



„Village of the senses“ Höfgen

OUR DISHES TASTE BETTER THAN ARTIFICIAL INTELLIGENCE CAN DESCRIBE THEM.

Starters & Soups

31 Seasoned Pork Ragout

Cheese / lemon / toast 11,00

32 „Seafood Duo“

Scallop / king prawn / coconut / paprika /
wild garlic risotto 18,00

33 Baked Asparagus

(vegetarian)

Crispy coating / arugula / strawberry feta salad /
hollandaise / sour cherry vinegar 13,00

11 Asparagus Soup

Caramelized asparagus / gravlax salmon /
brioche croutons 8,50

12 Fruity Tomato Soup

(vegetarian)

Spicy rice noodles / basil oil 7,50

13 Potato Goulash

(vegan)

Paprika / shallots / wild mushrooms 7,00

Schiffsmühle Miniatures ¹⁻¹¹

A selection of small delicacies,
served with butter & baguette.

35 for one person 13,00

36 for two persons 25,00



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 Caesar Salad ²

(vegetarian)

Croutons / Grana Padano / cashews /
watermelon / peach jam 20,00

optional with:

(200 g) 57 Lamb loin 38,00

(200 g) 58 Hot-smoked salmon 33,00

(200 g) 59 Black tiger prawns 35,00

60 Asparagus & Arugula Crêpe with Juniper Ham ^{3, 10, 11}

Fresh Beelitz asparagus / hollandaise 26,00

61 Grilled Octopus

Teriyaki sauce / truffle mash / chili mayo /
sesame carrots / pak choi 39,00

62 Baked Sweet Potato with Smoked Tofu

(vegetarian)

Cottage cheese / onion / leek /
Jamaican tomato ragout 23,00

IMPORTANT NOTE FOR ALLERGY SUFFERERS:

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

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

FOR PACKAGING MATERIAL WE CHARGE 0.50 PER ITEM.

PLEASE NOTE:

ALL WEIGHT INDICATIONS REFER TO RAW WEIGHT.



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Saxon Classics

101 „Steffens Pork Aspic“ ^{II}

Based on a traditional family recipe.

Pickel pork knuckle / remoulade / cabbage salad /
fried potatoes 22,00

102 Saxon Beef Roulade ^{3,10,II}

Red cabbage / potato dumplings / mustard jus
28,00

103 Spring Duck Duo

Braised leg & sous-vide breast / carrots /
pepper cherries / mashed potatoes 28,00

104 Fried Pork Liver

Fried onions / mashed potatoes /
cabbage salad / thyme jus 22,00

105 Whole Baked Sea Bass

Fennel / carrots / chard / baby potatoes /
parsley pesto / lemon 35,00

WINE RECOMMENDATION

Erbacher Michelmark Riesling

Weingut Heinz Nikolai - Rheingau - dry

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

106 Pure Asparagus

(vegetarian)

Fresh Beelitz asparagus (ca. 300 g) / hollandaise /
butter / parsley potatoes 21,00

Optional with:

107 Pork Schnitzel 29,00

108 Cured Beef Tongue ^{II} 33,00



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Mill Specialties

112 Argentinian Entrecôte (350 g)

Tomato butter / kohlrabi / sesame /
baked potato with bacon sour cream 42,00

109 Lamb Loin (200 g)

Barley-bean risotto / parsley root / shallots /
wild garlic / aioli 40,00

110 Hot-Smoked Norwegian Salmon with Beelitz Asparagus

Hollandaise / butter /
wild garlic risotto 33,00



Dinner

from 5 p.m.

