

SOFT DRINKS

“**TEINACHER Gourmet**” medium / naturell . 0,25l / **3,00€** . 0,7l / **5,90€**
TABLE WATER mit Kohlensäure . 0,2l / **2,70€** . 0,4l / **3,20€** . 1,0l / **6,20€**
AFRI COLA . **AFRI COLA LIGHT** . **SPEZI** . **BLUNA ORANGE** . **BLUNA LEMON** ^(1,2,5)
0,2l / **2,80€** . 0,4l / **4,00€**

JUICE SPRITZER

0,2l / **3,50€** . 0,4l / **3,20€**
APFEL JUICE . **ELDERBERRY** . **BLACKCURRANT NECTAR**
PASSION FRUIT NECTAR . **RHUBARB NECTAR**

WARM DRINKS

Cup of **COFFEE** crema ⁽¹⁾ / **3,10€** . **Pot of COFFEE** ⁽¹⁾ / **4,90€**
ESPRESSO ⁽¹⁾ / **2,20€** . **Doppio** ⁽¹⁾ / **4,10€**
CAPPUCCINO ⁽¹⁾ / **3,40€** . **COFFEE with milk** ⁽¹⁾ / **4,10€**
Latte MACCHIATO ⁽¹⁾ / **4,20€**
Hot CHOCOLATE with whipped cream / **4,40€**

Cup of **TEA** / **3,90€**
BLACK: Darjeeling, Earl Grey Classic . **GREEN:** Grün Matinee, Jasmin Ting Yuan
HERBS: Ginger Breeze, Peppermint . **ROIBUSH:** Toffee Roibush
FRUITS: Red Fruit Flash

APERITIFS

0,2l / **7,60€**
APEROL-Spritz ⁽²⁾ . **CAMPARI-Spritz** ⁽²⁾ . **SARTI-Spritz** ⁽²⁾
LIMONCELLO-Spritz ⁽²⁾ . **ERDBEER-Spritz** ⁽²⁾
HUGO Prosecco, elderberry, mint
Red HUGO Prosecco, elderberry, rhubarb, mint
LILLET BERRY Prosecco, Lillet Rosé, Wild Berry ⁽²⁾
NON-ALCOHOLIC APERITIFS
0,2l / **7,60€**
HUGO . **Red HUGO** ⁽²⁾ . **APEROL Spritzer** ⁽²⁾

SPARKLING WINE & PROSECCO

SPARKLING WINE from the Nil Vineyard, Palatine . 0,75l / **33,00€**
ZONIN Prosecco Picollo . 0,2l / **9,00€** . **ZONIN Prosecco** . 0,75l / **30,00€**

LONGDRINKS

0,4l / **8,80€**
GIN TONIC ⁽³⁾ . **JACKY COLA** ^(1,2) . **CUBA LIBRE** ^(1,2) . **WODKA LEMON**
CAMPARI ORANGE ⁽²⁾ . **CAMPARI SODA** ⁽²⁾

NON-ALCOHOLIC LONGDRINKS

0,4l / **8,80€**
Gin Tonic, **BRANDSTIFTER 0%** . Gin Tonic, **GORDONS 0%**
Gin Tonic, **TANQUERAY 0%** . Rum Cola, **CAPTAIN MORGAN 0%**
Martini Tonic, **MARTINI VIBRANTE 0,5%**

DRAUGHT BEERS

“**KLOSTERBIER**” in a stone jug, naturally hazy Brauerei Kaiser, Geislingen
0,3l / **3,70€** . 0,5l / **4,90€** . 1,0l (Maß) / **9,60€**
HACKER PSCHORR Export
0,3l / **3,70€** . 0,5l / **4,90€** . 1,0l (Maß) / **9,60€**
PAULANER Hefeweizen . 0,3l / **3,70€** . 0,5l / **4,90€**
RADLER / WEIZENRADLER . 0,3l / **3,70€** . 0,5l / **4,90€**
COLAWEIZEN ^(1,2) . 0,3l / **3,70€** . 0,5l / **4,90€**

BOTTLED BEERS

PAULANER . 0,5l / **4,80€**
Weißbier Kristallklar . **Leichte Weiße** . **Hefe-Weißbier Dunkel** . **Weißbier 0%** non-alcoholic
HACKER PSCHORR . 0,5l / **4,80€**
Münchner Dunkel . **Natur Radler** non-alcoholic . **Hell Naturtrüb** non-alcoholic

SCHNAPPS

Finest brandies from the Feller distillery, Regglisweiler
Raspberry . **Hazelnut** . **Quince** . **Red plum** . **Mirabelle** . **Currant**
2 cl / **5,00€**
KLOSTERHOF Williams . **KLOSTERHOF Obstler** . 2cl / **3,20€**

