

Restaurant

Alt Bernkastel

REGIONAL

AUTHENTIC

DOWN-TO-EARTH



WELCOME



We're delighted to have you with us.

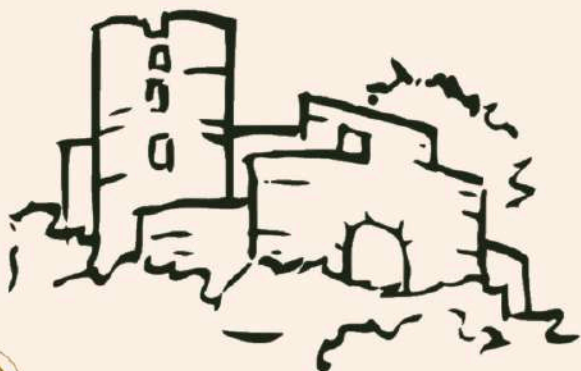
At Restaurant Alt Bernkastel, we combine regional cuisine with warm hospitality and a genuine passion for good food.

Every dish is carefully prepared using selected ingredients and in close partnership with trusted suppliers from our region.

To accompany your meal, we serve wines from Weingut Kilburg in Brauneberg - a reflection of our close connection to the Moselle and its culture.

We wish you a wonderful stay and look forward to treating you to an enjoyable dining experience.

Warm regards,
Your Restaurant Alt Bernkastel Team



OUR REGIONAL PARTNERS

Together for the finest
quality from our region

WEINGUT
KILBURG
Seit 1465 Weintradition in der Familie



WEINGUT KILBURG

Estate-grown Moselle wines
from our family winery
in Brauneberg.

Fleischerei
Raelheinz Sopp



SOPP BUTCHERY

Premium regional meat
from Rhineland-Palatinate.



BAKERY FLEURY

Artisan bread and breadcrumbs
from Brauneberg.

Obst und Gemüse
GRIESHOP



GRIESHOP

Fresh fruit, vegetables and salads,
preferably regional and seasonal.



BLACK HEN
RÖSTHANDWERK
— Saarbrücken —

BLACK HEN COFFEE

Organic coffee beans from the
artisan roastery in Saarbrücken.



Vulkanhof
Die Ziegenkäserei aus der Eifel

VULKANHOF

Handcrafted goat cheese
specialities from the Eifel,
aus handwerklicher
Herstellung in der Eifel



OUR RESTAURANT



In the heart of Bernkastel's historic old town on the Moselle, we welcome you to Restaurant Alt Bernkastel.

In a stylish blend of tradition and modern comfort, enjoy honest cuisine, warm service and a welcoming atmosphere.

Whether for a cosy dinner for two, a gathering with friends or a special celebration - we create the perfect setting for memorable moments.



SEASONAL CUISINE

Our menu follows the seasons and the best our region has to offer.



SELECTED WINES

Fine Moselle wines from the region - chosen with passion for quality and origin.



WITH PASSION

We love what we do - in the kitchen and in service. Every day, we aim to give our guests our very best.

INFORMATION

OPENING HOURS



Wednesday - Monday
12:00 pm - 9:00 pm

Tuesday closed

Hot meals served continuously
from 12:00 pm to 8:00 pm

RESERVATIONS



Reservations can be made
by phone or online.

Phone: +49 6531 9729123
Online: www.altbernkastel.de



GIFT VOUCHERS

Gift vouchers can be ordered
by phone or online.

Phone: +49 6531 9729123
Online: www.altbernkastel.de





Starters

A delicious beginning.

Small mixed salad €5.50

Baked French goat's cheese
with honey, walnuts and a small salad €11.00

Soups

Homemade & seasonal.

Potato soup
served with your choice of
• homemade croutons €7.50
• smoked salmon €8.50

Cream of tomato soup
finished with cream and fresh basil €6.90

Soup of the day
(please ask your server)



With every main course

we serve fresh bread from Bakery Fleury
with our homemade herb dip.





Salads

Fresh. Seasonal. Prepared with care.

Mixed garden salad

€11.00

with seasonal leaf salads, homemade raw vegetable salads and your choice of two homemade dressings.

HOMEMADE DRESSINGS

Cream dressing

cream, milk, mustard, vinegar

Vinaigrette

mustard, oil, white wine vinegar

ADD TO YOUR SALAD

VEGETARIAN

- Sautéed mushrooms +€4.50
- Baked potato with herb sour cream +€5.50
- Goat's cheese from Vulkanhof, marinated in wild herbs +€8.90

MEAT

- Crispy strips of regional pork schnitzel +€8.90
- Crispy breaded chicken breast strips with homemade garlic dip +€8.90



Fresh bread

A small basket of fresh bread
from Bakery Fleury

+€2.50





Schnitzel & Cordon Bleu

Traditionally fried golden-brown in clarified butter.

