

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

6,00 €

other dressing: sour cream dressing

goat cheese

peach | pumpernickel | wild hearbs

13,00 €

Young bull carpaccio

balsamico | rucola | parmesan

pine nuts | cherry tomatoes

16,00 €

Vitello Tonnato

pink veal | tuna | capers | anchovies

16,00 €

Antipasti tarts (vegan)

rucola | garlic toasted bread

12,00 €

Soups

Boiled beef broth

vegetable strips | herb threads

7,50 €

Tomato essence

basil dumplings

9,00 €

Cold cucumber soup (vegan)

7,00 €



MAIN COURSES

Euro

Beef filet 250g

Pepper butter | fried mushrooms | fried potatoes

45,00 €

„Pfeffersack“

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

25,00 €

Rumpsteak 250g

herb butter | mediterranean vegetables

potato gratin

33,00 €

Veal schnitzel

cranberries | parsley potato
small salad

25,00 €

Pork tenderloin with spicecrust

jus | baked vegetables | herb potato cookies

24,00 €

Burger

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

21,00 €

Saltimbocca from the chicken breast

serrano foam | cherry tomatoes
sage and mushroom risotto

23,00 €

Lamb carre

jus | baby carrots | truffled polenta slices

38,00 €

MAIN COURSES

Euro

Large salad (vegan)

roasted kernels | croutons | sprouts

mushrooms | balsamic

13,00 €

other dressings: yoghurt dressing | herb dressing

toppings:

chickenbreast

10,50 €

black tiger prawn

11,00 €

Fried whole plaice 350g

Finkenwerder style | fried potatoes | small salad

29,00 €

tuna

mango-chilli wok | sesame | rice

34,00 €

Black Tiger shrimp bowl

aioli | mediterranean vegetables | toasted garlic bread

28,00 €

Tagliatelle

spinach rieslingsauce | salmon

cherry tomatoes

17,50 €

Vegetarian and Vegan

Sweet potato gnocchi

goat cheese | thyme | walnut

19,00 €

Chickpea and vegetable patty (vegan)

wild herb salad | tofu | herb dip

19,00 €



Dessert

Euro

White chocolate creme brulee

mango and passion fruit sorbet

9,50 €

Strawberry parfait

brownie | crème au chocolat | mint

11,00 €

chocolate

strawberry | yoghurt | crackle crystals

9,00 €

Sweets

espresso with a small
sweets from the patisserie
or with homemade pralines

5,50 €

8,00 €

Sorbet variation (vegan)

seasonal fruits

9,50 €

Ice cream per scoop

chocolate
vanilla
strawberry
hazelnut

2,00 €

other toppings: whipped cream, chocolate sauce

0,70 €

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

Many thanks.

