomatoes and ginger



Stuffed eggplant

rolls with rice, chickpeas, tomatoes, Mediterranean vegetables and yogurt-garlic dip

TO SATISFY THE SMALL APPETITE



Small summer salad

with balsamic dressing and roasted seeds



Serving of connoisseur fries

A MOMENT ON THE LIPS, A LIFETIME ON THE HIPS!

DESSERTS FROM THE CASTLE

Chocolate mousse

with toffee ice cream and fresh berries from the market

Crème brûlée

with cherry sorbet and fresh berries from the market

Seasonal cake

Schloss Burgbrohl Signature strawberry sundae

with marinated strawberries and three scoops of vanilla ice cream with whipped cream

Schloss Burgbrohl sundae with three scoops of ice cream

Chocolate, walnut, vanilla, cream, marshmallows, brittle, hollow hips, caramel and chocolate sauce

Mixed ice cream (three scoops, cream)

All prices include VAT and service. For information regarding allergens and ingredients, please contact our staff!

ANTICIPATION IN A GLASS

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 €

HOP ENJOYMENT

ON TAP

Natural cellar beer from the mug	
Starnberger Helles	
Radler, Alster (with Starnberger Helles + 0,10 €)	

BOTTLED BEER

Krombacher Wheat beer light, dark, non-alcoholic	
Krombacher 0.0 % Pils non-alcoholic	
Krombacher 0.0 % Pils Radler non-alcoholic	

GRAPE DREAMS

ROSÈ

Pinot Noir Rosé dry			
Dagernova winegrowers’ cooperative <i>Ahr</i>	7,50 €	14,00 €	21,00 €

Terra Noir Portugieser Rosé off-dry			
Brogssitter Winery, <i>Palatinate</i>	7,50 €	14,00 €	21,00 €

Black Riesling rosé dry			
Winery Theobold/Thomas Pfaffman, <i>Palatinate</i>	11,00 €	23,00 €	30,00 €

WHITE

Pinot Gris Reference dry			
Brogssitter Winery, <i>Rheinhessen</i>	9,00 €	17,50 €	25,50 €

Gewurztraminer fruity			
Winery Theobold/Thomas Pfaffman, <i>Palatinate</i>	12,50 €	25,00 €	34,00 €

Sauvignon Blanc Fumé dry			
Winery Theobold/Thomas Pfaffman, <i>Palatinate</i>	14,00 €	27,00 €	39,00 €

RED

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 €

Chianti Colli Senesi DCG dry			
Cuicciardini Strozzi, <i>Tuscany</i>	9,50 €	18,50 €	26,50 €

Merlot "Private Selection" dry			
Robert Mondavi, <i>California</i>	14,00 €	27,00 €	39,00 €

GRAPE DREAMS NON-ALCOHOLIC

Torres Natureo Rosé non-alcoholic dry, <i>Spain</i>	6,90 €	13,90 €	20,90 €
---	--------	---------	---------

Brogssitter Légère Chardonnay non-alcoholic dry, <i>Ahr</i>	7,90 €	14,90 €	21,90 €
---	--------	---------	---------

Brogssitter Légère Cabernet Sauvignon non-alcoholic dry, <i>Ahr</i>	8,90 €	15,90 €	22,90 €
---	--------	---------	---------

That’s not enough for you? Please also take a look at our beautiful wine list.

ENJOYMENT WITHOUT ALCOHOL

Rhodium mineral water, Gourmet/Naturell	0,30 l	3,50 €
---	--------	--------

Rhodium mineral water, Gourmet/ Natural	0,75 l	7,50 €
---	--------	--------

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 or rhubarb lemonade	0,33 l	4,00 €
---	--------	--------

Proviant BIO Orange & Passion Fruit Spritzer	0,33 l	4,00 €
--	--------	--------

Schweppes Bitter Lemon, Ginger Ale, Tonic Water	0,30 l	4,00 €
---	--------	--------

DIGESTIVE

Malteser	2 cl	4,20 €
----------	------	--------

Sambuca	2 cl	4,20 €
---------	------	--------

Fernet	2 cl	4,20 €
--------	------	--------

Line Aquavit	2 cl	4,20 €
--------------	------	--------

Jägermeister	2 cl	4,20 €
--------------	------	--------

Old Ahr grape marc	2 cl	7,50 €
--------------------	------	--------

Ramazzotti	2 cl	7,50 €
------------	------	--------

Bailey´s	4 cl	7,60 €
----------	------	--------

Averna	4 cl	7,60 €
--------	------	--------

FROM HARVEST TO ECSTASY

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 €
--	------	--------

BEAN POETRY

Café Crema		4,00 €
------------	--	--------

Decaffeinated coffee		4,00 €
----------------------	--	--------

Espresso		3,20 €
----------	--	--------

Double espresso		4,20 €
-----------------	--	--------

Espresso Macchiato		3,50 €
--------------------	--	--------

Cappuccino or Coffee with milk or Latte Macchiato		4,00 €
---	--	--------

Tea		4,00 €
-----	--	--------



HISTORICAL.
ALIVE.
FULL OF EXPERIENCES.
WE LOVE SCHLOSS.

HOTEL

SCHLOSS MAIN HOUSE
WELLNESS HOUSE
HOUSE
SCHLOSS VILLA & PARK

CUISINE

RESTAURANT „VON BRULE“
SCHLOSS TAVERN
SCHLOSS TERRACE
SCHLOSS WINE CELLAR

CASTELLUM S.P.A.

SAUNA
MASSAGE
BEAUTY

EVENTS

CELEBRATE

CONGRESSES

Enjoy the time

SCHLOSS BURGBROHL