Schnitzel "Viennese Style"

with French fries

€ creamy mushroom sauce

€ brandy-pepper cream sauce

€ topped with Camembert and cranberries

Small Large

€14.00 €17.50

€15.50 €19.50

€15.50 €19.50

€15.90 €19.90

Also available with German turkey breast:

+€2.00 +€3.50

Cordon Bleu

filled with butcher's ham and Emmental,

served with French fries

€ mushroom or brandy-pepper cream sauce

€21.00

+€2.00

Also available with German turkey breast:

+€3.50

OUR SCHNITZEL

- Made exclusively from regional pork top round from Rhineland-Palatinate.
- Schnitzel and Cordon Bleu are also available with German turkey breast.
- Breadcrumbs from Bakery Fleury in Brauneberg.
- Traditionally fried golden-brown in clarified butter.





Fish & Meat

Hearty. Classic. Carefully prepared.

Winegrower's steak

Red wine-marinated pork neck steak, served with sautéed mushrooms, braised onions, potato wedges and homemade herb quark.

€19.50

Argentinian rump steak

with sautéed onions, mushrooms, rich pepper cream sauce and French fries.

€31.50

Local trout “Meunière”

pan-fried in butter, served with roasted baby potatoes and herbs.

€24.50

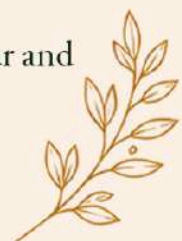
AS A SIDE

A small mixed salad with any main course.

€5.50

CAREFULLY SELECTED

We select our fish and meat dishes with great care for quality, flavour and origin. Classic preparation, honest accompaniments and skilled craftsmanship are at the heart of every dish.





Moselle Specialities & Potato Dishes

Hearty. Oven-baked. House style.

Schorles - Grandma's recipe

A hearty Moselle potato cake made with grated raw potatoes, leeks and egg - with bacon or vegetarian. Served with apple sauce and a small salad.

*with bacon
or vegetarian*

€15.50

Potato bake

fresh from the oven, topped with cheese sauce and made to your choice.

€11.50

CHOOSE YOUR INGREDIENTS

each ingredient +€1.50

- onions
- garlic
- olives
- chilli peppers
- extra cheese
- spinach
- broccoli
- mushrooms
- feta-style cheese
- ham
- bacon

• smoked salmon

+€3.00



FRESH FROM THE OVEN

Our potato bakes are prepared fresh and topped with cheese sauce. Please allow a little extra time.





Vegetarian & Cheese

Hearty. Seasonal. As a main or to finish.

VEGETARIAN

Mixed salad with sautéed mushrooms

with seasonal leaf salads, homemade raw vegetable salads and sautéed mushrooms

*Small €12.50
Large €15.50*

Bread dumplings with mushrooms in cream sauce

homemade bread dumplings served with sautéed mushrooms in a creamy sauce

*Small €13.50
Large €16.50*

MORE VEGETARIAN DISHES

Our vegetarian Schorles and the fully customisable vegetarian potato bake can be found under "Moselle Specialities & Potato Dishes".

CHEESE

Cheese platter

a selection of hard and soft cheeses, featuring goat's cheese from Vulkanhof Gillenfeld, served with walnuts and grapes

*Mini €8.50
Small €13.50
Large €21.50*





Desserts & Digestifs

To finish.

Apple strudel from Bakery Fleury <i>with vanilla sauce and whipped cream</i>	€7.90
Despresso <i>mini crème brûlée with espresso from Black Hen Coffee</i>	€6.90
Sorbet of your choice <i>mango-passion fruit or lemon, topped with Riesling sparkling wine</i>	€6.90
Warm chocolate fondant <i>with vanilla ice cream</i>	€9.50

Regional Brandies & Liqueurs

Weingut Kilburg
Brauneberg



2 cl

Original Moselle grape marc	€3.70
Double-distilled fine grape marc	€4.20
Pinot Noir grape brandy	€4.20
Pinot Noir yeast spirit	€4.80
Vineyard peach liqueur	€4.20
Grape liqueur	€4.20
Walnut liqueur	€4.20

Pfeiffer-Kranz
Brauneberg

2 cl

Fruit brandy	€3.80
Pear brandy	€4.20
Mirabelle plum brandy	€4.20
Quince brandy	€4.20
Cherry brandy	€4.20
Apple brandy	€3.80
Plum brandy	€4.20
Hazelnut brandy	€4.80
Herbal liqueur	€3.80
Herbal & ginger liqueur	€3.80





Aperitifs & Bar

Before dinner. After dinner. Or simply in between.

