

Mill menu

Monday - Thursday

*Our menu may not be the largest, but
our dishes are always freshly prepared!*

Soup of the day

with baguette 6,80 €

Homemade goulash soup

with baguette 9,50 €

“Mill Plate”

*Wild salami from local forests, mountain cheese, marinated olives,
olive oil from Sicily, served with baguette and butter* 18,50 €

Classic tarte flambée

topped with crème fraîche, onions, bacon, and spring onions 14,50 €

Mediterranean tarte flambée

*topped with crème fraîche, onions, sheep's cheese, peppers
and olives* 14,50 €

Vegetarian potato and vegetable casserole

topped with cheese 16,50 €

Vegetarian "Mühlenkäsespätzle"

with roasted onions and tomato salad 16,50 €

Caesar salad Crisp romaine lettuce

Iceberg lettuce with Caesar salad dressing, croutons, Parmesan cheese, and baguette 14,50 €

with chicken 18,50 €

Breaded pork schnitzel with fried potatoes and salad bouquet

Viennese style 18,50 €

Hunter style 19,80 €

Gypsy style 19,80 €

"Westerwald ash roast"

Pork neck with bacon and onions, served with fried potatoes and coleslaw 19,80 €

“Mill pan”

*Pork fillet in Burgundy sauce,
served with fried potatoes and bacon beans*

23,90 €

“Venison pan”

*Venison goulash served with homemade apple red cabbage
refined with red wine and spaetzle*

26,00 €

“We smoke it ourselves at the Hüttenmühle”

*Fresh, whole smoked trout cooked in the oven
with fried potatoes and horseradish cream*

23,80 €

or with bread and horseradish cream

19,50 €

Fresh Hillscheider lamb ossobuco from Shepherd Jakobs

*Braised lamb with bone, garlic,
and lots of fresh herbs, served with rosemary potatoes
and beans*

26,50 €

For children

Spaghetti made from organic wheat

with homemade tomato sauce

10,50 €

Nuremberg bratwurst

with fried potatoes and ketchup

12,80 €

Sweet and delicious, also for dessert

Fresh Kaiserschmarrn

with apple sauce

9,50 €

Coup Danmark

Vanilla ice cream with chocolate sauce and whipped cream

7,50 €

Hot love

Vanilla ice cream with hot berries and whipped cream

7,50 €

Panna Cotta with fruit sauce

5,50 €

Mill menu

Friday & Saturday

Soup of the day

with baguette 6,80 €

Homemade goulash soup

with baguette 9,50 €

Breaded pork schnitzel with fried potatoes and coleslaw

Viennese style 18,50 €

Hunter's style 19,80 €

Gypsy style 19,80 €

Westerwald ash roast

*Pork neck with bacon and onions, served with
fried potatoes and coleslaw* 19,80 €

Fresh whole smoked trout cooked in the oven

with bread and horseradish cream 19,50 €

or with fried potatoes 23,80 €

“Venison pan”

Venison goulash served with homemade apple red cabbage

refined with red wine and spaetzle

26,00 €

“Mill cheese spaetzle” vegetarian

with roasted onions and tomato salad

16,50 €

Caesar salad

Crisp romaine and iceberg lettuce with Caesar salad dressing,

croutons, and Parmesan cheese with baguette

14,50 €

Classic tarte flambée

topped with crème fraîche, onions, bacon and spring onions

14,50 €

Mediterranean tarte flambée

topped with crème fraîche, onions, sheep's cheese,

peppers and olives

14,50 €

Dezember 2025, subject to change

Please ask our service staff about allergens and additives!