

- *Café Brasserie Louise* -

*You will come and go - my guests.
Your joy is also my joy.
Your delight is also my delight.
You will come long after my pulse has faded.
When you hike here, I will embrace you,
where I so passionately loved this ground.*

- *Hans Count of Schlitz* -



In these spirits we would like to sincerely welcome you!
Yours truly,

And all the hosts of
SCHLOSSHOTEL BURG SCHLITZ!

- Aperitifs & Sparkling Wine -

Champagne

»R« de Ruinart, Brut	0,1 l	24,50
	0,375 l	89,00
	0,75 l	139,00
	1,5 l	289,00
Ruinart Rosé	0,1 l	27,00
	0,375 l	109,00
	0,75 l	189,00
Pommery Brut Apanage	0,75 l	129,00
Bricout, Brut	0,75 l	112,00

german sparkling wine

Weingut Bauer, Mülheim, Mittel-Mosel Burg Schlitz Cuvée „Louise“ Riesling, Brut	0,1 l	9,50
	0,75 l	48,00
Burg Schlitz Cuvée „Karoline“, Blanc de Noir Spätburgunder, Brut	0,1 l	12,50
	0,75 l	58,00

24 month at the yeast

aperitif-recommendation

Kir Royal (<i>champagne & creme de cassis</i>)	0,1 l	25,00
Kir au Vin (<i>white wine & creme de cassis</i>)	0,1 l	10,50
Aperol _{1,10} Spritz	0,2 l	15,00
Sherry Lustau		
“Jarana” Fino very dry	5cl	9,00
“Papirusa” Manzanilla very dry	5cl	10,00
“Jarana” Fino very dry	5cl	9,00
“Papirusa” Manzanilla very dry	5cl	10,00
“Los Arcos” Amontillado medium dry	5cl	9,00
Rozès Porto		
White Reserve 7 Jahre	5cl	9,00
Ruby Reserve 5 Jahre	5cl	9,00

- Wine recommendation -

White wine

Weingut Bauer, Mülheim/Mittel-Mosel

2022/23 Brauneberger Juffer, Riesling Kabinett, semi sweet 0,1 l 6,50
0,75 l 39,00

Weingut Dönnhoff, Oberhausen an der Nahe/Nahe

2023 Pinot Blanc, dry 0,1 l 7,00
0,75 l 49,00

Weingut Heitlinger, Östringen-Tiefenbach/Baden

2022 Tiefenbach, Pinot Gris Réserve**, dry 0,1 l 7,00
0,75 l 49,00

Weingut Dr. Bürklin-Wolf, Wachenheim a.d. Weinstraße/Pfalz

2019 Wachenheimer Riesling -R-, dry 0,1 l 9,00
0,75 l 59,00

Weingut Oliver Zeter, Neustadt a.d. Weinstraße/Pfalz

2023 Sauvignon Blanc, dry 0,1 l 7,00
0,75 l 49,00

Rosé

Domaine Royal de Jarras, Camargue/Provence

2023 PINK FLAMINGO Gris Rosé, Tête de Cuvée, dry 0,1 l 6,50
IGP Sable de Camargue, Grenache Noir, Grenache Gris, Cinsault 0,75 l 39,00

Red wine

Weingut Bauer, Mülheim/Mittel-Mosel

2016 Spätburgunder**, dry, unfiltered 0,1 l 9,50
0,75 l 69,00

Haut-Médoc AOC/Bordeaux

2021 Château Magnol, Cru Bourgeois
Merlot, Cabernet Sauvignon & Cabernet Franc 0,1 l 9,00
0,75 l 69,00

Scopone & Klaus Gundel, Montalcino/Toskana

2019 Rosso di Montalcino DOC
Sangiovese 0,1 l 11,00
0,75 l 79,00

- Beer -

Störtebeker Brauerei, Stralsund

Atlantic Ale ODER Baltic Lager	0,5 l	7,50
Schwarzbier (dark malted beer)	0,5 l	7,00
Bernstein-Weizen ODER Bernstein-Weizen - alcoholfree (natural wheat beer)	0,5 l	7,00
Frei-Bier Pilsener – alcoholfree	0,5 l	7,00

The Neuzelle Monastery Brewery

The “Schwarze Abt” (Black Abbot, dark beer)	0,5 l	7,50
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König Pilsener – traditional brewery, Duisburg

König Pilsener	0,33 l / 0,5 l	6,00 / 7,00
Radler from König Pilsener & Sprite	0,5 l	7,50

