

## GASTHOF ZUR MÜHLE WELCOMES YOU

**OPENING HOURS: 12 P.M. – 9 P.M.**

### A PERFECT START

Prosecco	4,50
Maracuja Sprizz	6,90
Aperol Sprizz	6,90
Hugo (Prosecco & elderflower syrup)	6,90
Pfiff / Schnitt (foamy beer)	0,25 l 3,30

### APPETIZERS / ENTREES

#### **“Bavarian Trio”**

Radish crème brûlée, Obazda and Colerabi Slaw  
with baked veal sausage, served with toasted brioche 12,90

*or vegetarian with fried turnip cabbage*

#### **Avocado Panna Cotta**

Graved salmon and wild herb salad  
with elderberry vinegar dressing, served with baguette 15,50

### Soups

**Beef broth with liver dumpling** with fresh chives 6,50

**Pancake soup** with fresh chives 5,90

**Chickpea-bell pepper soup** with almond milk foam 7,50

#### **Spring Radish-horseradish soup**

with ginger marinated radish and graved salmon 8,90

### VEGETARIAN / WHOLE-FOOD

#### **Homemade “Käsespätzle”**

with fresh fried onions and fresh garden side salad 13,50

#### **Vegetarian quiche**

made of seasonal vegetables and fresh garden side salad 16,90

#### **Bake of turnip cabbage,**

smoked paprika vegetables, Ismaninger potatoes and tomatoes,  
topped with parmesan bechamel and mozzarella 16,50

## **MAIN COURSES**

### **Roasted pork Bavarian style**

with potato dumplings and cabbage bacon salad 16,90

### **½ roasted pork knuckle**

served with potato dumplings and a cabbage bacon salad 18,50

### **Portion of crispy pork knuckle**

with dark beer sauce, Sauerkraut and fried potatoes 15,90

### **“Wiener Schnitzel” breadcrumbed veal**

with fried potatoes 26,50

### **Roasted entrecôte**

with melted onions and fried potatoes 27,90

### **Grilled entrecôte**

with raw roasted broccoli, avocado and cherry tomatoes,  
aioli and hash browns 32,50

### **“Mühlenteller”**

Grilled medallions of pork, beef and chicken breast  
on a pepper cream sauce, served with vegetables  
and Spätzle (typical Bavarian noodles) 29,50

## **Fish**

### **Grilled fillet strips of pike perch**

with raw roasted broccoli, avocado and cherry tomatoes  
aioli and hash browns 29,90

## **Salads**

### **Fresh garden side salad**

with champagne white wine dressing 4,90

### **„Schmankerlsalat“**

Breaded strips of chicken breast in herb crust  
served with fresh leaf salad, sweetcorn, tomatoes, boiled egg  
and sour cream-herb dressing 16,50

### **"Chef's salad"**

with romaine lettuce, veal sausage, Emmentaler,  
egg and red onions, vinegar-oil and farmhouse bread 16,50

### **Salad of vine tomatoes and mozzarella**

with basil and baguette as starter 12,50  
8,50

### **Grilled fillet strips of pike perch**

on romaine lettuce with avocado, tomatoes, aioli and baguette 29,90

