



Klostermühle

restaurant

M E N U



About us...

Our idea and motivation is to give you a pleasant and relaxed time with us. We would like to spoil you with delicious drinks and food in an authentic atmosphere. The way and goal is to combine fresh ingredients, preferably of regional, sustainable and fair origin, with special spices and herbs to create extraordinary dishes.



interessante Informationen



Hotel Klostermühle



Schnitzel FIVE, every Tuesday



Gast-Klostermühle
PASSWORD:
99Luftballons



DELUXE
Breakfast buffet



The menu in English,
Spanish and German



Tips from the region



Appetizers

G, H

Potato soup - € 8,50



Parmesan - Rocket - Almonds

F, H, L, I

Indian lentil soup - € 9,00

Vegan

Red lentils - orange - ginger - coconut milk - chili - tofu

F

Carrot-mango soup ** - € 8,50

Vegetable chips

Vegan

F, H

Pumpkin-ginger soup ** - € 8,50

Roasted walnuts

Vegan

** The availability of these soups may vary depending on the season.

F, I, L, 1

Lentil & carrot salad - € 11,00

Vegan

Tandoori spice - Pomegranate - Tempeh - Mango chutney - Chilli - Cumin - Celery seed

J, L, 1

mixed salad - € 7,80



Leaf lettuce - honey mustard vinaigrette - sunflower seeds

A, G, H, J, L, 1

Baked feta cheese rolls-€11,50

Dough sheets - herbs - dried tomatoes - lettuce - roasted walnuts - honey mustard vinaigrette

G, H, J, L, 1

Beetroot-rocket salad-€11,00

Goat cheese - cherry tomatoes - roasted walnuts – Vinaigrette

A, G, I, J, L, K, 1

Mezze - € 16,50

Falafel – Hummus – Lentils - stuffed Yufka leaves – Minzjoghurt – flatbread - tabbouleh t

G, J, D, L, 1

Smoked trout fillet-€13,50

smoked on elder wood - apple - cucumber - beetroot - reddish-limedip

G, J, 5, L, 1

Baked goat cheese-€11,90

honey – rosemary – apple-cucumber-salad – tomato jam – roasted sunflower seeds





— Main courses —

A, G, L

Chicken breast Indian - € 24,00

fried vegetables - coriander - raisins - fruity curry sauce
rice balls - mint yogurt

A, D, G

Trout fillet - € 25,00

fried on the skin - dill butter - root vegetables - apple - grapes
Wild garlic mashed potatoes

A

VeggieBowl -€ 17,00 *Vegan*

Chickpea curry - vegetable potato chips - apple - spinach - beet
Radish - basmati rice - buckwheat crunch

A, G

Lumberjack steak of pork -€ 19,50

Pork neck steak - fried onions - herb butter - beans - fried potatoes

C, G, L, I, H, 1

Filet of wild boar - € 33,00

Rosmarinus - Zucchini - sun-dried tomato - cashew - pumpkin duchess potatoes

A, D, I, H

Salmon trout with nut and chilli crust - € 26,50

Cherry tomato - zucchini - chicory - baby spinach - fruity tomato sauce - tagliatelle

A, C, E, G, I, L, 1

With a Schnitzel around the world - €21,50

crispy pork schnitzel - Sage and lime cream - oriental lentil salad
- Coriander peanut dip with ginger - roasted sweet potatoes