- Non-alcoholic drinks -

water & limonade

mineral water Güstrower Schlossquell sparkling or still	0,75 l	8,50
mineral water Güstrower Schlossquell sparkling or still	0,25 l	4,50
homemade elderflower lemonade	0,5 l	7,00
Thomas Henry: Bitter Lemon ^{3,10} , Tonic Water ^{3,10} , Ginger Ale ¹ , Spicy Ginger (ginger lemonade)	0,2 l	5,50
Fritz - Kola ^{1,9} , Kola-sugarfree ^{1,9} , Lemon & Rhubarb lemonade ³ , Orange Lemonade ¹	0,2 l	5,50
Sprite	0,2 l	3,50

Manufaktur Jörg Geiger

PriSecco – delicious, refreshingly sparkling fruit & herb cuvées (turn forward to find our recommendations)	0,1 l Glass	7,00
	0,2 l Piccolo	12,50
	0,375 l Fl.	16,00
	0,75 l Fl.	32,00

Kohl Bergapfelsäfte, Südtirol

“Kohl-Bergapfelsäfte” mountain apple juice from South-Tyrol	0,2 l	7,00
“Kohl-Bergapfelsäfte” with sparkling water (turn forward to find our recommendations)	0,5 l	9,00

- *Delicacies at lunchtime (daily until 4.30 pm)* -

„Brot-Zeit“

Fine small “Brotzeit”

Mecklenburg country bread from the “Bakery Bastian” with smoked matjes (salty herring), onion rings and apple-buckthorn remoulad

per portion: 14,50

Caesar Salad

Crisp lettuce hearts with creamy Caesar-dressing, tomatoes, many herbs, anchovies, capers, croutons and parmesan cheese

with Black Tiger prawn:

per piece: 3,50

small portion: 16,00

large portion: 20,00

„Mecklenburger Schloss-Currywurst“

160g Mecklenburg venison sausage with curry sauce according to secret recipe and French fries

per portion: 18,00

Pommes Deluxe

flavoured with black truffle and parmesan cheese

per portion: 14,00

our recommendation:

Enjoy with a corresponding glass of champagne.

Homemade truffle pasta

with freshly grated truffle and parmesan cheese

small portion: 23,00

large portion: 28,00

Burg Schlitz „Soljanka“

Delicately sour poultry sausage stew in a preserving jar made according to Maik Albrecht's secret recipe. Served with sourdough bread from the Bastian bakery in Groß Roge. *

(lactosefrei / lactose-free)

small portion: 12,50

large portion: 16,00

„Vom Schäufole“ - Hausgemachtes Wild-Sauerfleisch

“Schäufole vom Reh” – venison shoulder from our own hunt, classically prepared for you with pickled vegetables and herbs from the castle garden. Served with our “Burg Schlitz” potato and cucumber salad and our sea buckthorn remoulade.

(lactosefrei / lactose-free)

per portion: 26,50

- Ice cream sundaes, cakes & co -

Cake & Tarte's

Daily fresh, as well as seasonally changing selection of cakes & tarte`s.
Let our castle ghosts inspire you.

Per piece	5,50
Portion of whipped cream	1,00

Three scones warm from the oven...

with strawberry rose petal jam, lemon curd & clotted cream
per portion: 12,00

„Ice-cold delight“ lokal ice cream-varieties from „Grimm's Eisgarten“ in Teterow

„Royal lord's“ sundae
vanilla-, chocolate- & hazelnut ice-cream,, with selfmade eggolk-liqueur, pear, cream
& caramelized nuts 15,50

„creole“ sundae
vanilla-, coconut & mango ice-cream, selfmade caribbean “creolic sauce”,
cream & cocos-chip 12,50

saisonal sundae „Red Berries“
vanilla- & strawberry ice-cream, rhubarb jelly, cream & mint 15,50

available varieties: vanilla, chocolate , strawberry , coconut, mango & hazelnut
per each scoop 2,50

Iced coffee or iced chocolate milk with vanilla ice cream and whipped cream 8,50

Cappuccino “on ice” 7,00

- Hot drinks -

Julius Meinl

von Wiener coffee-culture

Cup of coffee / Pot /Pot for Two 9	(also without caffeine)	5,50 / 6,50 /9,50
Cappuccino 9	(also without caffeine or with lactose-free milk)	6,00
Latte Macchiato 9 / milk coffee 9	(also without caffeine or with lactose-free milk)	6,00
Espresso / double Espresso 9	(also without caffeine)	4,50 / 6,00
Hot chocolate cup / pot	(also without caffeine or with lactose-free milk or oats-milk)	6,50 / 9,00
All hot drinks alternatively available with oat milk		+0,50

