



MENU

LOCAL CUISINE. CRAFTSMANSHIP. PASSION.

Welcome to Restaurant Mühlentor.

Here, curiosity, a sense of home, and refinement come together with craftsmanship and dedication. Our cuisine draws from what the region has to offer—honest, seasonal, and with respect for the origin of every product.

What we prepare should be more than just a meal. It is a piece of home on your plate, a moment to pause, an expression of appreciation for the beautiful region in and around Bad Kreuznach, and pure enjoyment at the same time.

Our dishes evoke memories of Sunday meals shared with family or surprise you with new, intense flavor combinations. They build a bridge between tradition and modernity—just like Mühlentor itself.

Frank Hilgert

with Fabian, Janine, Benedict, Marvin and Alex

HOME MENU

STARTER

Catalan Bread Salad

Chorizo | Serrano Ham | Mediterranean
Vegetables | Arugula | Pesto

SOUP

White Tomato Foam Soup

Crispy Noble Fish Croustillant | Herb Oil

MAIN COURSE

Saltimbocca of Hunsrück Pork Tenderloin

Potato and Celeriac Purée | Chanterelle
Mushrooms | Parmesan | Sun-Dried Tomatoes

DESSERT

Iced Gratinated Passion Fruit Parfait

Mango | Coconut Ganache

WINE PAIRING

0,1 Ltr.

15 €

Pinot Noir Blanc de Noirs

dry, Weingut Marx, Windesheim

Pinot Grigio

dry, Weingut Korrell,
Bosenheim

Sauvignon blanc

Gutenberger Römerberg
fruity, Weingut Genheimer Kiltz,
Gutenberg

4-course menu

69€

MENU



VEGGIE MENU

STARTER

Chickpea and Peach

Hummus | Vineyard Peach | Chili |
Button Mushrooms

MAIN COURSE

Watercress Bread Dumpling

Chanterelle Mushrooms | Root Vegetables |
Spring Onion | Watercress

DESSERT

Tropical Summer

Panna Cotta | Pineapple Sorbet |
Pineapple Ragout | Lemongrass Foam

WINE PAIRING

0,1 Ltr.

15 €

Riesling „Eleven“

dry, Weingut Lindenhof
Windesheim

Pinot Blanc – S –

dry, Weingut Marx, Windesheim

Blütenmuskateller

fruity, Weingut Sommer,
Siefersheim

3-course menu

49 €

MENU



Crispy Bruschetta 10,50 €

Vine Tomatoes |
Parmesan | Arugula

Marinated Slices of Roast Beef 19 €

Medium-Rare Roast Beef | Tomato
Seeds | Taggiasca Olives | Spring
Onion

Catalan Bread Salad 18 €

Chorizo | Serrano Ham |
Mediterranean Vegetables |
Arugula | Pesto

Carpaccio of Yellowfin Tuna 21 €

Avocado | Mango | Passion Fruit |
Wild Herb Salad

Chickpea and Peach 18 €

Hummus | Vineyard Peach | Chili |
Button Mushrooms

Side Salad 6,50 €

Leaf Salad | Tomatoes | Herb
Salad | Radishes

White Tomato Foam Soup 12 €

Crispy Noble Fish Croustillant |
Herb Oil

**Clear Beef Broth (Tafelspitz
Consommé)** 11 €

Root Vegetables | Sliced Pancake
Strips (Flädle) | Chanterelle
Dumplings

APERITIFS 0,2 l

Lillet Wildberry 8,90 €

Lillet | sparkling wine | Schweppes
Berry | served over ice

Aperol Spritz 8,90 €

Sparkling wine | Aperol | orange | soda |
served over ice

Pomegranate Spritz 9,90 €

Vodka | pomegranate | orange liqueur |
rosemary | served over ice

Longwine 8,90 €

Dry Riesling | Bitter Lemon |
served over ice

Sarti Spritz 8,90 €

Sarti Rosa | Prosecco | soda |
served over ice

Ramazzotti Rosato Grape 8,90 €

Thomas Henry Pink Grapefruit |
grapefruit | rosemary
served over ice |



Braised Veal Cheek**33 €**

Potato and Celeriac Purée | Pearl Onions | Chanterelle Mushrooms

SIGNATURE DISH**Original Viennese schnitzel****31 €**

Veal | French fries

Saltimbocca of Hunsrück Pork Tenderloin**29 €**

Potato and Celeriac Purée | Chanterelle Mushrooms | Parmesan | Sun-Dried Tomatoes

Cordon Bleu of SooNahe Pork**27 €**

Appenzeller Mountain Cheese | Premium Ham | French Fries

Pork Schnitzel (SooNahe Pork)**27 €**

Chanterelle Mushrooms | Root Vegetables | Tagliatelle

Vegetable side dishes**4,50 €**

Mushrooms | green beans | coriander carrots

Scottish Label Rouge Salmon Fillet**33 €**

Saffron Risotto | Green Asparagus | Tomato | Parmesan | Tarragon

Royal Sea Bream Fillet**33 €**

Saffron Risotto | Green Asparagus | Tomato | Parmesan | Tarragon



STEAKS FROM THE 800°C SOUTHEND BEEFER

We exclusively use meat from German heifers.



