

## Starters and snacks

Beet carpaccio with avocado cream, roasted hazelnuts, grissini and olive oil -with feta cheese	-vegan-	8,50
	-veggie-	9,50
Quiche Lorraine with bacon and onions, herb sour cream, Lamb's lettuce with raspberry vinaigrette and sunflower seeds		12,50
"Strammer Max" Bread with butter, Westphalian core ham, 2 fried eggs from Naturhof Lippesee and pickled cucumber		9,50

## Soups

Pumpkin cream soup with croutons, oil and pumpkin seeds - optional with small shrimp skewer 10,50	-veggie-	7,-
Small winter stew with beef broth, potatoes, carrots, beans, savoy cabbage and fat balls		7,-

## Salads

Colorful wild herb salad with raspberry vinaigrette, roasted sunflower seeds, croutons with baked camembert wedges and cranberries	-vegan-	11,50
with chicken breast strips	-veggie-	15,50
with home-pickled salmon		18,- 15,50

## Vegetarian and Vegan

Winter pumpkin-nut "roast" with celery jus, cranberry-red cabbage and potato dumplings	-veggie-	15,-
"Beyond Burger" with spelt bun, Beyond Meat Patty on pea protein base with pumpkin dip, lamb's lettuce, tomatoes, avocado and French fries	-vegan-	15,-

## Main Dishes

Fillet of winter cod roasted on the skin with pear, bean, bacon and mashed potatoes	19,50
"Mill plate" Medallions of Meisterfrisch beef, pork and chicken with hollandaise sauce, fried potatoes, bacon beans and mushrooms	21,--
Wiener Schnitzel of veal saddle fried in clarified butter, with parmesan fries, truffle mayonnaise, cranberries and lemon	24,--
Beef roulade stuffed with bacon, onions, mustard and pickles served with braising sauce, red cabbage and potato dumplings	19,50
250g Meisterfrisch rump steak with mustard-onion crust, red wine sauce, potato gratin and small Waldorf salad	28,--
"Mill burger" 180g Meisterfrisch beef patty with BBQ sauce, chili mayonnaise, Brioche bun, lettuce, tomato, pickle, baked onion ring, bacon, cheddar cheese and fries	17,--



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

## "Winter Special"

Caramelized fresh goat cheese with pomegranate seeds and lamb's lettuce  
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Saddle of venison with hazelnuts,  
roasted black salsify, chestnut puree and almond croquettes  
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Brittle parfait with hot cinnamon plums

3-course menu:	39
with accompanying wines:	55,--
Appetizer:	10,50
Main course:	27,--
Dessert:	7,--

## Children

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
Children's sundae with vanilla and strawberry ice cream, chocolate lentils and whipped cream	4,--

## Sweet

Baked apple ragout with marzipan, nuts, rum raisins Vanilla sour cream and cinnamon ice cream	7,50
Dessert variation with crème brûlée, Hazelnut plum cake and toffee-caramel ice cream	8,--
Fresh waffle	3,--
+ whipped cream	0,60
+ hot cherries or cinnamon plums	1,60
+ 1 scoop of vanilla ice cream	1,60
3 scoops of mixed ice cream	4,60
+ whipped cream	0,60
+ hot cherries or cinnamon plums	1,60
1 scoop of ice cream (vanilla, chocolate, strawberry, hazelnut, toffee caramel, cinnamon)	1,60
1 scoop sorbet ( raspberry, lemon)	1,60

## All dishes also to take away

### ...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
Soup 500 ml (please ask for current variety)		6,-- + deposit
Jam 200 g (please ask for current variety)		3,-- + deposit
Mill spice 30 g		3,-- + deposit
Pepper sauce 200 ml		3,-- + deposit
and much more .....		

Deposit per jar 2,--