

WELCOME TO HOTEL ZUR MÜHLE

Glas Prosecco		5,90
Maracuja Sprizz		8,50
Aperol Sprizz		8,50
Hugo		8,50
Pfiff / Schnitt	0,25 l	3,90

STARTERS

Cold smoked wild boar ham (from our own hunt) with pickled mushrooms, lamb's lettuce, Styrian pumpkin seed oil and potato bread	14,90
Warm flank steak with red coleslaw and hash brown	18,50
Colorful beet root caprese with mozzarella, chives vinaigrette and baguette	12,50

SOUPS

Liver dumpling soup with fresh chives	7,50
Pancake soup with fresh chives	6,90
Hokkaido pumpkin soup with Styrian pumpkin seed oil	7,50
Cheese-white wine soup with brioche croûtons	8,90

MAIN DISHES

Roasted pork Bavarian style

with potato dumplings and a cabbage bacon salad 18,50

½ roasted pork knuckle

served with potato dumplings and a cabbage bacon salad 19,90

Portion of crispy pork knuckle

with dark beer sauce, sauerkraut and fried potatoes 16,90

„Wiener Schnitzel“

Veal with roasted potatoes 29,50

Entrecôte roast beef with onions and roasted potatoes

33,50

Grilled lamb rump

with spicy vegetables, feta and manchego cheese, served with flatbread 28,90

„Mühlenteller“

Grilled medallions of beef fillet and chicken breast,
pepper and brandy cream sauce, market vegetables
and spaetzle 30,90

In lovage butter fried corn fed poulard breast

with beet root risotto, pear and horseradish cream 28,50

FISH

In smoked long pepper fried cod fillet

with chili sin carne, served with flatbread 27,50

In lovage butter fried salmon fillet

with beet root risotto, pear and horseradish cream 27,50

Bouillabaisse

with fish fillets in tomato saffron stock with vegetables
served with Aioli and baguette 29,50

VEGETARIAN

Homemade „Käsespätzle“

with freshly roasted onions 15,50

Beet root risotto

with pear and horseradish cream 17,50

Chili sin carne

with feta and manchego cheese, served with flatbread 18,50

SALADS

“Gardener’s Salad” *small* 6,50
with champagne and white wine dressing *large* 12,50

„Schmankerlsalat“
Breaded strips of chicken breast in herb crust
served with fresh leaf salad, sweetcorn, tomatoes
and sour cream-herb dressing 19,50

Grilled entrecôte
with caesar mayonnaise, in bacon butter roasted cos lettuce,
served with baguette 30,90

BAVARIAN SNACKS “BROTZEITEN”

4 roasted pork sausages
with Sauerkraut and horseradish 13,50

Roasted “Leberkäse”
with fried egg and potato-cucumber salad 13,90

“Bayrischer Wurstsalat”
Sliced sausage with vinegar and oil,
red onions, gherkins and bread 12,50

“Schweizer Wurstsalat”
Sliced “Leberkäse” and “Emmentaler” with vinegar and oil,
red onions, gherkins and bread 13,90

Homemade “Bratensülze” (meat in aspic)
with vinegar and oil, red onions, egg, mixed pickles and fried potatoes 12,90

Cold roasted pork
with horseradish, red onions and bread 13,50

“Gröstl”
Roast pork, potatoes, onions, marjoram, fried egg and dark beer sauce 15,90



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DESSERTS

Apple fritters dipped in cinnamon sugar, with vanilla ice cream and whipped cream	8,90
Warm apple strudel with vanilla ice cream and whipped cream	8,50
Freshly baked chocolate cake with vanilla ice cream	11,50
Plum mascarpone parfait with plum compote	9,90
Chestnut tiramisu with pickled figs	8,50
Coffee chocolate crème brûlée with quince chutney	9,50
Ice cream selection without/with whipped cream	7,50 / 8,50
vanilla	
strawberry	
chocolate	
pro scoop 2,50 / cream 1,00	

COFFEE / TEA

Cup of Coffee/ Mug of coffee	3,50 / 4,50
Cappuccino	4,20
Espresso / Double Espresso	3,20 / 4,90
Latte Macchiato	4,20
Milk coffee	4,20
Cup of coffee Hag / Portion of coffee Hag	3,50 / 5,50
Glass of tea	3,50
Hot chocolate	4,20

Bon appetit!

We wish you a pleasant stay

Family Seidl and the Hotel zur Mühle Team

A menu with all the information about the allergy regulations
can be obtained from the service staff on request!