Food and Beverage Menu



Landgasthof Alt-Enginger Mühle

Hours:

Tuesday– Saturday:
5 PM – 11 PM
Starting Easter: 3 PM – 11 PM
(Kitchen closes at 9 PM)

Sunday:
11.30 AM – 2.30 PM & 5 PM – 9.30 PM
(Kitchen closes at 2 PM or 9 PM)
Starting Easter: 11.30 AM – 9.30 PM

Closed on Mondays

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

Appetizers

Parmesan fries with truffle mayonnaise	-veggie-	6.50
Garlic baguette with aioli	-veggie-	7.00
"Smoked Salmon tartare burger" with potato rösti Orange sour cream and salad		12.00
Winter antipasti with pickled pumpkin, king oyster mushrooms, spiced pear chutney, lamb's lettuce, and grissini	-veggie-	12.00

Soups

Pumpkin soup with caramelized seeds and oil	-vegan-	7.00
"Flädlesuppe" Hearty beef broth with strips of pancake and vegetables		8,00

Salads

Mixed Salad with Raspberry Dressing, dried cranberries, seeds, and croutons	-vegan-	15.00
with chicken breast strips		22.00
Small Mixed Salad with Raspberry Dressing	-vegan-	7.50

Tarte Flambée

Alsatian Tarte Flambée with cream, onions, bacon and garlic		11.00
Smoked Salmon Tarte Flambée with cream, red onions, honey-mustard sauce, leeks, and garlic		14.50
Vegetarian tarte flambée with cream, pumpkin, Camembert, cranberries, pumpkin seeds, and garlic	-veggie-	14.50

Main Dishes

Black bean coins with tomato and leek ragout, cashews and potato wedges	-vegan-	18.50
"Winter Bowl" with couscous, lamb's lettuce, red cabbage salad, lentil salad, king oyster mushrooms, spiced pear chutney, toasted seeds, and grissini	-vegan-	17.50
Allgäu cheese spaetzle with caramelized onions, and a small salad	-veggie-	12.50
Pan-seared halibut with herb cream sauce Beluga lentils and mashed potatoes		23.50
"Mühlenteller" 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
Braised Beef Roll - stuffed with bacon, onions, and cucumber - served with braising sauce, cranberry-red cabbage, and mashed potatoes		22.00
"Zurich-Style" Creamy Sautéed Pork Tenderloin with mushrooms, onions, croquettes, and salad		21.50
Braised Venison Ragout with Lingonberry-Glazed Pears hazelnut spaetzle and a small salad		24.50

Extras:

Mayonnaise, Ketchup, Senf	0.90
Truffle mayonnaise	1.80
Cranberries	1.50
Sauce	3.00

Kids

Chicken Crossies with French fries		8.50
Spätzle with creamsauce		5.00
"Kids' Mill Plate" Small pork and chicken medallions with creamed mushrooms and fried potatoes		17.50
Small 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

Chocolate cream with pineapple-mango compote, Puff Pastry and Raspberry Sorbet	-vegan-	8.50
Hazelnut Parfait with Caramel Sauce and Cinnamon Plums		8.50
„Affogato al Café" – Double Espresso with 1 scoop of vanilla ice cream		6.20
Fresh waffle		4.00
+ Whipped cream		0.80
+ Hot cherries or cinnamon plums		2.00
+ 1 scoop of vanilla ice cream		2.00
3 scoops of assorted ice cream		6.00
+ Whipped cream		0.80
+ Hot cherries or cinnamon plums		2.00
1 scoop of ice cream: vanilla, chocolate, strawberry, walnut		2.00
1 scoop of ice cream: toffee-caramel or bourbon vanilla	-vegan-	2.00
1 scoop of sorbet: raspberry or lemon	-vegan-	2.00