



„Village of the senses“ Höfgen

OUR DISHES TASTE BETTER THAN ARTIFICIAL INTELLIGENCE CAN DESCRIBE THEM.

Starters & Soups

Mill Miniatures ¹⁻¹¹

Variety of small delicacies
with butter and baguette

35 for one person 13,00

36 for two persons 25,00

31 Seasoned Pork Meat

Cheese / lemon / toast 11,00

32 Cured Salmon Trout ³

Smoked trout mousse / horseradish /
marinated chanterelles / oil 13,00

11 Lemon-Chicken-Soup

Couscous / feta cheese / garlic /
sorrel 8,00

12 Fruity Tomato Soup

Mozzarella / pesto 8,00

13 Parmesan Soup ²

Fried chanterelles 9,00



Additives : 1) with coloring 2) with preservative 3) with antioxidant 4) with flavor enhancer 5) sulphurized
6) blackened 7) with phosphate 8) contains quinine 9) contains caffeine 10) with flavoring 11) cured 12) with sweetener

ALL IMAGES WERE DIGITALLY CREATED AND MAY DIFFER FROM REALITY.

Light & Vegetarian

56 Tomato Salad with Burrata

(vegetarian)

Spanish olive oil / sea salt / balsamic vinegar /
avocado / garlic / baguette 22,00

57 Vegetable-Pappardelle with Peanut Sauce

(vegan / lactose-free / gluten-free)

Carrots / zucchini / leek /
tofu / soy /
edamame 23,00

58 Grilled Salmon Fillet on Chanterelle Risotto ⁷

Snow peas / peas / herb Riesling sauce /
mustard caviar 32,00

59 Cheese Dumplings in Chanterelle Cream Sauce

(vegetarian)

Appenzeller cheese / chives 25,00

60 Creamy Pasta with Prawns

Black Tiger prawns (200 g) / linguine /
garlic / chili / peas /
tomato ragout 28,00



IF THE SUPPLEMENTS CHANGE, WE WILL CHARGE A CASH SERVICE FEE OF 2.00 EURO.

IMPORTANT NOTE FOR ALLERGY SUFFERERS:

PLEASE CONTACT OUR SERVICE PERSONNEL. WE HOLD INFORMATION IN ACCORDANCE WITH THE FOOD INFORMATION REGULATION.

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Saxon Classics

102 „Steffen's Pork Aspic“ ¹¹

Cooked according to an old family recipe
Cured pork knuckle / remoulade sauce /
coleslaw / fried potatoes 20,00

103 Norwegian Matjes Fillet

Green bean salad / herb sauce /
parsley potatoes 24,00

104 „Ship Mill-Schnitzel“

Pork schnitzel / cauliflower /
Hollandaise sauce / parsley potatoes /
lemon 24,00

**105 Fresh Fried Place (500 g)
on Beetroot-Potato-Salad** ^{2, 3, 11}
Chimichurri / lemon / horseradish /
bacon 32,00

106 Rustic Pork Goulash

Chanterelle ragout / red apple cabbage /
potato dumplings 24,00

107 Pan-fried pork liver

Fried onions / mashed potatoes /
white cabbage salad / thyme jus 20,00



PLEASE NOTE: ALL INDICATED WEIGHTS ARE RAW WEIGHTS. IF THE SUPPLEMENTS CHANGE, WE WILL CHARGE A CASH SERVICE FEE OF 2.00 EURO.

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Steak - Cuts

112 Argentinian Rib Eye (300 g) 43,00

113 Argentinian Beef Tenderloin (200 g)
40,00

114 Pork Tomahawk (300 g) 28,00

All served with: vegetable skewer / onion ragout /
Swedish potatoes / sour cream /
cheddar / feta-garlic cream / chimichurri
1, 2, 3

Dinner from 5 p.m.

184 „Steak Strindberg“ 2,10

Argentinian rump steak (250 g) / mustard-onion-egg
crust / coleslaw / French fries / cucumber relish /
cheese dip 35,00

185 Glazed pork ribs

Saxon sauerkraut / rosemary potato wedges /
smoky BBQ sauce 25,00

186 Mill Burger XXL 1, 2, 3, 11

Beef (180 g) / brioche bun / crispy bacon / onions /
tomatoes / arugula / remoulade sauce /
BBQ sauce / cheddar cheese 21,00



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Ice Cream Variations & Desserts

202 „Coconut“

Mango / pineapple / chocolate sponge /
coconut mousse 10,00

203 Lychee-Basil Tartlet

Strawberry salad / lychee mousse /
sponge 8,00

1120 Iced chocolate ¹

A scoop of vanilla ice cream / a scoop of chocolate ice cream /
drinking chocolate / cream 9,00

1121 Iced coffee ^{1,9}

A scoop of vanilla ice cream / a scoop of chocolate ice cream /
coffee / cream 9,00

1122 Coconut-Mango-Passionfruit Cup ^{1, 2, 10}

A scoop of coconut ice cream / a scoop of vanilla ice cream / mango
ragout / coconut chips /
passion fruit sauce / cream 9,00

