



Landgasthof Alt-Enginger Mühle

Starters and Soups

Pumpkin and Cream cheese of goat milk with honey and seeds	-veggie-	7,50
Marinated Salmon with Pumpernickel bread, apple and horseradish		9,--
Carpaccio of Beef with field salad, fresh figs and parmesan cheese		9,50
Parmesan Pommes Frites with Truffle-Mayonnaise	-veggie-	5,--
Game broth with sherry, boletus-ravioli and root vegetables		6,--
Cream soup of parsnip with queen scallop and quince chutney		7,50
- without queen scallop	-veggie-	5,50

Salads

Mixed Salad with raspberry dressing, Croûtons, fresh figs and roasted pumpkin seeds	-vegan-	11,--
to it: * fried strips of breast of chicken		17,--
* grilled mushrooms	-vegan-	14,--

Vegetarian and Vegan Cuisine

Pasta squares filled with pumpkin and potatoes, roasted onions, field salad and parmesan cheese	-veggie-	12,50
Spelt Burger with a patty of black beans, served with grilled vegetables, cream of sweet potatoes and mixed salad	-vegan-	13,--

Flame Cake

Original Alsace Flame cake with crème fraîche, onions, bacon and garlic		8,--
Tuna-Flame cake with crème fraîche, feta cheese, red onions, spring leeks, garlic and tomato cubes		11,50
Vegetarian Flame Cake with crème fraiche, garlic, cream cheese of goat milk, cowberries, walnuts and field salad	-veggie-	12,--

Children's Menu

Chicken bites with French fries		6,50
Small escalope of veal with French fries		10,50
Children's Mill-Pan		12,50
Small medallions of pork and chicken with hollandaise sauce, fried potatoes and mushrooms		

Main Dishes

Fillet of halibut with beetroot-ravioli, mangel and white wine spume	19,50
Gratinated fillet of wolffish with herbs and parmesan cheese, mashed potatoes and spinach	17,--
Mill-Pan Medallions of beef, pork and chicken with hollandaise sauce, fried potatoes, green beans, bacon and mushrooms	18,50
„Mill Surf & Turf“ 200g Rumpsteak and prawn with port wine sauce, mashed sweet potatoes, glazed pearl onions and broccoli	26,--
Chili Cheese Burger with 180g Irish Beef Patty, Chili con Carne, Cheddar, sour cream and fried onion rings	15,--
Original Viennese Schnitzel served with Parmesan-French fries and Truffle-Mayonnaise	22,--
Roast saddle of venison „Baden-Baden“ with cowberry-pear, red wine sauce, red cabbage and Spätzle noodles	26,--



5-Course-Menu „Mill“ for a special evening

Marinated Salmon with Pumpernickel bread, horseradish and apple

Cream soup of parsnip with queen scallop and quince chutney

Tagliatelle with black Truffle and Beurre Blanc

Beef fillet and cheeks with carrots and duchess potatoes

Chocolate Brownie with tangerine and cashews

5-Course 59,-- or 4-Course (without Tagliatelle) 49,--

+ accompanying wines 19,--

Dessert and Ice-cream

Lukewarm Plum Crumble with Toffee-Caramel ice cream	-vegan-	6,--
Chocolate Brownie with tangerine and cashews		6,50
<u>Assorted Ice Cream</u> (Vanilla, Chocolate, Strawberry)	4,20 with whipped cream	4,80
<u>Children's Sundae</u> (Vanilla and Strawberry)		4,20
with sugar sprinkles, chocolate lentils, whipped cream and ice-cream wafer		
<u>Hot on Ice</u>		7,--
Vanilla-, strawberry- and chocolate ice cream with hot cherries, whipped cream, grated chocolate and ice-cream wafer		
<u>"Winter-Sundae"</u>		7,--
Vanilla-, Hazelnut- and Toffee-Caramel ice cream with hot cinnamon plums, almonds, whipped cream and ice-cream wafer		
<u>„Baileysbecher“</u>		7,50
Vanilla-, Chocolate- and Rum-Raisin ice cream with Baileys liqueur, whipped cream, grated chocolate and ice-cream wafer		
<u>Types of ice cream:</u>		
1 scoop: 1,40 : vanilla, strawberry, chocolate, hazelnut, rum raisin		
1 scoop: 1,60 : fruit sorbet, toffee-caramel (vegan)		

Waffles

Waffle with icing sugar	2,--	with whipped cream	2,60
Waffle with strawberry ice cream, chocolate lentils and whipped cream			4,--
Waffle with chocolate ice cream, vanilla sauce, whipped cream and grated chocolate			4,--
Waffle with vanilla ice cream, hot cherries, whipped cream and grated chocolate			4,80
Waffle with vanilla ice cream, hot cinnamon plums, whipped cream and almonds			4,80