

## **Welcome to our Pfeffermühle!**

Our restaurant manager, head chef and the entire team Pfeffermühle are happy to be here for you with a great passion for cooking and an excellent service.

### **This is what “Nordhessen” tastes like today**

Traditional meat specialties and fresh fish come along with a variety of light and delicious dishes using seasonal and regional vegetables and products.

Looking for the right menu for any occasion? We are pleased to offer you a menu entirely according to your wishes.

We are happy to be there for you!

Team Pfeffermühle

**Miguel Serodiô da Conceição**

Restaurant and banquet manager



## 5 course menu

Beef tartare | anchovy | capers

Mustard | shallots

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Grilled marinated green asparagus  
radishes | parmesan | balsamic vinegar

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Lemon sorbet

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May-Plaice „Finkenwerder Art“ | Parsely

New potatoes | cucumber salad

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White chocolate nousse | strawberry  
grand manner

€ 69.00

## Appetizers

<b>Wild garlic soup</b> croutons	€ 8.00
<b>Beef consommé</b> flädle   vegetable stripes	€ 7.50
<b>Colourful garden salad</b> sour cream or balsamic vinegar   seeds   croutons	€ 6.00
<b>Carpaccio from beef tenderloin</b> parmesan   rocket   aged balsamic	€ 16.00
<b>Tartare of home-cured salmon</b> apple   crème fraîche   dill   hash browns	€ 16.00
<b>Burrata</b> braised tomato   rocket   balsamic vinegar	€ 13.50

## Main courses

<b>Sirloin, 250 g from free-range cattle</b>	€ 34.00
fried onion   herb butter   baked potato   chive curd	
<b>„Zürcher Geschnetzeltes“ sliced veal</b>	€ 29.00
mushrooms   cream   potato rosti   salad	
<b>Fillet of Atlantic salmon</b>	€ 27.00
teriyaki   wild broccoli   fragrant rice	
<b>Prawns</b> (served in a small pan)	€ 29.00
lime   chili   coriander   parsley   aioli toast	
<b>Green Curry</b> (vegan)	€ 18.00
cashew   spinach   jasmine rice   sprouts	
additional:	
chicken breast	€ 8.00
black tiger prawns	€ 12.00
<b>Gnocchi</b> (vegetarian)	€ 17.00
gorgonzola   pear   walnut	

## Classics

**“Pfeffersack”** (rolled sirloin) € 27.00

pepper cream | bacon beans | french fries

**Cordon Bleu** (veal) € 27.00

fried potatoes | cranberries

salad with sour cream dressing

**Cutlet** (pork) € 19.00

mushrooms | bearnaise | french fries

salad with sour cream dressing

**Veal liver** € 23.00

mashed potatoes | onions | apple

**Slices of sirloin** (cold, medium cooked) € 21.50

salad garnish | tartar sauce | fried potatoes

gherkin

## Dessert

<b>Three kinds of eggnog</b>	€ 9.50
<b>Valrhona chocolate</b> raspberry   crème pâtissière	€ 11.00
<b>Variety of sorbets</b> white peach   raspberry   lemongrass	€ 10.50
<b>Candy</b> espresso with a small candy from the patisserie	€ 6.00
<b>Ice cream</b> (per scoop) chocolate vanilla strawberry hazelnut	€ 2.00
Toppings: whipped cream, chocolate sauce	€ 0.70

In case of intolerance or allergies, please contact our service staff.