1123 „Dubai“ Cup ^{1, 2, 10}

Pistachio & chocolate ice cream / kadaifi pastry / pistachios /
cream / chocolate pieces 10,00

1124 Blueberry-Cheesecake Cup ^{1, 2, 10,}

A scoop of blueberry ice cream /
a scoop of vanilla ice cream / cheesecake /
blueberry sauce / crumble / cream 9,00

1126 Strawberry Cup ^{1, 2, 10}

A scoop of strawberry ice cream /
a scoop of vanilla ice cream / fresh strawberries / strawberry sauce /
lemon curd /
broken chocolate / cream 9,00



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Cakes

Freshly Baked Cakes 1, 3, 10, 12

231 Mandarin-Sour Cream Cake /
232 Saxon „Eierschecke“ /
233 Filled Bee Sting Cake

each 4,50

Homemade Tortes

239 Peach-passionfruit cake /
240 Blueberry-lime cake

each 7,00

Extra whipped cream 2,50

Hot Drinks

Cappuccino 9
3,90

Hot Chocolate

Milk foam / cream 3,90 Rum & cream 5,50

Tea 10
Pot 3,90

Earl Grey / Lemon / Strawberry /
Greens / Herbs / Peppermint

Coffee 9

Cup 3,20 Pot 4,90

Coffee with milk / Latte Macchiato 9
4,90

Espresso 9

Single 3,20 Double 4,50

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Soft Drinks

Grander Water sparkling / still

0,2l 2,50 0,4l 4,50 1,0l 6,50

Fruit juice

0,2l 2,80 0,4l 4,80

or

Fruit juice spritzer

0,2l 2,50 0,4l 4,50

Orange / passion fruit / rhubarb / banana 3 /
sour cherry / Kiba 3 / currant / pineapple /
apple - Juice Manufactory Kerstin Lieber -

Lemonades & Fizzy Drinks

0,2l 2,50 0,4l 4,50

Raspberry / woodruff / elderberry Fizz

Cola / Cola light / Cola zero 1, 2, 9, 10

Orange / Lemon Lemonade

Tonic Water / Bitter Lemon / Ginger Ale 1, 2, 3, 8, 10

Meiner Mött's 3

Herbal lemonade 0,33l 3,50

Homemade Lemonade /

Iced Tea 1, 3, 8, 10

0,4l 7,50

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Pinot Blanc

Jan Ulrich - Saxony - dry

0,2l 8,50 0,5l 21,00 0,75l 31,00

White

Wine Selection

Morio Muskat

Anselmann - Palatinate - lovely

0,2l 8,50 0,5l 21,00

Müller Thurgau

Kaiserstuhl - Baden - semi-dry

0,2l 8,50 0,5l 21,00

Pinot Gris

Oliver Zeter - Palatinate - dry

0,2l 9,00 0,5l 22,00 0,75l 32,00

Gutedel

Freiburger Lorettoberg - Baden - dry

0,2l 8,50 0,5l 21,00

Heimat Cuvée

Winery Wild - Baden - dry

0,2l 9,00 0,5l 22,00 0,75l 32,00

Loriini

Winery F.E. Schott - Nahe - dry

0,2l 9,00 0,5l 22,00 0,75l 32,00

Portugieser Weißherbst

Anselmann - Palatinate - semi-dry

0,2l 8,50 0,5l 21,00

Schieler

Jan Ulrich - Saxony - dry

0,2l 9,00 0,5l 22,00 0,75l 32,00

Rosé

Blauer Zweigelt

Saale-Unstrut - dry

0,2l 8,50 0,5l 21,00 0,75l 31,00

Primitivo di Manduria

Puglia - Italy - dry

0,2l 9,00 0,5l 22,00 0,75l 32,00

Red

Merlot

Cheval D'or - France - dry

0,2l 8,50 0,5l 21,00

Pinot Noir

Wine House Kraus - Rheinhessen - lovely

0,2l 8,50 0,5l 21,00





Beers

Ur-Krostitzer

0,2 l 3,00 0,4 l 5,00

Staropramen Dark

0,3 l 4,00 0,5 l 6,00

Radler Naturally

0,2 l 3,00 0,4 l 5,00

Büble Hefeweizen

0,3 l 4,00 0,5 l 6,00

Radeberger Pils

0,2 l 3,50 0,4 l 5,50

Erdinger

non-alcoholic

0,5 l 5,50

Jever-Fun

non-alcoholic

0,4 l 5,00

Staropramen Lager

0,3 l 4,00 0,5 l 6,00

Freiberger Kellerbier

0,2 l 4,00 0,4 l 6,00

Büble Helles

0,3 l 4,00 0,5 l 5,50

Guinness Draught

0,3 l 5,50

Gose Pure

0,5 l 5,50

Gose Parasol

1, 3, 10

Woodruff

Raspberry

0,5 l 5,70

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Geiste of Rathen

Destillerie Pirna

Raspberry-Geist / Ginger-Geist / Spain Orange /
Herbal-Geist / Hazelnut-Geist / Quince-Geist /
Currant-Geist 2cl 4,50

