

## 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 offer 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

Patrik Michel  
Chef



## Starters

### Small salad (vegan)

roasted kernels | croutons | sprouts

balsamico dressing

6,00 €

other dressing:

sour cream dressing | herb dressing

### Goat cheese

marinated pear | walnut

13,00 €

### Young bull carpaccio

balsamico | rucola | parmesan

pine kernels | cherry tomatoes

16,00 €

### House-pickled salmon

apple | horseradish | sour cream

14,50 €

### Tartar from beetroot (vegan)

rucola | capers | onions

12,00 €

## Soups

### Boiled beef broth

strips of vegetables and pancakes

7,50 €

### Porcino essence

Herb dumplings

9,00 €

### Pumpkinsoup (vegan)

candied pumpkinseeds | pumpkinseedoil

7,00 €

## Main courses

### Fried deer

juniperjus | wild mushrooms  
Muskovado-pumpkin mash 36,00 €

### Blanquette of venison

cranberry | mushrooms | bread roll 24,00 €

### Classic beef roulade

mashed potatoes | cream savoy cabbage 23,00 €

### „Pfeffersack“

rolled rumpsteak with ham and onions  
pepper jus | green beans | bacon | french fries 25,00 €

### Rumpsteak 250g

herb butter | mediterranean vegetables  
baked potato | chivecream 33,00 €

### Veal schnitzel

cranberries | parsley potato | cucumber salad 25,00 €

### Filets of beef | pork | chicken

jus | baked vegetables | fried potatoes 26,00 €

### Burger Angus-Beef from local butcher „Stiens Beef“

tomatosalsa | BBQ-sauce | bacon | cheddar  
onions | potato wedges 21,00 €

### Chickenbreast

herb cream sauce | wild broccoli  
potato-thyme soufflé 24,00 €

### Swiss- Style sliced veal

champignons | spaetzle | salad with sour cream dressing 29,00 €

## Main courses

### Large salad (vegan)

roasted kernels | croutons | sprouts

fried mushrooms | balsamico

13,00 €

other dressings:

sour cream dressing | herb dressing

### Toppings:

house-pickled salmon

9,00 €

chickenbreast

10,50 €

black tiger prawn

11,00 €

### Gilthead seabream filet

white wine sauce | mediterranean vegetables

rosemary potatoes

24,00 €

### Variation of fish

shellfish sauce | wild broccoli | saffronrice

29,00 €

## Vegetarian and Vegan

### Cheese spaetzle

Gruyère | roasted onions | Salad with sour cream

19,00 €

### Pumpkin ragout

tofu | tomato | cashew | spinach

19,00 €



## Dessert

### Small cake of creme brulee

baiser | fruits 9,50 €

### Trilogy of chocolate

hazelnut | orange | mint 9,50€

### Sweets

espresso with small  
sweets from the patisserie 5,50 €  
or with homemade pralines 8,00 €

### Sorbet variation (vegan)

seasonal fruits 9,50 €

### Ice cream per scoop

chocolate 2.00 €  
vanilla  
strawberry  
walnut

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.



## Our recommendation

### **Porcino essence**

herb dumplings

9,00€

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### **Linguine**

lemon white wine sauce | crayfish

19,00€

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### **Sorbet from white peach**

4,50€

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### **Fried deer**

juniperjus | wild mushrooms

Muskovado-pumpkin mash

36,00€

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### **Small cake of crème brûlée**

baiser | fruits

9,50€

5-course menu: 69,00€

4-course menu (without Linguine): 57,00€

3-course menu (without Linguine and Sorbet): 49,00€