SPARKLING WINE & WINE APERITIFS

MoSecco or RoSecco	0.1 l	€3.90
Weingut Kilburg		
Riesling sparkling wine	0.1 l	€4.90
Weingut Kilburg		
Riesling sparkling wine with vineyard peach liqueur	0.1 l	€5.90
Weingut Kilburg		

SPRITZ & CLASSICS

Our spritz drinks are prepared with MoSecco from Weingut Kilburg.

Aperol Spritz		€7.50
Hugo		€7.50
Moselle Spritz		€7.50
Campari Orange / Soda		€7.00
Martini Bianco	5 cl	€6.50

BAR & DIGESTIFS

Hendrick's Gin & Tonic	4 cl	€9.00
Tawny Port	5 cl	€6.50
Sherry dry fino / medium	5 cl	€5.50
Asbach Uralt	2 cl	€4.50
Ramazzotti	2 cl	€4.50
Fernet Branca	2 cl	€4.50
Tullamore Dew Irish Whiskey	4 cl	€7.50
Baileys	4 cl	€6.50
Glenmorangie Single Malt Scotch, 12 years	4 cl	€9.00
Oui Vie XO Cognac, 18 years	2 cl	€12.00





Soft Drinks & Beer

Refreshing. Classic. Well chilled.

WATER

Gerolsteiner sparkling or still
0.25 l €2.90
0.75 l €6.90

SOFT DRINKS & SPRITZERS

Coca-Cola · Coke Zero · Spezi
0.3 l €3.50
0.5 l €5.50
Orange lemonade · Lemon lemonade
0.3 l €3.50
0.5 l €5.50
Juice spritzer
Apple · Blackcurrant · Grape
0.3 l €3.50
0.5 l €5.50

JUICES

Grape juice from Weingut Kilburg
red or white
0.2 l €3.50
Apple juice · Orange juice
0.2 l €3.50
Peach iced tea
0.3 l €3.50
0.5 l €5.50

BITTER DRINKS

Schwepes Bitter Lemon (contains quinine)
0.2 l €3.20
Schwepes Ginger Ale
0.2 l €3.20
Schwepes Tonic Water
0.2 l €3.20

BEER

Bitburger Premium Pils
0.3 l €3.60
0.5 l €5.60

Radler · Schuss (beer with malt drink) · Cola beer
0.3 l €3.60
0.5 l €5.60

Benediktiner wheat beer, pale
0.5 l €5.60

Benediktiner wheat beer, dark
0.5 l €5.60

Benediktiner alcohol-free wheat beer
0.5 l €5.60

Kandi malt drink
0.33 l €3.60

Bitburger alcohol-free Radler 0.0%
0.33 l €3.60

Bitburger alcohol-free, classic or herb 0.0%
0.33 l €3.60



Restaurant

Alt Bernkastel





Organic Coffee & Hot Drinks

Prepared with organic coffee beans from Black Hen in Saarbrücken.

COFFEE SPECIALITIES

For our coffee specialities we use Soares beans; for espresso drinks, Dottie beans.

Coffee crema	€3.10
Double coffee crema	€4.90
Cappuccino	€3.90
Café au lait	€3.90
Flat white	€3.90
Latte macchiato	€4.50
Espresso	€2.50
Double espresso	€4.50

OTHER HOT DRINKS

Hot chocolate	€4.50
Cup of tea	€2.90

*Earl Grey · English Breakfast · Green tea · Peppermint · Fennel ·
Camomile · Fruit tea*



BLACK HEN

RÖSTHANDWERK
— Saarbrücken —

SOARES

Soares has a pleasantly nutty, chocolatey character and very low acidity. Smooth and harmonious - ideal for classic coffee preparations.

DOTTIE

Dottie offers notes of nutty chocolate and caramel, a dense velvety crema and a gently rounded espresso character. Excellent in milk drinks or as a refined espresso to finish.



Wine List

Moselle wines from Weingut Kilburg in Brauneberg



Our family winery is located in Brauneberg, in the heart of the Middle Moselle and close to Bernkastel-Kues. With passion, dedication and generations of experience, we cultivate around 16 hectares of our own vineyards. All wines are estate-bottled and made exclusively from our own grapes.

Riesling, the defining grape of the Moselle, is at the heart of our range. We also grow a variety of white and red grapes. Our vines thrive both on the Moselle's characteristic slate soils and on deeper alluvial soils along the river. Together with the valley's unique microclimate, these conditions create distinctive wines full of character.

