



Klostermühle

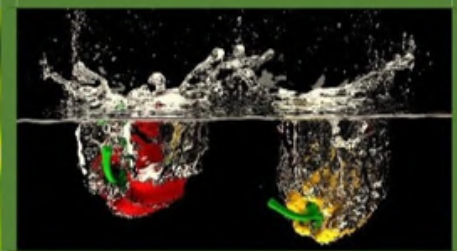
restaurant

MENU



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



The kitchens of the world



DELUXE
Breakfast buffet



The menu in English,
Spanish and German




Tips from the region





Appetizers

^{G, H} **Potato soup** - €8,50 
Parmesan – Herb – aragula – almond

^{A, F, H, L} **Indian lentil soup** - €9,00 *Vegan*
red lentil – orange – ginger – coconut – Tofu – chilli

^{CA, F} **Carrot soup** - €8,50 *Vegan*
mango – vegetable chips

^{F, H, I} **Lentils and carrot salad** - €11,00 *Vegan*
Pomegranate – Mango chutney – Chili – Cumin – Celery – tempeh

^J **Mixed salad** - €7,80 
Honey mustard vinaigrette – vegetable – sunflower seeds

A, S, H, J **Baked feta cheese rolls**-€11,50 

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

S, H, J **Beetroot-rocket salad**-€11,00 

Goat cheese - cherry tomatoes - roasted walnuts - Vinaigrette

A, S, F, H, I, J **Mezze** - € 16,50 

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

D, S, J **Smoked trout fillet**-€13,50

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

S, J **Baked goat cheese**-€11,90 

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



— main courses —

^{A, S} **Chicken breast with Gremolata** - € 24,00

carrot - leek - lemon - garlic - kapers - parmesan - herb pasta

^{A, D, S} **Trout fillet**- € 25,00

fried on the skin - dill butter - beet and apple vegetables - Wild garlic mashed potatoes

^A **VeggieBowl** -€ 17,00 *Vegan*

Chickpea curry - parsnip chips - apple - spinach - beetroot - radishes - basmati rice -
buckwheat crunch

