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

baked feta cheese 8,00 €

Side Orders

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)

melted butter | lemon | parsley potatoes

salad in sour cream dressing

Castelo Branco

pork fillet | tomato basil cream | béarnaise | mushrooms

cheese | tomato | herb potato cookies

salad with balsamic dressing

Beef fillet tips

mushroom | jus | herb spaetzle | small salad

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

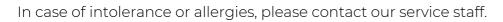


Desserts

esserts

Affogato	6,00 €	Colorful garden salad	8,50 €
vanilla ice cream topped with espresso		balsamic vinegar seeds croutons	
Three kinds of Valrhona chocolate	12,00 €	Burgundy snails	12,00 €
mousse souffle Icecream		Café de Paris toast	
Fresh strawberries	10,50 €	Caramelized goat cheese	15,50 €
vanilla pistachio marsala foam	12.00.6	saffron pear pistachio aged balsamic Carpaccio of beef	19,50 €
Variety of sorbets fruit sauce fruits	12,00 €	olive oil arugula Grana Padano pine nuts	,
Cheese selection cow and goat	19,00 €	Confit brown trout caviar cucumber dill	17,00 €
		Wild garlic soup	9,50 €
		Consommé of "Weiderind" (beef)	9,50 €
		"Grießnockerl" dumplings parsley potatoes	

Starter





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 Patrik Michel
Restaurant and Banquet Manager 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 $12 \in$ Fried fillet of salmon $12 \in$ Rosemary ham $9,00 \in$

