



Klosterkrug Wöltingerode

Appetizers

Resin cheese-Apple tartare ^{1, 7} 10,50 €
on pumpernickel with quince jelly and sprouts

Home-pickled salmon ^{3, 4, 10} 13,00 €
with avocado-tomato salsa, salad and honey-mustard dressing

From our soup kitchen

Wedding soup ³ 7,00 €
with egg garnish, asparagus, meatballs and vegetable strips

Tomato soup 6,90 €
with arugula pesto

Our Salads

Large mixed salad plate 12,50 €

Lettuce, tomato, cucumber, onions, peppers and monastery bread ¹

+ Sliced Grana Padano, strips of ham and boiled egg ⁷ 4,00 €

+ fried chicken breast 6,00 €

+ fried salmon 8,00 €

(Dressing of your choice: house dressing, yogurt or vinegar dressing)



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Main courses

Schnitzel Viennese style ^{1,3}

with side salad and steak fries 16,50 €

+ Hunter's sauce 4,00 €

+ Paprika sauce 4,00 €

„Wild Burger“ ⁷

21,00 €

180 g grilled venison steak, with bacon and cheddar, lettuce, tomatoes, homemade sauce made from Altenau beer and Harz cheese, served with steak fries

2 Game sausages ¹⁰

20,00 €

with cassis mustard, fried potatoes and salad

Roast rump steak ^{1,7}

26,00 €

with gorgonzola sauce, beans and steak fries

Chicken breast fried in a semolina coating ^{1,3}

19,50 €

on fresh pasta with Mediterranean vegetables and tomato sauce

Lachsfilet auf der Haut gebraten ^{4,7}

24,50 €

Salmon fillet fried on the skin

Baked potato

17,50 €

with herb sour cream and salad

+ Chicken breast 6,00 €

+ Home-pickled salmon ⁴ 7,50 €

+ Roasted strips of beef rump 7,00 €



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Pinsa "Tarte flambée" Klosterkrug ^{1,3,7} 10,50 €
with bacon and onions and small salad bouquet
and herb dip

Vegan

Mushroom ragout 20,50 €
with soy slices, smoked tofu, cherry tomatoes, spring onions
and coconut rice

For our younger guests (up to 12 years)

Children's schnitzel ^{1,3,7} 8,00 €
with creamed peas, served with steak fries

Noodles 6,00 €
in tomato sauce with sausage ragout

Baked fish sticks ^{1,3,7} 8,00 €
with buttered potato snow and creamed peas

Desserts

Chocolate tartlets ^{1,3,7} 9,00 €
with gooseberry ragout and vanilla ice cream

Panna Cotta ^{3,7} 9,50 €
from Altenauer Malztrunk and homemade quince ice cream

List of ingredients

A list of the additives and allergens used is available on request from our service staff.

If you require lactose- or gluten-free food or have any questions due to allergies, our kitchen team will be happy to help you.