Homemade Mill Herb or Mill Liqueur

4 cl 6,00 €

from our barkeeper Jaron Sann

Cocktails

Peach-Colada

Havanna Club / cream / syrup / peach purée /
pineapple juice 0,4 l 9,50

Mill Cocktail

Please contact our service staff.
Seasonal Cocktail 0,4 l 8,90

Vanilla Dream

Long Horn Gin / peach purée / -syrup /
vanilla syrup / Ginger Ale 0,33 l 8,90

Kiwi-Mojito non-alcoholic s

Lime / mint / kiwi purée /
Ginger Ale 0,4 l 7,50

Radeberger Bitter

4 cl 4,50

Fischergeist

2 cl 3,50

Augustiner Tropfen

4 cl 4,50

Leipziger Allasch

4 cl 4,50

Long Horn Gin

2 cl 4,00

Spirits

Grappa di Moscato

2 cl 4,00

Zirbenlikör (Pine)

2 cl 4,50

Quitten Cuvée (Quince)

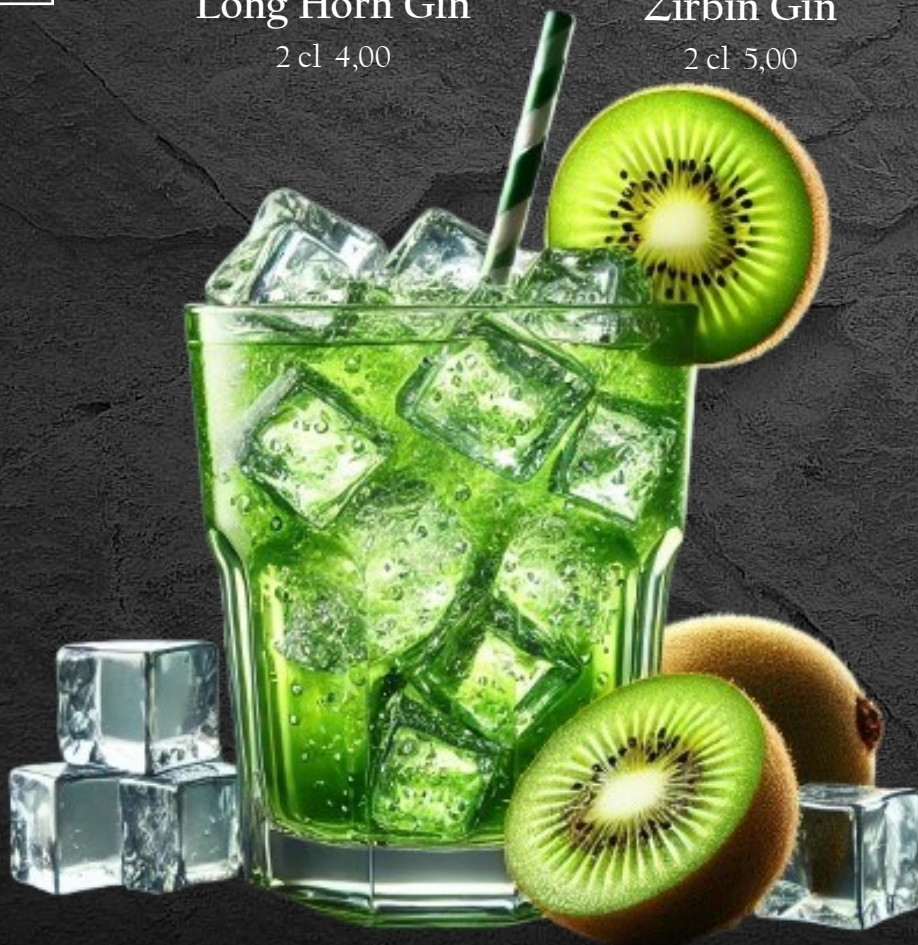
2 cl 4,00

Fichtengeist (Spruce)

2 cl 5,00

Zirbin Gin

2 cl 5,00



Aperitifs

„Gin kisses blackcurrant“ ^{1,8}

Tanqueray Royal Gin / Tonic Water / currants 0,2l 9,00

„Aperol Mött's“ ³

Aperol / Mött's refreshment / orange 0,33l 7,50

„Lillet White Peach“ ^{1,10}

Lillet Blanc / White Peach / peach 0,2l 7,50

„Lillet Wildberry“ ^{1,10}

Lillet Blanc / Wild Berry / berries 0,2l 7,50

„Zirberol Sprizz“

Zirberol / prosecco / rosemary sprig 0,2l 7,90

„Canonita Sprizz“

Canonita de Mallorca / Sparkling Wine / Pink Grapefruit 0,2l 8,50

„Men's Thing“

Zirbin-Gin / Tonic Water 0,2l 10,50

Sparkling Wine

„Rotkäppchen“

dry / semi-dry / non-alcoholic 0,1l 4,00 0,75l 24,00

Prosecco Piccolo

0,2l 8,50

Champagner Moët & Chandon Ice Impérial Rosé

0,75l 120,00



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