

Sunday breakfast for late risers

"Mill breakfast" (for 1 person) 12,50
Bread and rolls, butter,
two kinds of home-made jams, honey,
quark, Gouda cheese, ham, salami,
home-marinated salmon and fresh fruit salad

Extras:

Fried egg 1,70
Scrambled eggs with 2 eggs 3,40
Fruit yoghurt in a jar 2,20
Bircher muesli in a jar 2,80

"Scrambled egg bread with vegetables" -veggie- 9,--
1 slice of farmhouse bread with butter,
scrambled 3 eggs, roasted peppers, tomato, carrots and chives

"Scrambled egg bread with bacon" 10,50
1 slice of farmhouse bread with butter,
scrambled 3 eggs, bacon, onions, cheese and chives

"Scrambled egg bread with North Sea prawns" 13,50
1 slice of farmhouse bread with butter,
scrambled 3 eggs, North Sea prawns, sour cream and chives

Fresh waffle with cinnamon and sugar 3,50

We focus on regionality:

Free-range eggs from Naturhof am Lippesee in Nesthausen

Starters

Parmesan fries with truffle mayonnaise	-veggie-	6,50
Caramelised goat's cheese tartlet with homemade apricot mustard and red wine pear	-veggie-	11,--
Beef carpaccio with rocket salad, pine nuts, cherry tomatoes, crema di balsamico, olive oil and parmesan cheese		15,--

Soups

Cream of parsnip soup with hazelnut pesto	-vegan-	8,--
Lentil stew with bacon, balsamic vinegar and sausages -large portion-		9,-- 12,50

Salads

Mixed salad with raspberry vinaigrette, roasted seeds and croutons	-vegan-	13,50
with chicken breast strips		19,50
Small colourful salad plate	-vegan-	6,--

Tarte flambée

Alsatian tarte flambée with cream, onions, bacon & garlic		9,50
Parma tarte flambée with cream, Parma ham, rocket, Parmesan & garlic		12,50
Vegetarian tarte flambée with cream, pumpkin chutney, seeds, camembert, cranberries & garlic	-veggie-	12,50

Main courses

Wild mushroom ragout with herb dumplings and lamb's lettuce with raspberry vinaigrette and seeds	-veggie-	18,--
"Winter bowl" with pumpkin chutney, red cabbage salad, Lentil salad, lamb's lettuce, raw vegetables, vegetable couscous and grissini	-vegan-	16,50
Fried turbot with white wine sauce, Creamed sauerkraut and almond balls		22,--
Pasta with prawns, spicy crustacean sauce and sugar snaps		22,--
"Mill plate" Medallions of Meisterfrisch beef, pork and chicken with hollandaise sauce, fried potatoes, bacon beans and mushrooms		24,50
Viennese cutlet of veal fried in clarified butter, with parmesan fries, truffle mayonnaise, cranberries and lemon		28,--
Meisterfrisch beef rump with horseradish sauce, mashed potatoes and beetroot and apple salad		22,50
250 g Meisterfrisch rump steak with braised onions, Herb butter, chips and mixed salad		34,50
Burger with 180g Meisterfrisch beef patty and brioche bun, cheddar cheese, fried onion mayonnaise, tomato jam and French fries		18,--
Susländer roast pork with dark beer sauce, with red cabbage and herb dumplings		19,50

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

The Susländer brand offers "pure" pork - without antibiotics, without chemical additives, naturally grown in Schleswig-Holstein, regional and transparent. The animals are born, reared and kept on just 5 selected farms. A nearby grain mill produces the feed. The slaughterhouse is also within easy reach. The subsequent butchering takes place in Hamburg.

Kids

Chicken crossies with French fries		8,50
Vegetable nuggets with French fries	-veggie-	8,-
"Children's mill plate Small medallions of pork and chicken with hollandaise sauce, fried potatoes and mushrooms		17,50
Children's schnitzel with French fries		12,50
3 potato pancakes with apple sauce	-veggie-	5,50
Children's sundae with vanilla and strawberry ice cream, chocolate lentils and whipped cream		4,50

Sweet

Waffle pancake with cinnamon plums and vanilla ice cream		9,-
Nut nougat parfait with chocolate, peanut and raspberry compote	-vegan-	9,-
Crème brûlée with cherries and walnut ice cream		9,-
Fresh waffle		3,50
+ whipped cream		0,70
+ hot cherries or cinnamon plums		1,80
+ 1 scoop of vanilla ice cream		1,80
3 scoops of mixed ice cream		5,20
+ whipped cream		0,70
+ hot cherries or cinnamon plums		1,80
"Affogato al Café" - double espresso with 1 scoop of vanilla ice cream		6,50
1 scoop of ice cream: vanilla, chocolate, strawberry or walnut		1,80
1 scoop of ice cream: toffee-caramel or vanilla	-vegan-	1,80
1 scoop of sorbet: raspberry or lemon	-vegan-	1,80