- Tea -

Ronnefeldt Tee

Tradition seit 1823

Ronnefeldt loose premium tea, per pot (Earl Grey / Spring Darjeeling / Assam Bari / English Breakfast / Green Leaf – green tea / “Morgentau” – green tea with flower petals & dried fruits / Verveine - verbena / “Refreshing Mint” – mint leaves and lemon grass / „Fresh Raspberry“ – with woodruff and dried fruits / “Fruity Camomile” – chamomile with orange petals / “Morningstar” – herbs with flower petals/ “Fresh Raspberry” – fruity tea with woody / Rooibos / Almond Dreams)	8,50
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Also available are fine teas from the Ronnefeldt TeaStar Collection, per pot 10,50

Manufaktur Jörg Geiger - PriSecco -

non-alcoholic fruit, herbal and spice cuvées, Jörg Geiger manufactory

PriSecco – delicious, refreshingly sparkling fruit & herb cuvées (subject to availability)	0,1 l Glass	9,00
	0,2 l Piccolo	12,50
	0,2 l Piccolo	12,50
	0,375 l Bottle	19,00
	0,75 l Bottle	32,00

“Cuvée No. 31” Green Tea | Heritage Meadow Fruit | Lemon Balm *sparkling* 0,1 l | 0,75 l
TASTE: Harmoniously mild interplay of sweetness and acidity, long-lasting tart notes of green tea, mineral, creamy and round aftertaste. Fresh scent of garden balm and marigold, combined with slightly tart notes of delicate floral Darjeeling tea leaves.

“Lad’s Love on Meadow Fruit -Weissduftig”
 Meadow Fruit | Elderflower | Herbs *sparkling* 0,2 l
TASTE: The sweetness of apples, grapes and elderflower is connected in a tantalizing arc to the herby spiciness of apples’ acidity, ending in a long elderflower finish.

“Meadow Apple Symphony” Seedling | Rhubarb | Red Mustard *sparkling* 0,2 l
TASTE: Ripe apple with lively acidity, woody-caramel notes; the spicy aroma of herbs result in a long and delicate ‘hot and spicy’ finish.

“Organic Cuvée No. 25” Perry Pear | Sloe | Douglas Fir Tip *sparkling* 0,375 l
TASTE: Berry-fruity with ethereal forest notes, smoky and slightly woody with firm tannins in the long finish.

“Cuvée No. 27” Perry Pear | Cucumber | Quince *sparkling* 0,375 l
TASTE: Vegetable greenish after cucumber. Soft hints reminiscent of buttermilk. Fine acidity and fruity quince on the finish.

“Inspiration No. 4.0” Cherry | Bell Pepper | Beetroot *still* 0,375 l
TASTE: Strong, dark berries underlaid with earthy notes and much extract. Smoky notes accompany the fine but lingering tannin. Dry with long finish.

“Inspiration No. 4.1” Apple | Chickweed | Sea Salt *still* 0,375 l
TASTE: Sweet, salty, umami, reminiscent of maize in the milk stage. Herby notes of bronze fennel in medium length, soft finish.

“Inspiration No. 4.7” Grape | Chilli | Cherry *still* 0,375 l
TASTE: Fruity cherry and red grape with pronounced freshness of apple. The spiciness of the chilli brings tension to the palate and lingers for a long time.

- Kohl- Tiroler Bergapfelsäfte -

“Mountain” apple juice from Ritten, near Bolzano - Thomas Kohl cultivates old and rare apple varieties at over 1000 metres above sea level, which ripen particularly slowly at high altitudes under cool winds and intense sunlight, developing an extraordinary aroma of sweetness, acidity, concentration and complexity on the palate. Single-variety or as a cuvée, vegan & free from any added sugar, pure nature in its most enjoyable form.

Sonnenglanz - *The Sonnenglanz apple variety is a cross between Pinova and Topaz. It has a bright, sunny yellow colour. The flesh is firm and crisp, the flavour aromatic and fresh.*

Fine citrus and pine flavours, full-bodied and balanced, refreshing and fruity.

Recommended with: *light starters, fresh salads, fish and white meat as well as mild cheese.*

Rouge - *Rouge is not only the name of this variety, it is also the colour of this mountain apple juice with a bouquet of red currant, cherry and rhubarb. The red colour is due to the high anthocyanin content, which makes the apple a real resistance fighter in the body due to its detoxifying effect. The blossoms, leaves and bark are also red in colour.*

Recommended with: *fish and meat antipasti, Asian dishes, as apéritif*

Mountain apple juice & tangerine - *This cuvée combines the flavours of the south and the north: tangerines from the Sicilian Ciaculli ripened in the warm give this juice light freshness and finesse. The mountain apple juice with its strong character brings structure and fine acidity. The juice perfectly harmonizes between sweetness, acidity and a ling finish.*

Recommended with: *summer salads, vegetarian dishes, shellfish and crustaceans, cakes and yeast pastries.*

Mountain apple juice & apricot - *The balanced mixing ratio leaves room for both fruits to develop.*

The velvety apricot juice determines the mouthfeel, the delicately flavoured apple juice the refreshing potential.

