

Menu

Restaurant

Klostermühle  Bursfelde



appetizers

Asian curry soup $\frac{1}{10}$ /F (vegan)

Vegetables - chili - coconut - ginger - lime
€ 5,60

Pumpkin soup $\frac{1}{10}$ /G/Z (vegetarisch)

cream, beetroot-apple chutney
€ 5,40

Lentils and carrot salad with $\frac{F}{5/10}$ (vegan)

Pomegranate - Mango chutney - Chili - Cumin - Celery, tempeh
€ 7,80

Baked feta cheese rolls $\frac{5}{G/A}$ (vegetarisch)

Dough sheets - herbs - dried tomatoes - lettuce - roasted walnuts - honey mustard vinaigrette
€ 8,50

appetizers

Beetroot - rocket salad Z/J/2 (vegetarisch)

Goat cheese - cherry tomatoes - roasted walnuts - Vinaigrette

€ 7,80

Mezze G/H/L/V/K/5 (vegetarisch)

Falafel, Hummus, Lentils, stuffed Yufka leaves, Minzjoghurt, flatbread

€ 9,50

Mozzarella with glass noodle salad G/F/Z/E (vegetarisch)

baked mozzarella, glass noodles, vegetables, soy sauce, coriander peanut dip, ginger, chili

€ 8,50

Small mixed salad J (vegetarisch)

Honey mustard vinaigrette

€ 4,90

Main courses

corn chicken breast AHVF/E/10

Nut Chili crust - curry sauce - mangetout - Mango chutney - basmati rice
€ 15,80

pikeperch C/G/V/A

Fried on the skin, mustard hollandaise, fresh vegetables, beetroot polenta
€ 17,50

filled rice paper bags A/1/5/F/10 (vegan)

Corn - vegetable filling - Tempeh - curry sauce - rice - Mango Chutney
€ 9,50

Lumberjack steak of pork A/G/10/C/7/2/3

Onions - garlic butter - beans - potatoes
€ 13,50

salmon fillet with nut - chili crust A/E/5/10

Coconut curry foam - tomato salsa - mango chutney - basmati rice
€ 17,90

Main courses

With a schnitzel around the world AVVG/CZA10

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

€ 15,90

Currywurst (german sausage) AVG11/CA110

Fruity Curry Sauce - Steakhouse fries - Limettenaioli

€ 7,90

roast wild boar AVC10/11C/5

from the leg - redwine-plumsauce - cream savoy cabbage- noodles

€ 22,80

pot brawn GV10/C/5/1/2

Onion rings - Remoulade - potatoes

€ 8,90

Mühlenschnitzel AVVG/C10

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

€ 13,80

Main courses

Spicy pancakes *AV/G/JA* (vegetarisch)

Fresh mushrooms - apple-leek cream - salad
€ 8,90

Roast pork *A/G/I*

redwine plumsauce - onionjam - vegetables - noodles
€ 12,90

Penne Pasta *AHVG/C/Z* (vegetarisch)

Cherry tomatoes - young spinach - pine nuts - scallions - herb pesto - fresh goat's cheese
€ 9,50

rump steak of Angus beef *10/C/G*

Angus beef, onionjam, mustard Hollandaise - green beans - Steakhouse fries
€ 23,80

Holsteiner Schnitzel *AHVC/8/7*

crusted Pork cutlet, Fried egg - homemade remoulade - fried potatoes
€ 10,80

Main courses

Temp eh - Burger G/A/C/F/H/I (vegetarisch)

baked temp eh - guacamole - tomato - cucumber - salad - pesto - fries - lime

€ 9,50

Oriantel lamb roast G/5/6/7/8/1

redwinesauce - driedfruit - cumin - ginger - green beans -
redbeet - Polenta

€ 21,90

pancake A/C/G/F/A/Z/10 (vegetarisch)

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

€ 9,50

Rigatoni A/C/G/H/10 (vegan)

Avocado - fried sweet potatoes - spinach leaves - dried tomatoes - coriander - roasted cashews

€ 9,80

additives :

1 dye / 2 preservative / 3 antioxidant / 4 flavor enhancer / 5 sulphuretted / 6 Blackened
/ 7 phosphate / 8 sweeteners
9 phenylalaline / 10 waxed

A gluten sustainably / C egg/ E peanuts / F soybean / G lactose sustainably / H nuts / I celery
/ J mustard
/ K sesame / L sulfites / Z citrus

dessert

Crème Brûlée C/8/G

fresh fruits

€ 5,80

Schwedendessert 10/C/8/G

Vanilla Ice - apple compote - whipped cream - Advocaat

€ 4,90

Walnut ice C/8/G/VA

roasted walnuts , maple syrup , whipped cream

€ 5,90

cinnamon ice cream C/8/G

Plum sauce - cream

€ 4,90

Coconut ice cream C/8/G/1

fresh pineapple - raspberry sauce - cream

€ 5,30

Rice pudding C/AG/Z

plum compote

€ 4,80