



Welcome!

Finally, we can be there for you again - with unchanged passion for cooking and excellent service!

We are focused on the best of our region and offers lean, precise and fresh cuisine:

This is what "Nordhessen" tastes like today!

We stay true to ourselves with high-quality meat specialties and fresh fish. At the same time, we are reinventing ourselves and so we are growing contrary to the demand for lighter dishes. Aromatic, delicious and varied.

With us you will find the right room for every occasion. We are happy to cook individual menus for more than 10 guests by arrangement and pre-order. Please feel free to talk to our service staff!

We are very pleased to take you with us on this journey.
Stay curious!

Yours sincerely,
the team of "Pfeffermühle"

Miguel Serodiô da Conceição
Restaurant and Event Manager

Bastian Arendes
Executive Chef



DAILY RECOMMENDATIONS

Euro

Chestnut and celery soup

venison ham

€ 7.50

*

Mildly smoked goose breast

lamb's lettuce | pomegranate | walnut

€ 14.50

*

Roasted venison fillet

black salsify | cranberry jus

potato noodles

€ 29.50

*

¼ Classic goose

red cabbage | kale | goose jus | baked apple

potato dumplings | lamb's lettuce

€ 30.50

*

¼ German free range goose (only pre-order)

red cabbage | kale | goose jus | baked apple

potato dumplings | lamb's lettuce

€ 42.50

*

Schnitzel from hessian wild boar

hazelnut breading | brussels sprouts

homemade spaetzle | cranberry jus

€ 24.50

*

Fillet of winter-codfish

dijon sauce | leaf spinach | jacket potato

€ 26.50

*

Speculoos cannelloni

mulled wine fig | gingerbread ice cream

€ 9.50



STARTERS

Euro

Winter salad

roasted kernels | croutons
balsamic dressing (vegan)

€ 7.00

Wild herbs salad

roasted kernels | croutons
homemade fjord salmon | honey mustard
balsamic dressing (vegetarian)

€ 15.50

other dressings:

yogurt dressing | herb dressing

Beetroot carpaccio

hazelnut vinaigrette | grained cream cheese
hazelnuts | lamb's lettuce (vegetarian)

€ 11.00

Hessian vitello

pink veal | Frankfurt green sauce
beetroot | salads

€ 13.00

SOUPS

Boiled beef broth

vegetable strips | herb threads

€ 6.50

Potato soup

veek | garlic pepper | bacon

€ 6.00

Jerusalem artichoke foam soup

grilled avocado (vegetarian)

€ 7.00



MAIN COURSES

Euro

Braised beef cheek from limousin beef

Romanesco | celery puree

€ 27.50

Burger

Angus beef from Stiens beef
portwine onions | pasture cheese from Trendelburg
tomato sauce
sweet potato fries

€ 21.00

Veggi burger

cous-cous with spinach and carrot
mint yogurt | vegetable fries

€ 16.50

Veal schnitzel

lukewarm potato salad | cranberries
cucumber-salat with dill

€ 22.50

Kikok chicken breast

herbal Velouté | tomato and leek vegetables
roasted potatoes

€ 20.50

„Pfeffersack“

rolled rump steak with ham and onions
pepper jus | green beans | french fries

€ 22.00

Beef fillet from young bull (250 g)

purple carrots | port jus potato fritters

€ 38.50



MAIN COURSES

Euro

**Dry aged roast rack from the straw pig (about 400g)
butcher's shop Klare**

BBQ butter | salad

Herb and potato corners

€ 26.00

fried brook trout

Riesling foam | Vanilla savoy cabbage

Beluga lentils

€ 21.50

Classic goose breast

Balsamic cinnamon jus | Mashed turnip,
apple and ginger

sugar snap

€ 27.50

Chestnut-Potato-Gnocchi

Fig | walnut | Lamb's lettuce
(vegetarian)

€ 17.00

Green vegetable curry

Wasabi nuts | soy lime dip

Basmati rice (vegan)

€ 18.50



DESSERTS

Euro

Tiramisu from the Hütt beer

pear | chocolate crumbs

€ 9.00

Orange creme brulee

with two kinds of Valrhona chocolate

€ 9.50

Sweets

espresso with a small
sweets from the patisserie

€ 5.00

Selection of cheeses

fig mustard and fruit chutney
black bread

€ 13.00

Sorbet variation

seasonal fruits (vegan)

€ 8.00

If you have any major intolerances or allergies, please feel free to contact our service staff. Many thanks.