Recommended with: *sweet dishes, egg dishes, soufflés, chocolate, mild semi-hard cheese.*

Mountain apple juice & red currant - *The red currant is tart, with slight bitter notes and a distinct acidity. The sweetness of the mountain apple juice counteracts the acidity of the red currant. The midnight black juice is clean, refreshing and balanced. It is full-bodied on the palate and has a long finish.*

Recommended with: *bacon, cheese and sausage, pasta starters, grilled meat.*

Mountain apple juice & wild blueberry - *Forest notes of wild blueberry are well integrated into the sweetness of the apple juice. Together they create a velvety, soft mouthfeel with a strong presence.*

Recommended with: *wild fowl, grilled meat, hard cheese*

Chronology of a legend

The story of Burg Schlitz and its builder Hans Count of Schlitz

- 01.01.1763** Hans von Labes, the later Hans Count von Schlitz, is born in Berlin.
- 1794 Hans von Labes becomes Hans Graf von Schlitz: as a baron was not a suitable groom for a count's daughter, Hans Freiherr von Labes was adopted by Imperial Count Johann Eustach von Schlitz-Goertz in order to be able to marry his daughter Luise as a count.
- 1801 The birth of Count von Schlitz' only daughter, Karoline Louise Johanna called "Adele".
- 1806-1823** "Burg Schlitz" is built, during the construction phase, the count lives in the former building yard, later the sheepfold of the Karstorf estate (1791-1816).
- 1818-1822 Construction of the Caroline Chapel, a brick and plaster building in the style of a neo-Gothic Batalha (= Portuguese pilgrimage church) Hans Graf von Schlitz dedicated the chapel to his mother-in-law, Imperial Countess Karoline von Schlitz-Goertz.
- 1830 As a result of the Napoleonic Wars of Independence and several years of successive poor harvests due to the weather, the Schlitz estate was ultimately forced to declare bankruptcy in 1830.
- 1831 After the count's death, his daughter "Adele" and his son-in-law, Heinrich Graf von Bassewitz-Schlitz, take over the Burg Schlitz estate.
- 1931 Up to this year "Burg Schlitz" remains in the possession of the family von Bassewitz.
- 1931 The house goes bankrupt again as a result of the First World War and the Great Depression in 1929. Burg Schlitz briefly becomes the property of the Mecklenburg Agricultural Society.
- 1932 The new owner is Dr. Emil Georg von Stauß, among other things General Director of Deutsche Bank AG and Chairman of the Board of Ufa-Filmgesellschaft zu Berlin. Von Stauß is generally regarded as the financier of the Second World War and Adolf Hitler's private banker.
- 1945 In the course of the land reform Mrs. von Stauß is expropriated.
- 1944-1945 In the last days of the war, Burg Schlitz becomes emergency accommodation for many refugee families and later also a military hospital.
- 1946-1951 In the post-war years, Burg Schlitz is temporarily used as a school for over 70 children from the surrounding villages.
- 1951-1954 There are plans for a simple, functional conversion for permanent use as an FDJ training centre. Fortunately, Burg Schlitz is spared this fate. An agreement was reached to convert the building into a care facility and to preserve the original structure of the building and the floor plan on the first floor.
- 1955-1990 Burg Schlitz is used as a retirement and nursing home.
- 1990/91 Bought by MAST-JÄGERMEISTER AG, Wolfenbüttel.
- 1992-1994 Renovation of the Karolinen chapel and installation of the organ.
- 1992-1999 Start of the very extensive reconstruction and complete renovation measures for the later use of the house as a castle hotel. A high, double-digit million figure was invested in the true-to-the-original restoration without any recourse to subsidies.
- 2000 Ownership of "Burg Schlitz" goes to the Stinnes-Consortium. Hotel Mecklenburg-Vorpommern GmbH with managing director Mathias Stinnes.
- 2011 - 2022 Manuela and Armin Hoeck own and manage Burg Schlitz including 450 acres of land appertaining to the estate. They made a significant contribution to the positive development of the hotel and made it what it is today.
- Nov. 2022 Burg Schlitz is acquired by a trust fund and therefore stays in private ownership. The management is taken over by longtime employees Gabriele Orłowski, Administrative Director, and Melanie Hecke, Hotel Director.