



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

Vitello "Tonnato"

Rosé veal top round
Tuna mayo | capers |
aged balsamic | wild herb salad

SOUP

Foamed asparagus soup

Smoked salmon | pani puri | cress oil

MAIN COURSE

Veal loin involtini

Morels | spring leek | asparagus tips | wild
garlic | tagliatelle

DESSERT

Panna Cotta

Strawberries | lemon-yuzu ganache |
chocolate crumble | coconut ice cream

WINE PAIRING

0,1 Ltr.

15 €

Riesling Grauschiefer

dry, Jakob Scheider,
Niederhausen

Weißer Burgunder -S-

dry, Weingut Marx, Windesheim

Muskateller-Riesling

fruity, Weingut Korrell,
Bosenheim

4-course menu

69€



VEGGIE MENU

STARTER

Oven-roasted beetroot

Goat cream cheese | salsa verde | feta |
hazelnuts | spring onion

MAIN COURSE

Baked cauliflower

Cauliflower | hummus | chickpeas |
cress

DESSERT

Crème brûlée

Rhubarb | white chocolate ice
cream

WINE PAIRING

0,1 Ltr.

15 €

Riesling „Eleven“

dry, Weingut Lindenhof
Windesheim

Grauer Burgunder

dry, Weingut Johanneshof
Korrell, Bosenheim

Sauvignon blanc

fruity, Gutenberger Römerblick,
Weingut Genheimer Kiltz
Gutenberg

3-course menu

49 €



Crispy Bruschetta 10,50 €
Vine tomatoes | Parmesan
cheese | Arugula

**Beef tartare from beef
tenderloin** 23 €
Leek oil | egg yolk | Parmesan

Vitello "Tonnato" 19 €
Rosé veal top round
Tuna mayo | capers | aged
balsamic | wild herb salad

Oven-roasted beetroot 18 €
Goat cream cheese | salsa verde |
feta | hazelnuts | spring onion

Side salad 6,50 €
Leaf salad | tomatoes | herb
salad | radishes

Foamed asparagus soup 12 €
Smoked salmon | pani puri | cress
oil

**Clear beef broth from boiled beef
(Tafelspitz)** 11 €
Root vegetables | sliced pancake
strips | marrow dumplings



ASPARAGUS

Mühlentor 1-2-3 Asparagus Formula

1

Portion of Ingelheim white asparagus

24 €

with new potatoes and your choice of sauce

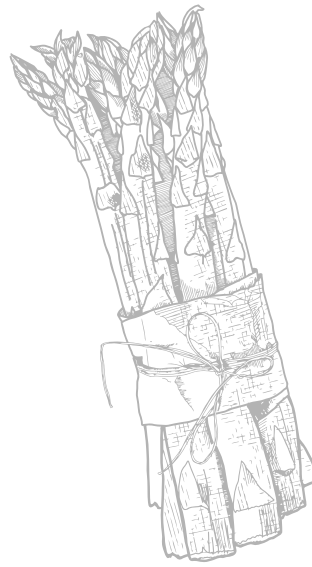
2

Choice of sauce:

melted butter

hollandaise sauce

Frankfurt green sauce



3

Choose with your asparagus:

raw air-dried ham

9 €

juicy boiled ham

9 €

mixed ham

9 €

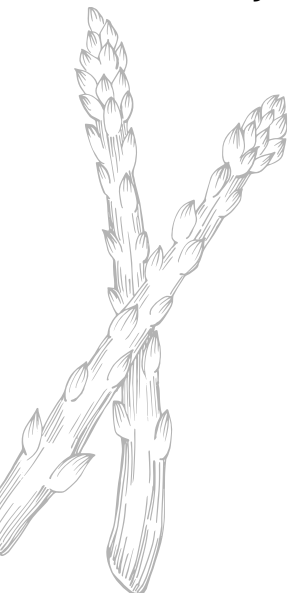
small veal schnitzel

17 €

rump steak (German heifer), 180 g

21 €

-only available as an accompaniment to asparagus-



ASPARAGUS



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 | braised
onions

Potato side dishes 5,50 €

Classic French fries | steakhouse
fries | mashed potatoes



Mühlentor beef roulade

33 €

Bacon | pickled gherkin | braised red cabbage with apple | root vegetables | hand-scraped spaetzle

