

Main Courses

Rumpsteak 250g 39,00 €
bean cassoulet | baked potato balls | rosemary jus

Loup de Mer (seabass) 38,00 €
Fregola Sarda | honey tomato | lemon thyme sauce | coralchip

Saddle of lamb 38,00 €
herb crust | jus | ratatouille tartlet | rosemary potatoes

Large Salad 14,00 €
balsamic dressing | cherry tomatoes | onion | sprouts
pine nuts

Side Orders

baked feta cheese 8,00 €

honey caramelized chicken breast strips 9,50 €

Fregola Sarda 23,00 €
artichoke | green asparagus | parmesan | pine nuts

Zucchini fritters 19,00 €
cress | tofu | tomato ragout | herbal oil (vegan)

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 with balsamic dressing

Beef fillet tips 31,50 €
mushroom | jus | herb spaetzle | small salad

“Wiener Schnitzel” (Calf cutlet) 21,00 €
cranberries | parsley potatoes | cucumber salat

Desserts

Affogato 6,00 €
vanilla ice cream topped with espresso

Three kinds of Valrhona chocolate 12,00 €
mousse | soufflé | Icecream

Fresh strawberries 10,50 €
vanilla | pistachio | marsala foam

Variety of sorbets 12,00 €
fruit sauce | fruits

Cheese selection cow and goat 19,00 €

Starter

Colorful garden salad 8,50 €
balsamic vinegar | seeds | croutons

Burgundy snails 12,00 €
Café de Paris | toast

Caramelized goat cheese 15,50 €
saffron pear | pistachio | aged balsamic

Carpaccio of beef 19,50 €
olive oil | arugula | Grana Padano | pine nuts

Confit brown trout 17,00 €
caviar | cucumber | dill

Wild garlic soup 9,50 €

Consommé of „Weiderind“ (beef) 9,50 €
“Grießnockerl” dumplings | parsley potatoes

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

Welcome to our *Pfeffermühle*!

Be Curious!

Our Restaurant manager, head chef, and the entire *Pfeffermühle*-Team are here with great passion for cooking and excellent service. We focus on the best of the region and offer a delicious and balanced fresh cuisine.

This is how *Nordhessen* tastes today!

With high-quality meat specialties and fresh fish, we stay true to our roots. At the same time, we reinvent ourselves and meet the growing demand for lighter dishes.

Aromatic and no less rich and diverse.

You will find the perfect space for every occasion with us. We are delighted to cook individual menus for you, starting from 10 people, upon arrangement and advance booking. Please feel free to ask our service staff for more information!

Your *Pfeffermühlen*-Team

Miguel Serodiô da Conceição
Restaurant and Banquet Manager

Patrik Michel
Head Chef

Asparagus from Kassel

Asparagus cream soup 9,00 €

Salad of white and green asparagus 15,00 €
strawberry | chive vinaigrette

Portion of asparagus 26,00 €
potatoes | hollandaise | butter

Side Orders

Small Wiener Schnitzel 12 €

Fried fillet of salmon 12 €

Rosemary ham 9,00 €