LIQUEUR

Finest liqueurs from the Feller distillery, Regglisweiler
Advocaat . **Raspberry Limes** . **Passion fruit**
2 cl / **5,00€**
Joster ⁽²⁾ . 2 cl / **3,80€** . **Sambuca** . 2 cl / **3,80€**
Jägermeister ⁽²⁾ . 2 cl / **3,80€** . **Ramazzotti** on ice ⁽²⁾ . 4 cl / **4,50€**
Baileys on ice ⁽²⁾ . 4cl / **4,50€**

WINE BY THE GLASS

WINE SPRITZER . 0,2l / **4,00€**
White, Red, Rosé . sweet/sour
WHITE
House wine / WHITE . 0,2l / **5,50€** . 1,0l / **27,00€**
RIESLING Otto Keller . 0,2l / **5,50€** . 0,75l / **24,00€**
SAUVIGNON BLANC Emil Bauer, Palatine . 0,2l / **7,30€** . 0,75l / **28,00€**
GRAUBURGUNDER „S“ Otto Keller . 0,2l / **6,80€** . 0,75l / **24,00€**
Kallstadter CHARDONNAY „NIL“, Palatine . 0,2l / **7,30€** . 0,75l / **28,00€**

ROSÉ

House wine / ROSÉ, CUVÉE . 0,2l / **5,50€** . 1,0l / **27,00€**
Pinot Noir „Enjoy“ Emil Bauer, Palatine . 0,2l / **7,30€** . 0,75l / **28,00€**
Meersburger SPÄTBURGUNDER . 0,2l / **6,80€** . 1,0l / **32,00€**
Rosé „NIL“, Palatine . 0,2l / **7,50€** . 0,75l / **29,00€**

RED

House wine / RED, MERLOT . 0,2l / **5,50€** . 1,0l / **27,00€**
TROLLINGER with LEMBERGER, Württemberg . 0,2l / **5,50€**
RIOJA Tempranillo . 0,2l / **7,50€** . 0,75l / **29,00€**
PRIMITIVO . 0,2l / **7,50€** . 0,75l / **29,00€**
CHIANTI CLASSICO . 0,2l / **7,50€** . 0,75l / **29,00€**

We offer a fine **SELECTION**
of **BOTTLED WINES – TALK TO US!**



KLOSTERHOF
BAR - RESTAURANT

Food and Drinks
2025

Klosterhof 46 . 89077 Ulm-Söflingen
Fon 49 (0) 731 388 579 78 . info@klosterhofulm.de
<https://klosterhofulm.de/>

OFFERS FOR LUNCH

12.00 noon to 2.30 pm
(not on public holidays)

MONDAY . Kitchen open from 4.30 pm

TUESDAY . “Maultaschen” / 12,50 €

Salad “Maultaschen” Warm Swabian, minced-meat dumplings served on top of a salad with onions and a mustard-herb dressing (2,4)
Roasted “Maultaschen” served with egg on a mixed leaf salad (2,4)
Sautéed “Maultaschen” with onions, sauce and potato salad (2,4)

WEDNESDAY . Salads / 12,50 €

Salad “Turkey” Large salad plate with turkey breast strips marinated in spice (2,3)
Salad “Mushroom” Large salad plate with sautéed mushrooms and freshly grated parmesan (2,3)
New: Baked potato with garlic-herb dip and salad garnish (2,3)

THURSDAY . “Schnitzel” / 12,90 €

Crispy breaded pork “Schnitzel” with Steakhouse fries, salad or Swabian egg noodle “Spätzle” (1,2,3,4)

FREITAG . Dinnete / 9,00 €

Small Dinnete Classic with leek, onions, cheese, sour cream and bacon bits (1,2,3,15)
Small Dinnete Mushroom with leek, onions, cheese, sour cream and mushrooms (1,2,3)
Small Dinnete Vegetarian with leek, onions, cheese, sour cream and colourful peppers (1,2,3)

SALADS AND SNACKS

Small side salad (2) / 6,60 €

Turkey SALAD / 15,90 €

Large mixed salad plate with fresh herbs, mixed vegetables, turkey breast strips marinated in spice, garlic-herb dip and balsamic dressing (2,3)

Feta cheese SALAD / 15,90 €

Large mixed salad plate with fresh herbs, mixed vegetables, pickled feta cheese, peppers, olives, onions and balsamic dressing (2,3)

Mushrooms & Parmesan SALAD / 15,90 €

Large mixed salad plate with fresh herbs, mixed vegetables, fried mushrooms, freshly grated parmesan and balsamic dressing (2,3)

