



Hotel-Gasthof zur Mühle
I S M A N I N G

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

Baked burrata

with spicy parsley roots and tomatoes 17,50

Grilled trevisano with poached egg,

bacon-butter and chickpea puree 17,50

SOUPS

Liver "spätzle" 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 21,90

½ roasted pork knuckle

served with potato dumplings and a cabbage bacon salad 23,90

Portion of crispy pork knuckle

with dark beer sauce, sauerkraut and fried potatoes 19,90

„Wiener Schnitzel“

veal with roasted potatoes 31,90

Entrecôte roast beef with onions and roasted potatoes

34,50

„Mühlenteller“

grilled medallions of pork fillet and chicken breast,
pepper and brandy cream sauce, market vegetables
and spaetzle 29,50

Grilled duck breast

with parsley root cream, beluga lentil-butter,
king trumpet mushrooms and soy glaze 31,90

Grilled pork fillet

with chickpea puree, bacon-butter,
green beans and sauce all'arrabbiata 28,50

FISH

Bouillabaisse

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

Grilled salmon fillet

with chickpea puree, bacon-butter,
green beans and sauce all'arrabbiata 29,90

Grilled sea bass

with parsley root cream, beluga lentil-butter,
king trumpet mushrooms and soy glaze 33,50

VEGETARIAN

Homemade „Käsespätzle“

with freshly roasted onions 15,50

Baked potato-feta cordon bleu

with spicy parsley roots and tomatoes 19,50

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 21,50

Grilled king trumpet mushrooms
with beluga lentils, trevisano, frisée lettuce,
served with aioli and baguette 21,50

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
Pistachio honey parfait with apple compote	12,50
Ice cream selection without/with whipped cream	7,50 / 8,50
vanilla strawberry chocolate	
per 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!