



WELCOME TO HOTEL ZUR MÜHLE

Glas Prosecco		5,90
Maracuja Sprizz		8,60
Aperol Sprizz		8,60
Hugo		8,60
Pfiff / Schnitt	0,25 l	3,90

STARTERS

In rosemary butter fried buffalo mozzarella cheese cigar

with fennel, radicchio, blood orange
and spicy walnut honey pesto

16,90

Grilled chicory with poached egg

bacon, pea cress and pumpkin puree

16,90

SOUPS

Liver dumpling soup

with fresh chives

7,50

Pancake soup

with fresh chives

6,90

Creamy spinach soup

with white wine, butter croutons and poached egg

8,90

MAIN DISHES

Roasted pork Bavarian style

with potato dumplings and a cabbage bacon salad 19,90

½ roasted pork knuckle

served with potato dumplings and a cabbage bacon salad 22,50

Portion of crispy pork knuckle

with dark beer sauce, sauerkraut and fried potatoes 18,50

„Wiener Schnitzel“

veal with roasted potatoes 31,90

Entrecôte roast beef with onions and roasted potatoes

34,50

„Mühlenteller“

grilled medallions of beef fillet and chicken breast,
pepper and brandy cream sauce, market vegetables
and spaetzle 33,50

Whole roasted Kikok chicken breast

with vegetable risotto and spicy walnut honey pesto 28,50

Braised veal shoulder

in port sauce with chicory, carrots and pumpkin puree 28,50

FISH

Cod fillet fried in brown butter

with chicory, carrots and pumpkin puree 28,50

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

Vegetable risotto

with spicy walnut honey pesto 19,50

Lukewarm quiche with pumpkin and chestnuts

with fennel radicchio salad and blood orange 18,50

SALADS

“Gardener’s Salad”

with champagne and white wine dressing

<i>small</i>	6,50
<i>large</i>	12,50

„Schmankerlsalat“

breaded strips of chicken breast in herb crust
served with fresh leaf salad, sweetcorn, tomatoes
and sour cream-herb dressing

21,50

Grilled cod fillet

with fennel and radicchio salad, blood orange
and spicy walnut honey pesto, served with baguette

28,90

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

14,50



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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

Spiced panna cotta
with marinated blood orange 9,50

Ice cream selection without/with whipped cream 7,50 / 8,50

vanilla
strawberry
chocolate
pro scoop 2,50 / whipped cream 1,00

COFFEE / TEA

Cup of Coffee/ Mug of coffee 3,60 / 4,60

Cappuccino 4,30

Espresso / Double Espresso 3,30 / 4,90

Latte Macchiato 4,30

Milk coffee 4,30

Cup of coffee Hag / Portion of coffee Hag 3,60 / 5,60

Glass of tea 3,60

Hot chocolate 4,30

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!