“Maultaschen-Salat” / 15,90 €

Warm Swabian, minced-meat dumplings served on top of a salad with onions and a mustard-herb dressing (2,3)

SWISS SAUSAGE SALAD* / 12,50 €

with pork sausage, cheese, pickles, onions, bread and a mustard-herb dressing (1,2,3)
*without CHEESE / 11,50 €

/ All salads are served with bread

DRINKS ADDITIVES: 1 containing caffeine, 2 colouring, 3 Quinine-containing, 5 antioxidant
FOOD ADDITIVES: 1 colourant, 2 preservatives, 3 milk protein, 4 enhancer, 15 nitrate curing salt
We keep a detailed list of all allergens contained in our dishes.
Please contact us.

SWABIAN “DINNETE”

Dinnete is originally Swabian and means thin.

Each “Dinnete” is freshly prepared for you individually and served hot immediately.
It is possible that you may not receive other dishes at the same time.

VEGETARIAN / 14,90 €

with leek, onions, cheese, sour cream and colourful peppers (1,2,3)

MUSHROOM / 14,90 €

with leek, onions, cheese, sour cream and mushrooms (1,2,3)

CLASSIC / 14,90 €

with leek, onions, cheese, sour cream and bacon bits (1,2,3,15)

RUSTIC / 14,50 €

with leek, onions, sour cream and bacon bits (1,2,3,15)

FETA CHEESE / 15,50 €

with onions, cheese, sour cream, chilli peppers, bacon bits and feta cheese (1,2,3,15)

Each “Dinnete” can also be ordered with fresh garlic.

FOLLOW US ON



KLOSTERHOF FAVOURITES

Tyrolean “SCHLUTZKRAPPEN” / 16,90 €

(stuffed ravioli from Tyrol) filled with spinach and ricotta, tossed in butter, parmesan, rocket and cherry tomatoes (2)

BAKED POTATO / 16,50 €

with fried MUSHROOMS, garlic-herb dip and side salad (2,3)

BAKED POTATO / 16,90 €

with spicy strips of TURKEY BREAST, garlic-herb dip and side salad (2,3)

Aromatic “KÄSESPÄTZLE” / 13,60 €

Alpine cheese baked Swabian egg noodle “spätzle” with sautéed onions (2,3)

SWABIAN lentils / 16,50 €

with Wiener sausage, smoked meat and egg noodle “Spätzle” (2,4,15)

Sautéed “MAULTASCHEN” / 14,90 €

Warm Swabian, minced-meat dumplings made according to a traditional recipe with sautéed onions, sauce and potato salad (2,3,4)

Crispy breaded pork “SCHNITZEL” / 18,90 €

with Steakhouse fries or egg noodle “Spätzle” with sauce (1,2,4)

Grilled TURKEY STEAK / 19,80 €

with homemade herb butter and baked potato herb-garlic dip or Steakhouse fries (2,3,4)

Grilled RUMP STEAK / 29,00 €

with homemade herb butter and baked potato herb-garlic dip or Steakhouse fries (2,3,4)

“ZWIEBELROSTBRATEN” / 31,00 €

Onion-beef roast served with egg noodle “Spätzle”, sauce and sautéed onions (2,3,4)

EXTRAS

Sautéed onions / 1,90 € . Portion of herb butter / 0,90 €
Portion of sauce / 1,90 €

SMALL APPETITE

Small crispy breaded pork “SCHNITZEL” / 12,90 €

with Steakhouse fries or egg noodle “Spätzle” with sauce (3,412)

Sautéed “MAULTASCHEN” / 11,90 €

Warm Swabian, minced-meat dumplings made according to a traditional recipe with sautéed onions, sauce and potato salad (2,4)

Aromatic “KÄSESPÄTZLE” / 10,00 €

Alpine cheese baked Swabian egg noodle “spätzle” with sautéed onions (2,3)

SWISS SAUSAGE SALAD* / 9,90 €

with pork sausage, cheese, pickles, onions, bread and a mustard-herb dressing (1,2,3)
*without CHEESE / 8,90 €

Portion of FRIES (2) / 5,00 € . “SPÄTZLE” with Sauce (1,2,3,4) / 5,80 €

DESSERTS

Warm CHOCOLATE CAKE / 7,50 €

with vanilla ice cream and whipped cream (2,3,4)

TIRAMISU in a glas (1,2,3,4) / 7,50 €

PLUM TARTE (1,2,3,4) / 3,50 € . Portion of CREAM (2,3) / 0,50 €

SUBJECT TO CHANGE WITHOUT NOTICE