

# GASTHOF ZUR MÜHLE WELCOMES YOU

## A PERFECT START

Prosecco	4,50
Maracuja Sprizz	5,50
Aperol Sprizz	5,50
Hugo (Prosecco & elderflower syrup)	5,50
Pfiff / Schnitt (foamy beer)	0,25 l 2,80

## APPETIZERS / ENTREES

### Grilled goat cheese

with rhubarb-pear-chutney and baguette 9,50

### Tatar of ox

with apple, wodka, celery and green pepper crème fraîche  
served with toasted brioche 14,50

### Fregola sarda-Risotto

with shiitake, asparagus, braised tomatoes and wood garlic pesto 10,90

## SOUPS

**Beef broth** with liver dumpling 5,60

**Pancake soup** with fresh chives 4,90

**Small bone marrow dumplings soup** with spring onion 4,90

**Tomato soup “all arrabiata”** with uncooked celery 5,50

**Smoked salmon soup** with apple-horseradish 5,90

## MAIN COURSES

### Roasted pork Bavarian style

with potato dumplings and a cabbage bacon salad 11,90

### ½ roasted pork knuckle

served with potato dumplings and a cabbage bacon salad 13,50

### Portion of crispy pork knuckle

with dark beer sauce, sauerkraut and fried potatoes 10,90

### Wiener Schnitzel (breaded veal)

with fried potatoes 20,50

### Entrecôte of ox

with fried onions and fried potatoes 20,90

### „Mühlenteller“

Grilled medallions of pork, beef and chicken breast  
on a pepper cream sauce, served with vegetables  
and Spätzle (typical Bavarian noodles) 22,50

### Grilled Tomahawk-steak of Duroc pig

with whiskey-BBQ-sauce, bacon bean rolls and fried potatoes 21,90

### Grilled fillet of beef

accompanied by fregola sarda-risotto with shiitake, asparagus,  
braised tomatoes and wood garlic pesto 26,50

### Ragout of poached fillet of beef

on oxtail gravy with celery, carrot and asparagus  
served with potato-parlsey-mash 26,90

## VEGETARIAN

### Fregola sarda-Risotto

with shiitake, asparagus, braised tomatoes and wood garlic pesto 15,90

### Käsespätzle (typical Bavarian noodles)

with cheese, fried onions and a small side salad 10,50

### Vegetarian “Quiche Lorraine”

with asparagus, crème fraîche and parmesan,  
served with rocket salad 16,50

## **FISH**

### **Grilled fillet of salmon**

accompanied by Fregola sarda-Risotto with shiitake, asparagus,  
braised tomatoes and wood garlic pesto 22,90

### **Roasted whole plaice**

with celery, carrot and asparagus ,  
served with Meaux-mustard gravy and potato-parsley-mash 20,50

### **Pickled Herring filet "Hausfrauen Art"**

in sour cream with apple, gherkin and onions,  
served with potatoes 13,90

## **SALADS**

### **Fresh garden side salad**

with a champagne white wine dressing 4,50

### **„Chef's salad“**

Lettuce, radishes, cucumber, tomatoes,  
slices of "Regensburger" sausage, Swiss cheese,  
vinaigrette with chives and baguette 11,50

### **„Schmankerlsalat“**

Breaded strips of chicken breast in a herb crust  
served with fresh leaf salad, sweet corn, tomatoes, boiled egg  
and a sour cream and herb dressing 13,90

### **Grilled strips of chicken breast**

served on a bed of lettuce with balsamic dressing,  
sweetcorn, tomatoes, cucumber and radishes 13,50

### **Grilled fillet of salmon**

with rhubarb-pear-chutney and rocket salad, served with baguette 21,90

### **Steak minute of entrecôte**

served with fresh garden side salad and baguette 22,90

### **Salad of tomato and mozzarella**

with basil, balsamico and olive oil, served with baguette 8,50

small portion 6,50

