

Hotel-Restaurant Kloppendiek
Familie Van den Berg – Ahrens
Zwillbrock 8, D-48691 Vreden

Tel. +49 (0) 2564 - 9120
Fax +49 (0) 2564 - 912301
www.kloppendiek.de



Menu 1

Cream of asparagus soup
with ham cubes and roasted bread cubes

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Colourful leaf salad on lemon vinaigrette
with roasted salmon medallion
Onion butter and baguette bread

* * *

Fresh asparagus from Vreden area
and broccoli with

argentine Rump steak, Pork medallion
and chicken breast filet,

melted butter, sauce Hollandaise,
boiled potatoes and potato croquettes.

* * *

Vanilla ice cream with fresh strawberries,
raspberry coulis, chipped
cream and Cookie.

Menu 2

Smoked silver-salmon with
potato scone and creamed horseradish

* * *

Sifted tomato essence
with Gin and rice

* * *

“Moorschnucken”-roast out of Zwillbrock
in herbage-garlic sauce

*

Medallion of a filet of a pork
au gratin with white mushroom-cream
and cheese in addition your choice between

different salads, scores of different
vegetables, au gratin potatoes and hash browns

* * *

Junket out of the Münsterland
with sour cherries, pumpernickel,
chocolate and whipped cream

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Menu 3

Smoked salmon with honey-dill-mustard sauce,
Trout fillet with horseradish cream,
young herring and cranberry cream in addition potato pancake

* * *

Westphalian beef noodle soup
with royale, vegetable and herb cubes

* * *

Pork fillet medallion in cream sauce

*

Small Cattle roulade with
onions and bacon

*

Chicken breast fillet filled
with spinach in addition mixed salad ,
vegetable of free choice with Savoy cabbage,

boiled potato, potato gratin and roasted potato

* * *

Westphalian Gentlemen
custard and ladies custard

Menu 4

Cream soup of salmon trout
With crawfish and dill sprigs

* * *

Salad free of choice

* * *

Turkey breast in hazel-nut coat

*

Little argentine rump steaks in pepper cream sauce

*

In addition: Mixed vegetable with green beans with bacon
Potato gratin, boiled potato and fried potato balls

* * *

Ice tart with nougat sauce and westphalian gentlemen custard

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Menu 5

Westphalian beef noodle soup
with royale and herb cubes

* * *

Westphalian meat with onions
with sweet/sour cream and mixed salad

* * *

Pork fillet in white wine cream

*

Chicken breast fillet in curry cream

*

Cattle roulade in Burundians jus

In addition

Vegetable free of choice, boiled potatoes and potato croquettes

* * *

Westphalian Gentlemen custard and
vanilla ice cream with warm fruit

Menu 6

Fixed poultry cream soup
with rice and whipped cream cap

Salad from the winter
with roasted zander medallion
lemon butter and baguette

Pork rolls filled with chanterelles

*

Stewed roast veal in almond raisin sauce

*

Venison goulash with filled Williams Christ pear

In addition

Mixed vegetable with red cabbage
, almond croquettes stewed potatoes and butter spätzle (swebian noodles)

Vanilla ice cream with warm
orange juice and toffee cream on
a coffee socket with whipped cream

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Menu 7

Lucent tomato soup
with dry sherry and mint

Salad of the summer in herb vinaigrette
with roast beef and baguette

Roasted turkey breast on
French roasted vegetable
with sesame butter and nest of noodles

Dessert buffet
Different ice creams, salad of fruit,
mousse of curd, mousse of chocolate and Tiramisu

Menü 8

Rock melon with house made hambone
sour cream butter and baguette

“Gazpacho”
iced vegetable soup with salty snacks

“Kloppendieks’ fillet dish
Beef- and pork medallion
with grilled tomato, floret of broccoli,
cauliflower bonded green beans and fennel
roasted white mushroom, Sauce Béarnaise and potato pancake

Red fruit jelly with vanilla foam and cookie

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Menu 9

Westphalian beef noodle soup
with royale and herb cubes

Steamed rolls of common sole filled
with salmon on lobster sauce, with floret of broccoli and rice timbale

Argentine rump steak "a la province"
in herb-garlic jus with roasted chanterelles,
Green beans
in a bacon role and rosemary potato

Praline parfait on orange sauce
with pine apple , raspberry and whipped cream

Menu 10

Bonded poultry stock
with Safran and king prawn

Salad of the summer in herb vinaigrette
With roasted salmon and Ciabata

Roasted beef fillet "Café de Paris"
in herb butter and swain in red pepper
in addition filled chicory and Macaire potatoes

Vanilla éclairs filled with advocate foam
Chocolate ice cream and whipped cream

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Menu 11

Iced Consommé "Celestine"
With stripes of herb crepes and cress wristband

Little wheat pancake with roasted chanterelles and Crème fraîche

Veal medallion in foam of white wine
With spinach, mixed salad and duchess potatoes

"Kloppendiek's Dessert dish"
Mousse from yogurt and chocolate with strawberry sorbet
on soft fruit with whipped cream and cookie