Beef tenderloin 200 g 36 €
the finest cut of beef

Rump steak 280 g 33 €
cut from the roast beef
with a layer of fat

Ribeye 300 g 35 €
cut from the entrecôte
with the characteristic
fat marbling for true
meat connoisseurs

Toppings
Cognac pepper sauce | port
wine shallot sauce | herb
butter

Vegetable side dishes 4,50 €
Mushrooms | green beans |
coriander carrots

Potato side dishes 5,50 €
Classic French fries | steakhouse
fries | mashed potatoes

STEAK



VEGETARIAN

Regionally inspired, with seasonal vegetables and flavors that warm both heart and senses.

Watercress Bread Dumpling

21 €

Chanterelle Mushrooms | Root Vegetables | Spring Onion | Watercress

Saffron Risotto

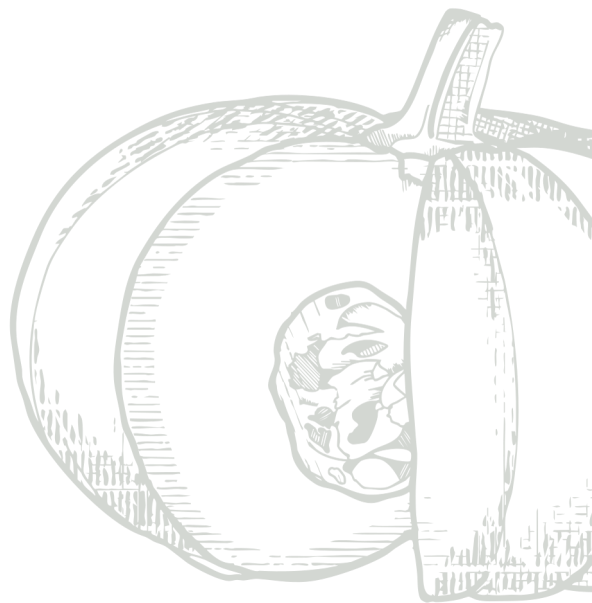
19 €

Green Asparagus | Confit Tomatoes | Parmesan | Tarragon

Tagliatelle

19 €

Chanterelle Mushrooms | Parmesan | Spring Onion



SALADS

Fresh, light and aromatic:
Our salads combine regional ingredients with fine accents of modern cuisine.

Mühlentor Salad

16 €

Leaf salads | wild herbs | tomato | avocado | radishes | Parmesan

French dressing or herb vinaigrette

Pan-fried chicken breast

22 €

Beef tenderloin tips

25 €

Popcorn falafel (vegan)

22 €



DESSERTS

Our dessert creations combine regional classics with global influences – elegant, light, and full of flavor.

Creme brûlée 12 €

Port Wine Cherries |
Dark Chocolate Sorbet

Tropical Summer 13 €

Panna Cotta | Pineapple Sorbet |
Pineapple Ragout | Lemongrass
Foam

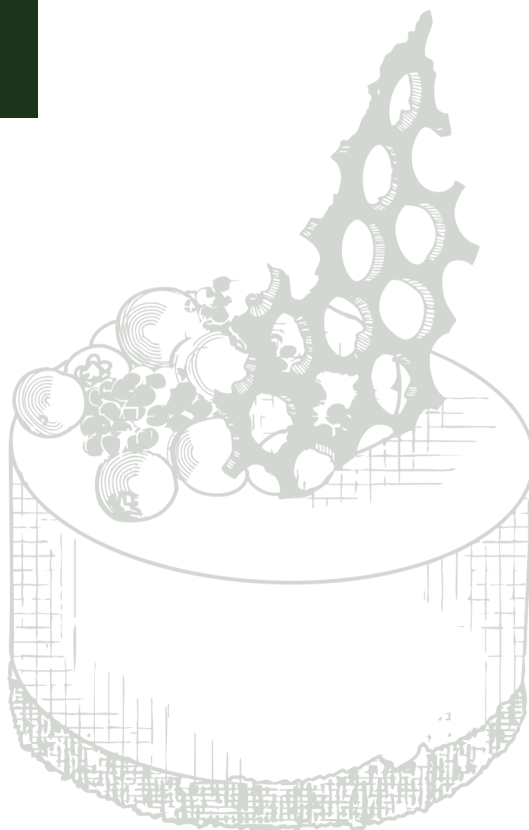
Iced Gratinated Passion Fruit 12 €

Parfait

Mango | Coconut Ganache |
Chocolate Crumble

Apricot Tart 13 €

Apricot | Sour Cream | Tonka Bean |
Sabayon



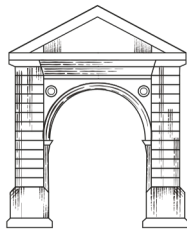
Ice cream and sorbet (per scoop) 3 €

Vanirito ice cream

Dark chocolate (vegan)
Pistachio
Passion fruit yoghurt
Vanilla
Strawberry

Please ask our service staff for
additional varieties.





EST. 1898

MÜHLENTOR

RESTAURANT | HOTEL

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We're glad to have you with us.

das-muehlentor.com/restaurant

Instagram: @das-muehlentor

