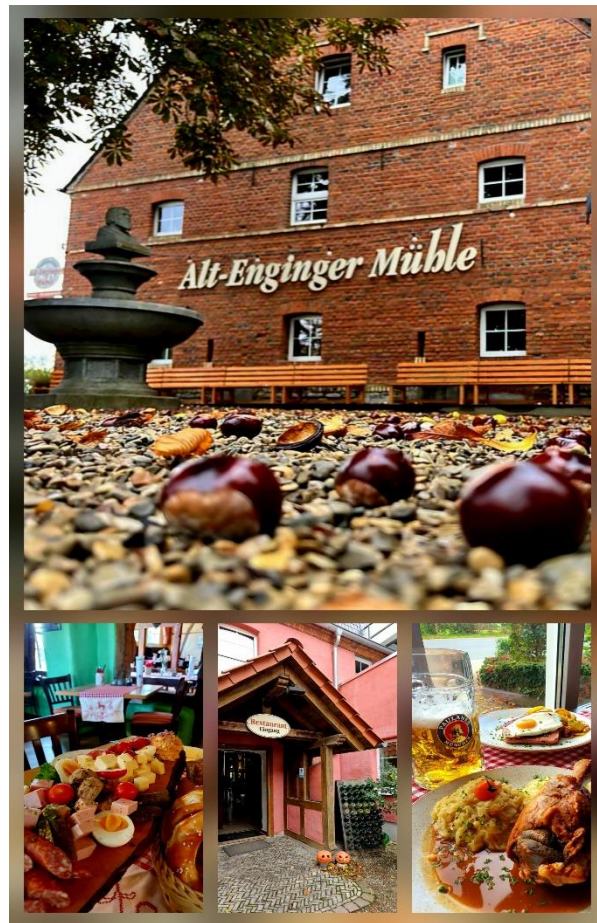


Food and Beverage Menu



Landgasthof Alt-Enginger Mühle

Hours:

Tuesday – Saturday:

3:00 PM – 11:00 PM

Starting November 1, 2026: 5:00 PM – 11:00 PM
(Kitchen closes at 9:00 PM)

Sunday:

11:30 a.m. – 9:30 p.m.

(Kitchen closes at 9:00 p.m.)

Starting November 1, 2026: 11:30 a.m. – 2:30 p.m. & 5:00 p.m. – 9:30 p.m.
(Kitchen closes at 2:00 p.m. or 9:00 p.m.)

Closed on Mondays

(Separate opening hours apply for events with 20 or more guests)

Appetizers and Soups

Parmesan fries with truffle mayonnaise	-veggie-	6.50
Garlic baguette with aioli	-veggie-	7.00
2 Bavarian veal sausages with sweet mustard and Pretzel		9.00
Fresh Goat Cheese with beets, Lamb's Lettuce and walnuts	-veggie-	12.50
Pretzel	-veggie-	2.80
with butter	-veggie-	3.50
with Obatzda	-veggie-	5.50
Carrot-Ginger Soup with Orange and Croutons	-vegan-	7.00
"Kaspressknödelsuppe" Beef broth with cheese dumpling		8.00

Salads

Mixed salad with raspberry dressing, dried cranberries, seeds and croutons	-vegan-	15.00
with chicken breast strips		22.00
with cheese, cooked ham and egg		20.50
Small mixed salad with raspberry dressing	-vegan-	7.50
Cheese, ham, and sausage salad with pretzel		12.50

Tarte Flambée

Alsation tarte flambée with cream, onions, bacon and garlic		11.00
Bavarian tarte flambée with cream, garlic, and sweet mustard, Bavarian meat loaf, spring onions, and Parmesan		12.00
Vegetarian tarte flambée with cream, pumpkin, Camembert, cranberries, pumpkin seeds, and garlic	-veggie-	14.50

Main Dishes

Ragout of mushrooms in herbal sauce, served with bread dumplings and Lamb's Lettuce	-veggie-	18.00
"Allgäuer Kässpätzle" Noodles with fried onions and grated cheese, served with a salad	-veggie-	18.00
Fall Bowl with couscous, lamb's lettuce, red cabbage salad, lentil salad, pumpkin, apricot chutney, toasted seeds, and grissini	-vegan-	17.50
Pan-fried salmon trout fillets with mashed potatoes, braised cucumbers and herb cream sauce		22.50
"Mill Plate" Medallions of beef, pork and chicken with creamed mushrooms, bacon-wrapped green beans and pan-fried potatoes		24.50
Viennese schnitzel made from veal loin fried in clarified butter, with Parmesan fries, truffle mayonnaise, cranberries and lemon		28.50
Smash Burger on a Brioche Bun, with cheddar cheese, caramelized onions and honey-chili mayonnaise, served with coleslaw and French fries		19.00
Bavarian meat loaf with fried egg, fried potatoes and sweet mustard		12.50
Crusty knuckle pork of served with a darkbeer sauce, sauerkraut and mashed potatoes		18.50
"Brotzeit-Brett'l" Ham, Mettwurst, Mett, Leberkäs, meatballs, Obazda, Gouda, tomatoes, hard-boiled egg, pickles, horseradish, radishes, pretzel, bread & butter		18.50
additional bread, pretzel and butter for the 2nd person		4.50
<u>Extras:</u>		
Mayonnaise, ketchup, mustard	0.90	Sauce 3.00
Truffle mayonnaise	1.80	Cranberries 1.50

Kids

Chicken Crossies with French fries	8.50
Spätzle with creamsauce	5.00
"Kids' Mill Plate"	17.50
Small pork and chicken medallions with creamed mushrooms and fried potatoes	
Children's veal schnitzel with French fries	14.00
Children's ice cream sundae with vanilla and strawberry ice cream, chocolate chips, and whipped cream	5.50

Desserts

"Vanilla-Plum Trifle"	-vegan-	8.00
Vanilla cream with plum compote, nut crumble and vanilla ice cream		
Apple strudel with vanilla sauce, vanilla ice-cream, grated chocolate and whipped cream		9.00
"Affogato al Café"—Double espresso with 1 scoop of vanilla ice cream		6.20
Fresh waffle		4.00
+ Whipped cream		0.80
+ Hot cherries		2.00
+ 1 scoop of vanilla ice cream		2.00
3 scoops of assorted ice cream		6.00
+ whipped cream		0.80
+ hot cherries		2.00
1 scoop of ice cream: vanilla, chocolate, strawberry, walnut		2.00
1 scoop of ice cream: toffee-caramel, bourbon-vanilla	-vegan-	2.00
1 scoop of sorbet: raspberry, lemon	-vegan-	2.00