Our family's winegrowing roots go back to 1465, when Johann von Kilburg came to the Moselle valley to cultivate vineyards. Winegrowing has remained part of our family ever since. Today, we proudly continue this tradition in the 18th and 19th generations.

WINE SPRITZER

0.2 l 0.4 l

Riesling Bernkasteler Kurfürstlay

€4.50 €7.50

dry · off-dry · sweet

DRY WHITE WINES

0.2 l 1.0 l btl.

1 2025 Riesling Bernkasteler Kurfürstlay

€5.50 €25.00

Our dry everyday Riesling for any occasion.

0.2 l 0.75 l btl.

2 2025 Brauneberger Klostergarten Riesling Kabinett - dry

€6.50 €23.00

Light and delicately fruity, yet full of character.

3 2024 Pinot Blanc · Tradition ·

€6.50 €23.00

Harmonious, smooth and wonderfully versatile.

4 2024 Brauneberger Klostergarten · Old Vines · Riesling Spätlese

€7.50 €26.00

Fine fruit, rich extract and a long finish.

5 2025 Brauneberger Juffer-Sonnenuhr Riesling Spätlese - dry

€8.50 €28.00

Steep-slope Riesling: dense, mineral and long.

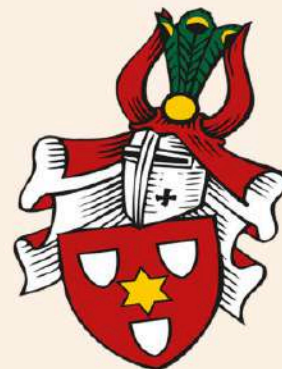
All wines are also available
at attractive take-away prices.





Wine List

Moselle wines from Weingut Kilburg in Brauneberg



OFF-DRY & MEDIUM-DRY WHITE WINES

		0.2 l	1.0 l btl.
6	2024 Riesling Bernkasteler Kurfürstlay Our off-dry everyday Riesling for any occasion.	€5.50	€25.00
7	2025 Rivaner Easy-drinking, low in acidity and harmonious.	€6.50	€23.00
8	2024 Bacchus · medium-dry · Aromatic with a floral nose.	€6.50	€23.00
9	2024 Pinot Blanc · medium-dry · Fruity Burgundy character with moderate acidity.	€6.50	€23.00
10	2024 Brauneberger Mandelgraben Kerner Spätlese · medium-dry · Juicy pear and fresh blackcurrant aromas.	€7.00	€25.00
11	2022 Brauneberger Juffer Riesling Spätlese · medium-dry · Powerful, fruity Riesling with fine elegance.	€7.50	€26.00

SWEET & FRUITY WHITE WINES

		0.2 l	1.0 l btl.
12	2023 Riesling Bernkasteler Kurfürstlay Our sweet everyday Riesling for any occasion.	€5.50	€25.00
13	2023 Brauneberger Juffer Riesling Kabinett Fruity and light - a classic steep-slope Moselle Kabinett.	€6.50	€23.00
14	2024 Brauneberger Mandelgraben Kerner Spätlese Aromatic, intense and complex on the nose.	€7.00	€25.00
15	2021 Brauneberger Juffer Riesling Spätlese Fruity and aromatic Riesling from steep vineyards.	€8.50	€28.00
16	2021 Brauneberger Klostersgarten Riesling *Auslese* Intense, distinctive notes of ripe yellow fruit.	€10.50	€35.00

All wines are also available
at attractive take-away prices.





Wine List

Moselle wines from Weingut Kilburg in Brauneberg



BLANC DE NOIR, ROTLING & ROSÉ

17	2025 Blanc de Noir - medium-dry - Creamy, smooth and full-bodied.	€7.00	€25.00
18	2025 Rotling Fruity and lively.	€6.50	€23.00
19	2024 Dornfelder Rosé - off-dry - Juicy berry fruit with gentle acidity.	€6.50	€23.00
20	2024 Schwarzriesling Rosé - dry - Intense, fruit-driven aromas.	€7.00	€25.00

RED WINES

		0.2 l	0.75 l btl.
21	2020 Dornfelder - dry - Powerful and deeply coloured.	€6.00	€23.00
22	2018 Regent - dry - Sour cherry aromas and excellent maturity.	€7.50	€26.00
23	2019 Pinot Noir - dry - Our premium Pinot Noir, matured in oak.	€9.00	€30.00
24	2021 Cuvée Kilburg Barrique-aged, intense and dark, with vanilla and toasted notes.		€42.00
25	2023 Schwarzriesling - off-dry - A Moselle rarity - velvety, smooth and lightly fruity.	€7.00	€25.00
26	2022 Dornfelder - medium-dry - Fruity red wine with a touch of residual sweetness.		€23.00
27	2024 Dornfelder - sweet - The sweet treat among our red wines.	€6.00	€23.00