A, C, G

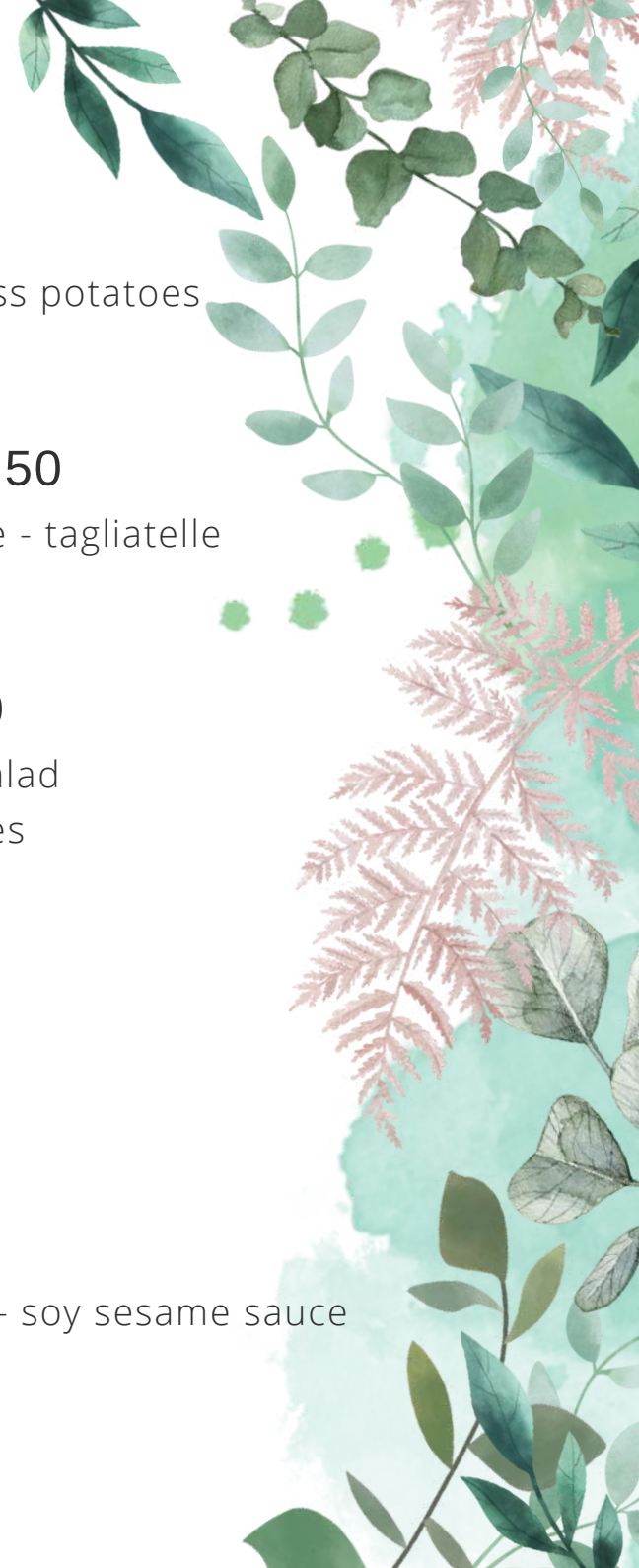
Currywurst (german sausage) - € 14,00

Fruity Curry Sauce - Steakhouse fries - Limettenaioli

A, D, F, J, K, L, 1, 2, 5

Smoked trout fillet bowl - €18,50

Trout fillet from regional breeding – Edamame – beetroot – crunchy onions – soy sesame sauce
– lentil salad – basmati rice





A, C, L, G, 1, 2, 5

Roast wild boar - € 26,50

from the leg - rosemary jus - cherry tomatoes - fried napkin dumplings

C, D, G, J, L, 1

Pot brawn - € 16,50

Onion rings - Remoulade - potatoes

A, C, G

Mühlenschnitzel - € 19,90

crusted Pork cutlet - mushrooms - leek - apples - pepper sauce - Steakhouse fries

A, C, G, J, L, 1

Spicy_pancakes - € 15,50

Fresh mushrooms - apple-leek cream – salad

A, C, L, G, I

WildBowl - € 22,00

wild ragout – red wine sauce with vegetable- spaetzle noodles– cranberrycrunch

A, F

Filled rice paper bags - € 17,50 *Vegan*

Corn - vegetable filling - Tempeh - curry sauce - rice
- Mango Chutney - kimchi

A, G, H

Penne Pasta - € 16,00

Cherry tomatoes - young spinach - pine nuts - scallions - herb pesto
- fresh goat's cheese

G, J

Wild boar sausage - € 15,50

Roasted pointed cabbage - apricot - chili - potato and wild garlic puree - fig mustard

C, G, L

Rumpsteak - € 29,90

Cafe de Paris-Butter - onionjam – green beans – Herb tortilla Spanish style

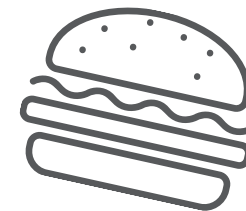
A, C, D, G

Holsteiner Schnitzel - € 18,50

crusted Pork cutlet , Fried egg – homemade remoulade - fried potatoes



Burger



A, E, F, H, 1, 2, 5

Spicy Duck Burger - € 23,00

Duck marinated spicy with kimchi, chicory, orange, chili, coriander peanut pesto and steakhouse fries

A, F, L, 1, 2, 4, 5, 8

Fungi Burger - € 19,00 *Vegan*

Mushroom and spelt patty with tomatoes, cucumber, lettuce, tomato jam and steakhouse fries with BBQ dip

A, F, G, L, 1, 2, 4, 5, 8

Niemetaler Wagyu Burger - € 29,90

Juicy Wagyu beef burger with camembert, pear sauce, onion marmalade, tomatoes, gherkins, salad and steakhouse fries with BBQ sauce

Optional: sweet potatoes or scalloped fries for 2.50€ extra

1=colorant, 2=preservative, 3=antioxidant, 4=contains caffeine, 5=acidifier,
6=phenylalaninic acid, 7=contains quinine, 8=sweetener, 10=waxed.

A=Contains gluten / C=Egg / D=Fish / E=Peanuts / F=Soybean / G=Contains lactose /
H=Nuts / I=Celery / J=Mustard / K=Sesame / L=Sulphites

G, H, 2

Stuffed chicken legs - € 26,00

chicken legs – goat cheese – apricots – basil foam – mediterranean vegetables
– grilles parmesan polenta

A, C, F, G, H, 1, 2, 5

Vegetable pancake - € 15,50



Wok Vegetables - Herbs - Fruit - Chili - Ginger - Cashew Crunch

A, I

Rigatoni - € 17,50



fruity, spicy tomato sauce - apple - beet - spinach leaves - dried tomatoes
- coriander - roasted cashew nuts



Please talk to us about allergies and intolerances. We can then inform you individually about the ingredients and prepare your dishes individually.

All prices are in euros and include the statutory VAT.



Klostermühle

restaurant

Comfortable & rustic



☆ Deluxe ☆
Breakfast buffet
Every **Sunday**
from 10:00 to 12:00.
For **15 €* per person.**
*except on public holidays



☆ Hotel with Charme



Spend the night
in our hotel
and discover our special offers.



☆ Parties & Events ☆

We offer you the
perfect space for your event.
Tell us what you have in mind,
and we will make sure that your day is
unforgettable.

☆ Enjoy our culinary experiences and special events ☆

Duck and Geese Season (October – December), Crispy Spareribs, Read-Aloud Dinner,
Flying tapas, Easter breakfast & Easter Monday, Good Friday, Christmas dinner, New Year's Eve dinner.

Book your table in good time!

*Book!
Now!*

From the land to your table

We all want to know where our food comes from and the story behind every ingredient. That's why we work with regional producers who put passion into their work. We would like to introduce them to you, because when you enjoy our food, you are also part of this circle.

Where animals grow up with respect



At the Klostermühle, we love to make many things ourselves. That's why many of our products, such as bread, cakes, ice cream and our homemade jams, are prepared with great dedication in our kitchen.

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