

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

Carpaccio of beefsteak tomato

burrata | pine seeds | basil oil

Fruity curry soup

prawn | cilantro

Lemon sorbet

Grilled fillet of arctic char

beurre blanc | crayfish | spinach
dauphine potatoes

Almond cake

popcorn ice cream | caramel

72,00 €

Starters

Colorful garden salad	8,50 €
balsamic vinegar seeds croutons	
Panko-crusted black tiger prawn	17,00 €
wakame seaweed sesame chili	
Pâté of the „Landschwein“ (pork) and beef	19,00 €
morels truffle port wine reduction chervil	
Carpaccio of beefsteak tomato	16,50 €
burrata pine seeds basil oil	
Fruity curry soup	11,00 €
black tiger prawn cilantro	
Consommé of the „Weiderind“ (beef)	9,50 €
“Grießnockerl” dumplings parsley	

Main courses

Rumpsteak 250g	39,00 €
café de paris butter port wine onion french fries	
Grilled fillet of arctic char	34,00 €
beurre blanc crayfish spinach dauphine potatoes	
Chicken breast stuffed with spinach and feta	29,00 €
chili-tomato cream sauce almond rice salad in balsamic dressing	
Sous vide beef brisket 68 C. / 72h	28,00 €
horseradish carrot celery leek butter potatoes	
“Münchner Schnitzel” (pork cutlet)	21,00 €
mustard horseradish fried potatoes lemon cucumber salad	
Stuffed eggplant	21,00 €
soy-mint dip zucchini pepper red onion leek cilantro sesame pine seeds rosemary potatoes	
Beetroot Gnocchi	19,50 €
goat cheese spinach walnut cherry tomato	

Classics

„Pfeffersack“ (rolled rumpsteak filled with ham) 29,50 €
pepper sauce | beans with bacon | french fries

Dover sole (as a whole) Market Price
melted butter | lemon | parsley potatoes
salad in sour cream dressing

Castelo Branco 28,50 €
pork fillet | tomato basil cream | béarnaise | mushrooms
cheese | tomato | herb potato cookies
salad in balsamic dressing

„Zürcher Geschnetzeltes“ (sliced veal) 31,50 €
cream sauce | mushrooms | “Rösti” fried grated potatoes
salad in sour cream dressing

Dessert

Variety of desserts	12,00 €
baba au rhum mousse au chocolat vanilla panna cotta passion fruit	
Almond cake	11,00 €
popcorn ice cream caramel	
“Nougat Topfenknödel” (dumplings)	9,50 €
fruits in rum “Honighippe”	
Variety of sorbets	12,00 €
fruit sauce fruits	
Espresso with a small sweet	7,00 €

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

