

Sunday-Breakfast for late risers

(11 a.m. - 2 p.m.)

„Mill-Breakfast“ (for 1 person)	10,--
Bread and rolls, butter, 2 kinds of homemade jams, honey, cream cheese, gouda, ham, salami, home pickled salmon and fresh fruit salad	
<u>Extras:</u>	
1 egg sunny side-up	1,50
scrambled eggs from 2 eggs	3,--
fruit yoghurt in a glass	2,--
Bircher muesli in a glass	2,50
„Eggs Benedict“	8,--
2 poached eggs with hollandaise sauce on buttered toast With a small salad	
optional: home pickled salmon	3,--
Westphalian smoked ham	2,50
“Farmer’s omelet“	8,50
With potatoes, leek, onions, tomatoes, mushrooms and bacon served with bread and butter	
“French Toast“	6,--
With maple syrup, powdered sugar and homemade blueberry compote	

Appetizers and snacks to share

Pretzel	-vegan-	2,20
with butter	-veggie-	2,90
with Obazda	-veggie-	4,70
Gratinated fresh goat cheese with watermelon, roasted sunflower seeds and salad	-veggie-	10,50
Parmesan fries with truffle mayonnaise	-veggie-	5,50
Sweet potato fries with sour cream	-veggie-	7,50
Alsatian tarte flambée with sour cream, onions, bacon and garlic		8,--
Pretzel meets pizza = Brizza		
Brizza with sour cream, liver cheese, spring leek, sweet mustard, cheese and butter		11,--

Soups

Coconut lemongrass soup with chili oil	-vegan-	6,50
Beef broth with pancake strips		6,50

Salads

Colorful wild herb salad with mango vinaigrette, fresh berries, roasted sunflower seeds and croutons	-vegan-	11,50
with fried shepherd's cheese	-veggie-	15,50
with chicken breast strips		18,--
with home-pickled salmon		15,50

Vegetarian and Vegan

Vegetarian tarte flambée with cream, garlic, cherry tomatoes, cream cheese, zucchini, balsamic vinegar and arugula	-veggie-	11,--
"Beyond Burger '22" with spelt bun, Beyond Meat pea protein based patty, BBQ sauce, lettuce, tomato, cucumber, avocado and fries	-vegan-	15,--

Fish

Original Matjes from Gosch/Sylt with apple-onion-sour cream, triplets and cucumber salad	17,50
Fried fillet of pike-perch with fresh pasta, summer vegetables, parmesan and crustaceans sauce	19,50

Meat

"Mill plate" Medallions of beef, pork and chicken with hollandaise sauce, fried potatoes, bacon beans and mushrooms	21,--
Viennese cutlet of veal saddle fried in clarified butter, with potato cucumber salad, radish, cranberries and lemon	23,--
Roasted Kikok chicken breast with herb mashed potatoes and a tomato and bell pepper ragout	20,50
"Brotzeit-Brett'l" Ham, Mettwurst, minced meat with onions, liver loaf, meatballs, Obazda, Gouda, tomatoes, boiled egg, pickles, horseradish, pretzel, bread & butter	16,
+ extra bread	2,--
+ extra bread and plate	2,50
250g Meisterfrisch rump steak with herb butter, rocket-pineapple salad and baked potato with sour cream	27,--
"Burger '22" 180g Meisterfrisch beef patty with BBQ sauce, chili mayonnaise, brioche bun, salad, tomato, cucumber, onion ring, bacon, cheddar cheese and fries	17,--



Meisterfrisch Beef
comes exclusively from German heifers
from animal-friendly husbandry and controlled origin

Kids

Chicken crossies with french fries	7,50
"Children - Mill plate" Small medallions of pork and chicken with hollandaise sauce, fried potatoes and mushrooms	14,50

Sweet

Ice cream & donut with raspberry sorbet, fresh berries and fruit sauce	-vegan-	6,--
"Solero in a glass" - peach-passion fruit compote with sour cream and vanilla ice cream		6,--
Fresh waffle		3,--
+ whipped cream		0,60
+ hot cherries		1,50
+ 1 scoop of vanilla ice cream		1,50
3 scoops of mixed ice cream		4,50
+ whipped cream		0,60
+ hot cherries		1,50
1 scoop of ice cream (vanilla, chocolate, strawberry, hazelnut, stracciatella)		1,50
1 scoop of sorbet (raspberry, lemon)		1,50

All dishes also to take away (except tarte flambée and ice cream)

..and for at home...

Mühlen country beer 0,85 l	12,50
MW's Kerner 0,75 l	10,50
Egg liqueur 0,25 l	6,-- + deposit
Strawberry lime 0,25 l	6,-- + deposit
Soup 500ml (please ask for current variety)	6,-- + deposit
Jam 200g (please ask for current variety)	3,-- + deposit
Mill spice 30g	3,-- + deposit
Pepper sauce 200g	3,-- + deposit
Deposit per jar 2,--	