

Menu

Restaurant

Klostermühle  Bursfelde



appetizers

Asian curry soup 1/10/F (vegan)

Vegetables - chili - coconut - ginger - lime
€ 5,90

Potato soup 1/G (vegetarisch)

parmesan-herb-cROUTONS
€ 5,40

Pumpkin soup 1 (vegan)

BioHokaido - Ginger - beetroot - straw
5,20

Lentils and carrot salad with F/5/10 (vegan)

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

Baked feta cheese rolls 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/K/5 (vegetarisch)

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

€ 10,50

baked goat cheese 10/J/Z (vegetarisch)

honey - rosemary - apple-cucumber-salad - tomato jam

7,80

mixed salad J (vegetarisch)

Honey mustard vinaigrette

€ 4,90

Main courses

corn chicken breast AH/F/E/10

Nut Chili crust - curry sauce - mangetout - Mango chutney - basmati rice
€ 16,80

pike perch C/G/J/A

Fried on the skin, mustard hollandaise, fresh vegetables, parsley mashed potatoes
€ 17,50

Veggie Bowl A/3/F/10/L (vegan)

rice - chickpea curry - grilled sweet potato - avocado - spinach - beetroot - Radish - buckwheat
crunch
€ 11,80

Lumberjack steak of pork A/G/10/C/1/2/3

Onions - garlic butter - beans - potatoes
€ 13,90

(regional, nachhaltig)

Filet of wild boar G1

porcini mushroom cream - vegetable - pumpkin potatoes
27,80

Main courses

salmon fillet with nut - chili crust AE/5/10

Coconut curry foam - tomato salsa - mango chutney - basmati rice
€ 18,90

With a schnitzel around the world AV/G/CZA/10

crispy pork schnitzel - avocado cream - oriental lentil salad - Coriander peanut dip with ginger -
roasted sweet potatoes
€ 16,90

Currywurst (german sausage) AV/G/1/C/V/10

Fruity Curry Sauce - Steakhouse fries - Limettenaioli
€ 8,50

roast wild boar AV/C/10/V/C/5

from the leg - red wine-plum sauce - cream savoy cabbage - noodles
€ 22,80

pot brawn G/10/C/5/7/2

Onion rings - Remoulade - potatoes
€ 9,90

Mühlenschnitzel AV/G/C/10

crusted Pork cutlet - mushrooms - leek - apples - pepper sauce - Steakhouse fries
€ 14,50

Main courses

Spicy pancakes AVCG/JA (vegetarisch)

Fresh mushrooms - apple-leek cream - salad
€ 9,80

(regional, nachhaltig)
Wild Bowl AGML

wild ragout - red wine sauce with vegetable- spaetzle noodles- cranberry crunch
16,50

filled rice paper bags AV1/5/F/10

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

Penne Pasta AHVG/CZ

Cherry tomatoes - young spinach - pine nuts - scallions - herb pesto - fresh goat's cheese (vegetarisch)
€ 11,50

Wildbratwurst VJL

from wild boar - wine sauerkraut - potato parsley puree
€ 9,50

rump steak of Angus beef 10/C/G

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

Main courses

Holsteiner Schnitzel AHVC/8/7

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

€ 11,80

Tempeh - Burger G/V/C/F/H/I (vegetarisch)

baked tempeh - guacamole - tomato - cucumber - salad - pesto - fries - lime

€ 10,90

Rabbit leg G/5/6/7/8/A

white wine-thyme sauce - olives - mediterranean oven-baked vegetables - rosemary potatoes

€ 22,90

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)

tomato sauce - avocado - fried sweet potatoes - spinach leaves - dried tomatoes - coriander -
roasted cashews

€ 11,50

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

€ 6,80

Schwedendessert 10/C/8/G

Vanilla Ice - apple compote - whipped cream - Advocaat

€ 5,20

walnut ice C/8/G/V/A

roasted walnuts , maple syrup , whipped cream

€ 6,70

cinnamon ice cream C/8/G

Plum sauce - cream

€ 5,40

coconut ice cream C/8/G/1

fresh pineapple - raspberry sauce - cream

€ 5,60

lemon sour cream mousse G/Z/10

Berry vanilla compote

€ 5,80