

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

Goat cheese praline

fig | pistachio | chervil



Porcini mushroom consommé

herb dumplings | puff pastry stick



Mandarin sorbet



Venison fillet

juniper berry sauce | muscovado pumpkin puree | wild mushrooms



“Schwarzwälder Kirsch” dessert

cherry | brownie | ganache | “Kirschwasser” (liquor)

72,00 €

Appetizers

Colourful garden salad

7,50 €

sour cream or balsamic vinegar | seeds | croutons

Lamb ´s lettuce

8,50 €

sour cream dressing | cherry tomatoes | pine seeds

Goat cheese praline

13,50 €

fig | pistachio | chervil

Smoked duck breast

14,00 €

cashews | raspberry vinaigrette
spice jam

House-Cured salmon tartare

17,00 €

sour Cream | "Granny Smith" apple | sesame cracker

Porcini mushroom consommé

9,00 €

herb dumplings | puff pastry stick

Pumpkin cream soup

7,00 €

seeds | oil

Main courses

Barbary duck breast 32,00 €

orange Sauce | green beans | "Schupfnudeln" (potato noodles)

Venison fillet 37,00 €

juniper berry sauce | muscovado pumpkin puree | wild mushrooms

Pan-Seared monkfish 33,00 €

saffron risotto | melted tomato | broccoli florets

Dover sole market price

clarified butter | parsley potatoes

salad with balsamic dressing

Tagliatelle starter 16,00 €

parmesan sauce | pèrigord truffles (tuber melanosporum) main 23,00 €

Hokaido pumpkin ragout 21,00 €

tofu | spinach | tomato | cashews | rice

Classics

200g Rumpsteak surf&turf 37,00 €

black tiger prawn | garlic butter
ratatouille | rosemary potatoes

“Pfeffersack“ (rolled rumpsteak with ham) 28,00 €

pepper cream | green beans and bacon | french fries

Cutlet (pork) 19,50 €

sour cream | bacon | onion | french fries
salad with balsamic dressing

Castelo Branco 27,00 €

pork filet | mushrooms | bearnaise | cheese
tomatoes | duchess potatoes
salad with balsamic dressing

Veal cordon bleu 28,00 €

cranberries | warm potato salad
Radishes | Lemon

Venison goulash 26,00€

cranberries | “Eierspätzle” (egg noodles)
lamb ´s lettuce with sour cream dressing

Dessert

Variety of sorbets 10,50 €
cherry | wildberry | mandarin

Mandarin parfait 9,50 €
almond crisp

“Schwarzwälder Kirsch“ dessert 11,00 €
cherry | brownie | ganache | “Kirschwasser” (liquor)

Variety of desserts 8,00 €
café crème brûlée | plum compote | vanilla ice cream

Espresso with a small sweet 6,00 €

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

