

# Menu

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Restaurant

Klostermühle  Bursfelde



# appetizers

Asian curry soup V10/F (vegan)

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Vegetables - chili - coconut - ginger - lime

€ 5,90

Potato soup VG (vegetarisch)

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parmesan-herb-cROUTONS

€ 5,40

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

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Pomegranate - Mango chutney - Chili - Cumin - Celery, tempeh

€ 7,80

Baked feta cheese rolls 5/G/A (vegetarisch)

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

€ 8,50

# appetizers

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

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Goat cheese - cherry tomatoes - roasted walnuts - Vinaigrette

€ 7,80

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

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

€ 10,50

## Mozzarella G/F/Z/E

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(vegetarisch)

miso sauce - peanut-coriander-pesto - buckwheat crunch

€ 6,50

## Small mixed salad J (vegetarisch)

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Honey mustard vinaigrette

€ 4,90

# Main courses

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## corn chicken breast AH/F/E/10

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

## pikeperch C/G/V/A

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

## Veggie Bowl A/V/F/10/L (vegan)

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

## Lumberjack steak of pork A/G/10/C/7/2/5

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

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

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

# Main courses

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With a schnitzel around the world AVG/C/Z/V10

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

Currywurst (german sausage) AVG/V/C/V10

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

roast wild boar AVC10/V/C/3

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from the leg - redwine-plumsauce - cream savoy cabbage - noodles  
€ 22,80

pot brawn G/10/C/3/7/2

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Onion rings - Remoulade - potatoes  
€ 9,90

Mühlenschnitzel AVHG/C/10

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

# Main courses

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Spicy pancakes AVCG/JA (vegetarisch)

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

filled rice paper bags AV1/5/F/10 (vegan)

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

Penne Pasta AVHG/CZ

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

Wildbratwurst VJL

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

rump steak of Angus beef 10/C/G

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

Holsteiner Schnitzel AVHC/8/7

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crusted Pork cutlet, Fried egg - homemade remoulade - fried potatoes  
€ 11,80

# Main courses

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

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

€ 10,90

## Rabbit leg G/5/6/7/8/I

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

€ 21,90

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

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

€ 9,50

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

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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

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## Crème Brûlée *C/8/G*

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fresh fruits

€ 6,80

## Schwedendessert *10/C/8/G*

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Vanilla Ice - apple compote - whipped cream - Advocaat

€ 4,90

## walnut ice *C/8/G/1/A*

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roasted walnuts , maple syrup , whipped cream

€ 6,70

## cinnamon ice cream *C/8/G/*

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Plum sauce - cream

€ 4,90

## coconut ice cream *C/8/G/1*

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fresh pineapple - raspberry sauce - cream

€ 5,30

## lemon sour cream mousse *G/Z/10*

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Berry vanilla compote

€ 5,80