

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

Patrik Michel

Headchef



5 course menu

Caramelized goatcheese

mango | balsamic vinegar | herbs

★

Gazpacho

pepper | tomato | celery | garlic

★

White Peach sorbet

★

Lime and basil ravioli

nut butter | parmesan cheese | cherry tomatoes | rocket

★

Yoghurt passionfruit

baiser | crunch

€ 52.00

Appetizers

Gazpacho	€ 7.00
pepper tomatoes celery garlic	
Beef consommé	€ 7.50
"flädle" vegetable stripes	
Colourful garden salad	€ 6.50
sour cream or balsamic vinegar seeds croutons	
Caramelized goat cheese	€ 13.00
mango balsamic vinegar herbs	
Black tiger prawns	€ 16.00
olive oil garlic chili aioli	
Beef terrine	€ 14.00
vegetables horseradish frisée	

Main courses

Sirloin, 250 g from free-range cattle € 35.00

fried onion | herb butter | baked potato | chive curd

Beef filet 200 g €39.00

celery puree | red wine basil shallots

Cordon Bleu (veal) € 27.00

fried potatoes | cranberries

salad with sour cream dressing

Sea bass € 33.00

lemon capers butter | rosemary potatoes

salad with balsamic vinegar

Green Curry (vegan) € 18.00

cashew | spinach | jasmine rice | sprouts

additional:

chicken breast € 8.00

black tiger prawns € 12.00

Lime and basil ravioli € 19.50

nut butter | parmesan cheese | cherry tomatoes | rocket

Classics

“Pfeffersack” (rolled sirloin with bacon)	€ 27.00
pepper cream green beans and bacon french fries	
Cutlet (pork)	€ 19.00
mushrooms bearnaise french fries	
salad with sour cream dressing	
Castelo branco	€26.00
pork filet ham mushrooms bearnaise cheese	
tomatoes cooked potatoes	
Slices of sirloin (cold, medium cooked)	€ 21.50
salad garnish tartar sauce fried potatoes	
gherkin	
Pot au feu of different fishes	€ 33.00
crustacean sauce morels butter noodles	
salad with balsamic dressing	
Ceasar salad	€21.00
chicken breast parmesan cheese croutons	
bacon mushrooms	

Dessert

Yoghurt passionfruit € 11.00
baiser | crunch

Crème brûlée € 8.00
vanilla | fruits

Variety of sorbets € 10.50
white peach | wild berry | mango

Candy
espresso with a small
candy from the patisserie € 6.00

Ice cream (per scoop) € 2.00
chocolate
vanilla
strawberry

Toppings: whipped cream, chocolate sauce € 0.70

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