^{A, S} **Lumberjack steak of pork**-€19,50

Onions - garlic butter - beans - potatoes

C, G, L, I, 1

Filet of wild boar - € 33,00

Rosmarinjus - Romanesco & glazed carrot - pumpkin duchess potatoes

A, D, G, H

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

Coconut curry sauce - mango chutney - kimchi - basmati rice

A, C, E, S, I

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, S

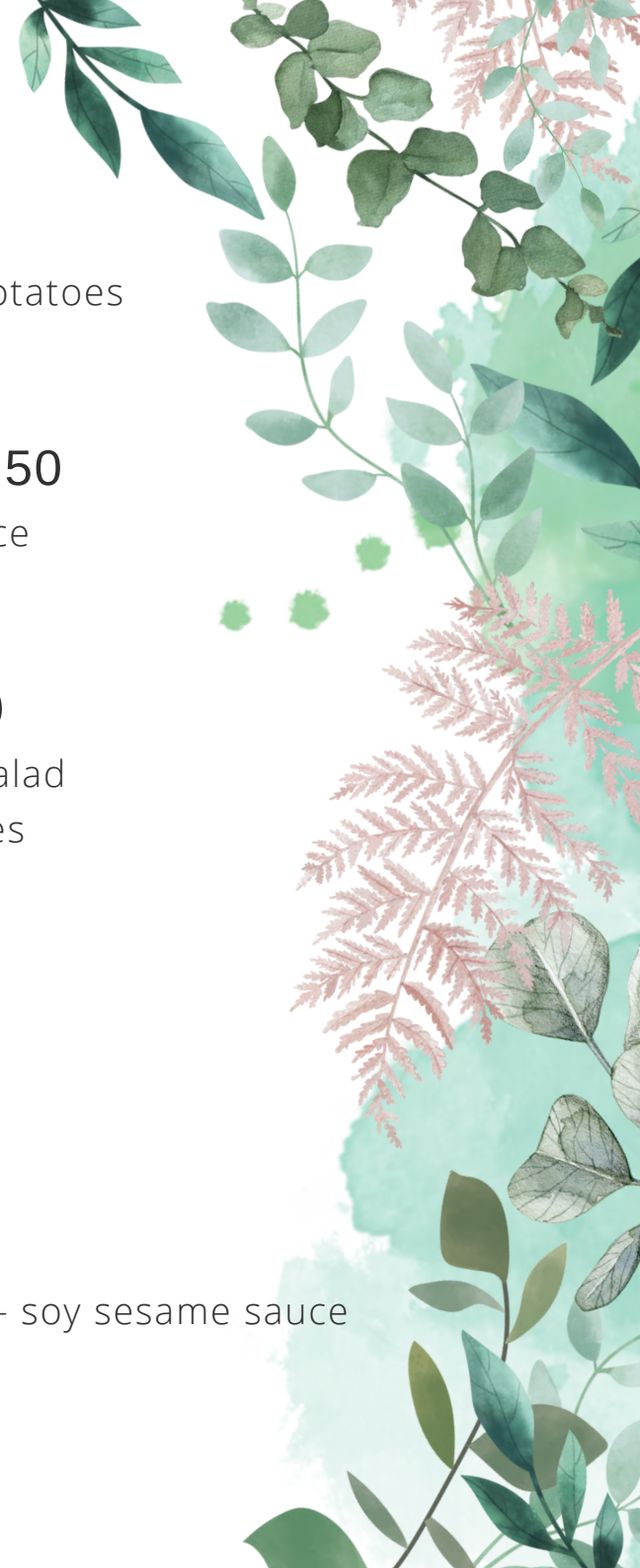
Currywurst (german sausage) - € 14,00

Fruity Curry Sauce - Steakhouse fries - Limettenaioli

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

Roast wild boar - € 26,50

from the club - red wine shallot sauce - oven vegetables - fried napkin dumplings

C, D, I, J

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

Spicy pancakes - € 15,50 

Fresh mushrooms - apple-leek cream - salad

A, C, L, G, I, 1

WildBowl - € 22,00

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

A, F **Filled rice paper bags** - € 17,50 

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

A, C, G **Penne Pasta** - € 16,00 

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

G, J **Bratwurst vom Wildschwein** - € 15,50

warm red cabbage salad with chilli - potato and wild garlic puree - organic fig mustard

G, L **Rumpsteak** - € 29,90

Cafe de Paris-Butter - onionjam - green beans - fries

A, C, D, G **Holsteiner Schnitzel** - € 18,50

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





A, C, F, 1, 2, 5 **Spicy Duck** - € 22,00

marinates duck meat – asian style red gabbage – tabbouleh – baked rice balls

A, C, F, G **Tempeh - Burger** - € 17,50 

baked tempeh - tomato - cucumber - salad - pesto - fries – limeaioli

F, G, L **Stuffed chicken legs** - € 26,00

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

A, C, G, H **Vegetable pancake** - € 15,50 

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

A, H **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.

1=colouring agent, 2=preservative, 3=antioxidant, 4=contains caffeine, 5=acidulant,
6=phenylalaninic acid, 7=contains quinine, 8=sweetener, 10=waxed.
A=contains gluten / C=egg / E=peanuts / F=soya bean / G=contains lactose /
H=Nuts / I=Celery / J=Mustard / K=Sesame / L=Sulphites / D=Fish



Dessert

^{C, G} **“TEMU” Bowl** - € 9,50

yoghurt, granola, nuts and fresh fruit

^{C, G} **Crème Brûlée** - € 9,50

fresh fruits

^{C, G, 5} **Schwedendessert** - € 8,00

Vanilla Ice - apple compote - whipped cream - Advocaat

^{C, G, H, 1} **Walnut ice** - € 8,50

roasted walnuts , maple syrup , whipped cream

^{C, G} **Cinnamon icecream** - € 8,00

Plum sauce - whipped

C, G, H **Coconut icecream** - € 8,00

fresh pineapple - raspberry sauce - whipped

C, G **Lemon sour cream mousse** - € 9,50

Pear ragout with ginger

A, C, G, H, 1, 4, 8 **Tart** - € 7,50

shortbread tart - cream - fruits

enjoy!





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