



"Something for in between"

Cold tomato and apple cream soup with croutons, herbs and Vinchgau bread	€ 4,80
Homemade baked potato with sweet chili chicken breast, salad and herbal garlic sour cream	€ 12,80
without chicken	€ 10,80
Langwadener "Kloster Brotzeit" on the wooden board air-dried ham, garlic ham sausage, small smoked sausages, middle aged Gouda, onions, Vinchgau bread and butter	€ 10,90
Home smoked trout with salad, Vinchgau bread and creamed horseradish	€ 11,90

"From our monastery garden"

Mixed summer salad "Sweet Chili Chicken" with fresh herbs, house dressing and Vinchgauer bread	€ 11,80
Mixed summer salad "Caipirinha smoked salmon" with fresh herbs, house dressing and Vinchgauer bread	€ 12,80
Mixed summer salad " Vegetarian " with fresh herbs, house dressing and Vinchgauer bread	€ 9,80
all salads contain tomato, cucumber, sweetcorn, bell pepper and radish	
Side salad (only in combination with a dish)	€ 3,50



"Classics of the house"

Pork schnitzel Viennese style; with rustic french fries and side salad	€ 11,80
Schnitzel "of the week"; Just ask our service staff	€ 13,80
Large "currywurst" (ca. 200 gr) with rustic french fries and side salad	€ 9,80
"Langwadener Klosterpfanne" Medallions of pork fillet in pepper cream sauce with roasted potatoes and beans with bacon	€ 17,50
Rump steak from free-range beef "Black Angus" (ca. 200g) with roasted potatoes, homemade herb butter, fried onions and side salad	€ 19,80
Sparerib's "Klosterstyle" fruity marinated in monastery beer; with two dips and Vinchgau bread	€ 12,90
Fresh tortellini (vegetarian) filled with tomato ricotta; Feta cheese, rocket, mediterranean vegetables a la crème and pine nuts	€ 12,80

"For our little guests"

Chicken chips with rustic french fries	€ 5,80
Buttered noodles with peas and carrots	€ 4,80
Robber's Plate (as long as you are not in school yet 😊) Plate, cutlery and napkin to "rob" on mom's and dad's plate	€ 0,00



"Desserts"

Homemade chocolate brownie
with caramelized walnuts € 5,80
additional with vanilla ice cream and whipped cream € 6,80

Homemade red fruit jelly
with almond crumble € 5,80
additional with vanilla ice cream and whipped cream € 6,80

Every Tuesday until October;

Potato fritters "Rhenish style" with apple compote € 6,80

Potato fritters with buttered black bread
and sugar beet syrup € 7,80

Potato fritters with smoked salmon
and lemon crème fraiche € 8,90

Every Friday until October;

Filet of hake deep fried in beer batter
with salad, and garlic dip € 8,90