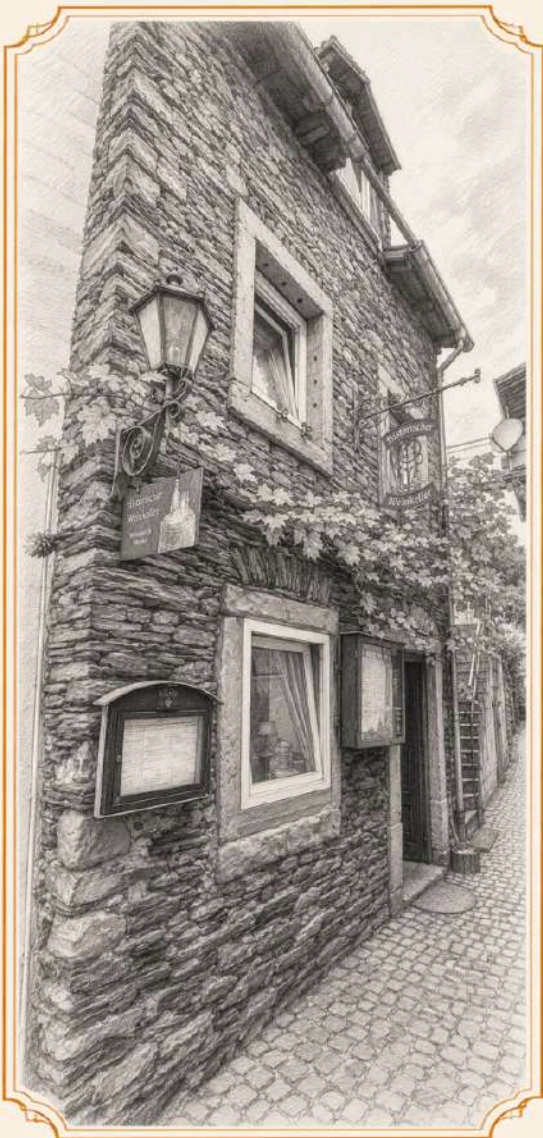
All wines are also available
at attractive take-away prices.





Historic Wine Cellar

Insider tip: A special place in the lane behind Restaurant Alt Bernkastel



Visit our historic wine cellar, tucked away in the picturesque lane behind Restaurant Alt Bernkastel.

Deep inside the rock, a unique atmosphere awaits you for wine tastings and relaxing hours. To accompany your wine, we also serve small delicacies from the restaurant kitchen.

A true hidden gem in Bernkastel-Kues.

We look forward to your visit.

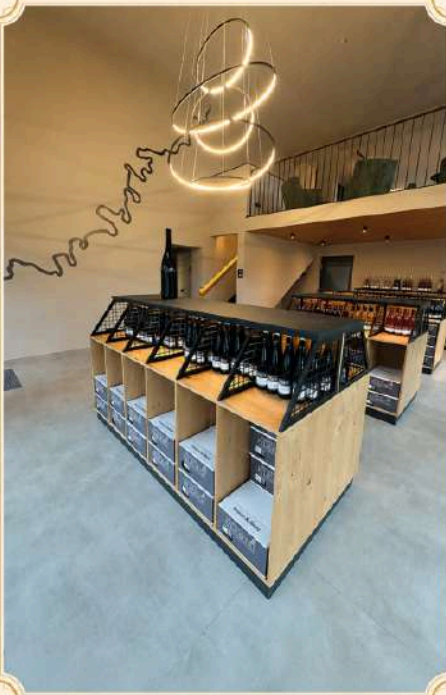
Opening hours and more information:





Weingut Kilburg

Our recommendation: Visit Weingut Kilburg in Brauneberg



WINE SHOP & OPEN TASTING

Discover our wines
where they are made.

Taste your way through our range
and enjoy views across the Moselle
valley in a relaxed atmosphere.

All wines are available to taste in our
vinotheque - no appointment
required.



WINE SALES & PRESENTATION

Discover our full range
directly at the winery.

All wines are clearly displayed on
the ground floor and ready to
take home. We will be happy to
help you choose.



WEINGUT KILBURG

Seit 1465 Weintradition in der Familie



Familie Kilburg
Moselweinstraße 15
54472 Brauneberg

weingutkilburg.de
06534 1351

