

Welcome to our „Pfeffermühle“!

Our restaurant manager, head chef and the entire "Pfeffermühlen" team are here for you with a great passion for cooking and excellent service.

We focus 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 you 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 „Pfeffermühlen“ team

Miguel Serodiô da Conceição

Restaurant- and banquet manager



Starters

Euro

small salad (vegan)

roasted kernels | croutons | sprouts

balsamic dressing

5,50 €

other dressings: yoghurt dressing | herb dressing

goat cheese

mango | bresaola | wild hearbs

12,00 €

Young bull carpaccio

balsamico | rucola | parmesan | pine nuts

16,00 €

Lukewarm char from the local fish farming „Rameil“

wild garlic | green asparagus | millet

16,00 €

potato-canneloni (vegan)

carrot | chervil | hazelnut | capers

12,00 €

Soups

Boiled beef broth

vegetable strips | herb threads

7,00 €

Potato soup

bacon | onion | leek

7,50 €

carrot soup with ginger (vegan)

hazelnuts | chervil

6,50 €

Main Courses

Euro

„Pfeffersack“

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

25,00 €

Rump steak 250g from Limousin beef

herb butter | mediterranean vegetables
potato gratin

33,00 €

Veal schnitzel

cranberries | parsley potato
small salad

25,00 €

pork tenderloin

caraway jus | fried mushrooms | fried potatoes

23,00 €

Corn chickenbreast

zucchini and tomato vegetables | basmati rice

23,00 €

Burger

angus beef from local butcher “Stiens beef”
redwine onions | cheddar | french fries

21,00 €

Rack of lamb in puff pastry

thyme jus | bean-cassoulet

34,00 €

Large salad (vegan)

roasted kernels | croutons | sprouts

mushrooms | balsamic

12,00 €

other dressings: yoghurt dressing | herb dressing

toppings:

chickenbreast

10,50 €

black-tiger prawn

11,00 €



Main Courses

Euro

Roasted charfilet from the local fish farming „Rameil“

saffron foam | risotto | spinach

26,00 €

swordfish

lemongrass foam | green asparagus | polenta slices

29,00 €

Bömlo salmon fillet

beurre blanc | mashed potatoes and celery
small salad

24,00 €

Tagliatelle

black-tiger prawns | wild garlic
cherry tomato

17,50 €

Vegetarian and Vegan

Green vegetable curry (vegan)

soy-lime dip | wasabinuts
basmati rice

19,00 €

Veggi-Burger (vegetarian)

mint yogurt | couscous with carrots and spinach
vegetable fries

16,50 €

Dessert

Euro

„Appel“

mascarpone | calvados | banger

12,00 €

Rhubarb vanilla slices

rhubarb | sponge cake | white chocolate

9,50 €

Strawberry parfait

brownie | crème au chocolat | mint

10,50 €

Sorbet variation (vegan)

seasonal fruits

9,00 €

Sweets

espresso with a small
sweets from the patisserie

5,50 €

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

Many thanks.