SIGNATURE DISH**Original Viennese schnitzel**

31 €

Veal | French fries

Veal loin involtini

36 €

Morels | asparagus tips | wild garlic | tagliatelle

Tender braised lamb shank

33 €

Eggplant | vine tomato | gnocchi | pomegranate chimichurri

**Cordon bleu from SooNahe pork**

27 €

Appenzeller mountain cheese | ham | French fries

Cutlet from Hunsrück country pork

29 €

Green beans | roasted potatoes | shallot sauce

Vegetable side dishes

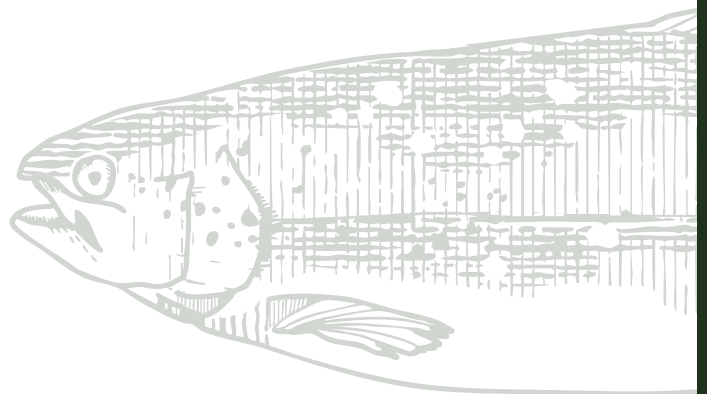
4,50 €

Mushrooms | green beans | coriander carrots | braised onions

Char fillet

29 €

Risotto | guanciale | pecorino | spring onion

**Cod fried on the skin**

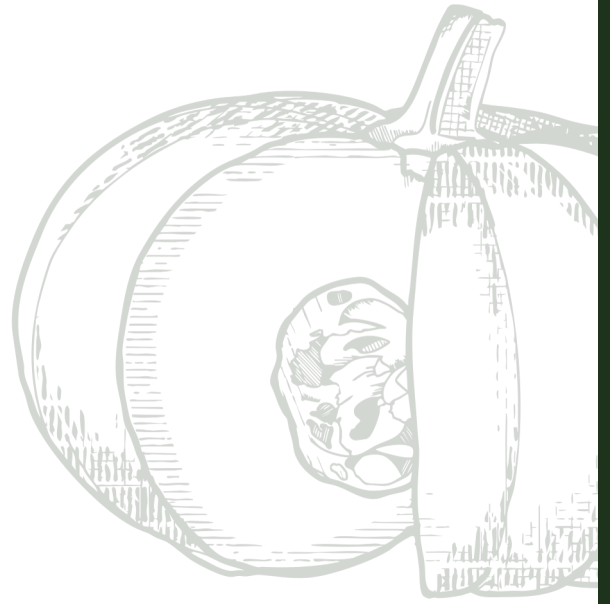
33 €

Light mustard sauce | pointed cabbage | white turnips | mashed potatoes



VEGETARIAN

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



Baked cauliflower 23 €
Cauliflower | hummus | chickpeas | cress

Caramelized asparagus 29 €
Saffron hollandaise | poached egg | Parmesan crumble | new potatoes

Wild garlic gnocchi 19 €
Cherry tomatoes | pesto | Parmesan



SALADS

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

Mühlentor Salad

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

Rhubarb | white chocolate ice cream

12 €

Panna Cotta

Strawberries | lemon-yuzu ganache | chocolate crumble | coconut ice cream

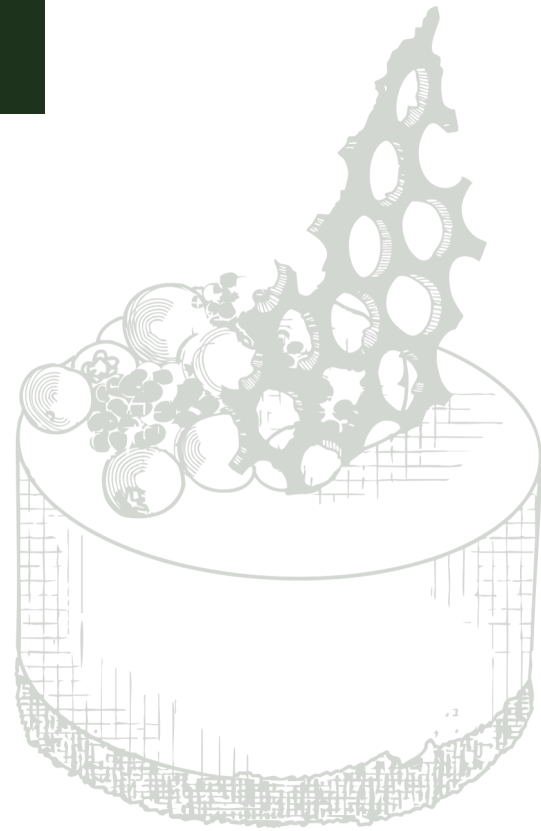
13 €

Tiramisu „legere“

Crema di Pistacchio di Bronte

Sponge fingers | Bronte pistachio | mascarpone

12 €



Slice of cake or tart

5,50 €

4,50 €

Please ask our service staff for available varieties

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.



OUR EVENTS

Afterwork: Meet the Winemaker

28 May

11 June

18 June

25 June 2026

from 6:00 pm

Mühlentor rooftop terrace

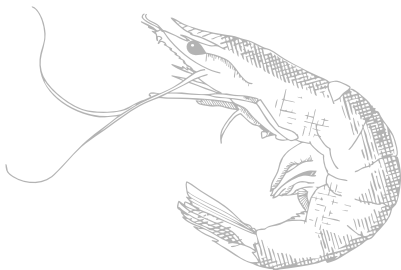
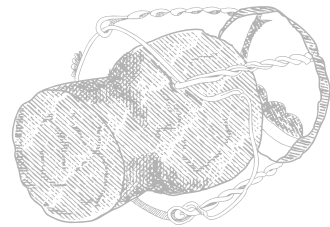
free admission

Culinary Journey through Europe

31 May 2026 from 12:00 pm

Mühlentor rooftop terrace & courtyard

€89 per person



Dîner en Blanc

21 June 2026 from 5:00 pm

Mühlentor courtyard

from €89 per person

All you can eat prawns & fireworks

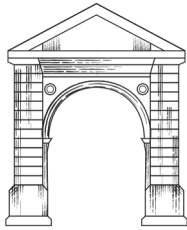
25 August 2026 from 6:00 pm

Mühlentor rooftop terrace

€69 per person



You can find more information on our website!



EST. 1898

MÜHLENTOR

RESTAURANT | HOTEL

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We're glad to have you with us.

das-muehlentor.com/restaurant

Instagram: @das-muehlentor