184 „Steak Strindberg“ 2,10

Argentinian Rump Steak (250 g) /
Mustard-Onion-Egg Crust / Coleslaw /
Fried Potatoes / Paprika Salsa / Cheese Dip 35,00

185 „Chicken meets Ribs“

Jerk Chicken & glazed pork ribs / grilled corn /
BBQ sauce / chili mayo / pickled onions /
tomato butter / baguette 28,00

186 Crispy Chicken Burger

Mango jam / chili sauce / arugula / brioche /
Romana salad 22,00

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Ice Cream Variations & Desserts

1122 Coffee-Banana-Caramel Cup ^{1,2,3,10}

Chocolate- & vanilla ice cream / popcorn with coffee /
caramel banana / salted caramel / cream 9,00

1123 Hawaii Cup ^{1,2,3,10}

Coconut- & mango ice cream /
Mango-pineapple salad / chocolate shards /
pineapple chip / cream 9,00

1124 Peach-Passion Fruit Cup ^{1,2,3,10}

Coconut- & vanilla ice cream / peach-passion fruit jam /
almond brittle / white chocolate / cream 9,00

1126 Strawberry-Lemon-Cheesecake Cup ^{1,2,3,10}

Strawberry- & vanilla ice cream / lemon cream /
cheesecake / fresh strawberries /
cream 9,00

1127 Strawberry-Milkshake ^{1,2,3,10}

Strawberry- & vanilla ice cream /
strawberries 8,00

1128 Banana-Milkshake ^{1,2,3,10}

Vanilla- & chocolate ice cream /
banana / caramel sauce 8,00

1120 Iced Chocolate ¹ / 1121 Iced Coffee ^{1,9}

Vanilla- & chocolate ice cream /
cream 8,00

202 Lemon Praline

Blueberries 8,00

203 Pavlova

with Cream Cheese & Strawberries

Lime-mint ice cream / prosecco gel 8,00



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Cakes



Homemade Cakes ¹

239 Chocolate-Mango Tart
with Cream Cheese /
240 Strawberry-Yoghurt Tart
with Cream Puffs

per slice 7,50

Fresh Bakery Cakes ^{1, 3, 10, 12}

231 Poppy Seed Crumble Cake /
232 Quark Cake /
233 „Bee Sting“ (filled almond cream cake)

per slice 5,00

Extra whipped cream 2,50

Hot Drinks

Hot Chocolate

milk foam / cream 3,90
Rum & Cream 5,50
Ginger & Honey 12 5,00

Tea ¹⁰

Mug 3,90
Black / Lemon / Strawberry /
Green / Herbal / Mint

Coffee ⁹

Cup 3,20 Mug 4,90

Espresso ⁹

Single 3,20 Double 4,50

Milk Coffee / Latte Macchiato ⁹

4,90

Cappuccino ⁹

3,90

FOR PACKAGING MATERIAL WE CHARGE 0.50 PER ITEM.

Soft Drinks

Grander Water sparkling / still

0,21 2,50 0,41 4,50 1,01 6,50

Fruit juice

0,21 2,80 0,41 4,80

or

Fruit juice spritzer

0,21 2,50 0,41 4,50

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

Lemonades & Fizzy Drinks

0,21 2,50 0,41 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 0,33 l 3,50

Homemade Lemonade / Iced Tea 1, 3, 8, 10

0,41 7,50

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Pinot Blanc *White*

Jan Ulrich - Saxony - dry

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

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 *Rosé*

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

Wine Selection

Red

Blauer Zweigelt

Saale-Unstrut - dry

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

Merlot

Cheval D'or - France - dry

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

Primitivo di Manduria

Puglia - Italy - dry

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

Portugieser - Dornfelder

Wine House Flick - Rheinhessen - lovely

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



Beers

Büble Hefeweizen

non-alcoholic
0,5l 5,50

Radeberger

non-alcoholic
0,3l 4,50

Guinness

non-alcoholic
0,44l 6,00

Staropramen Dark

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

Staropramen Lager

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

Freiberger Kellerbier

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

Büble Helles

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

Guinness Draught

0,3l 5,50 0,5l 8,00

Gose Pure

0,5l 5,50

Gose Parasol ^{1,3,10}

Woodruff / Raspberry
0,5l 5,70



Ur-Krostitzer

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

Büble Hefeweizen

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

Radler Naturally

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

Radeberger Pils

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

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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

4 cl 6,00 €
from our barkeeper Jaron Sann



Fischergeist
2 cl 3,50

Augustiner Tropfen
4 cl 4,50

Leipziger Allasch
4 cl 4,50

Rum Malecon
2 cl 8,00

Slyrs
Bavarian Whisky
2 cl 6,00

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

Cocktails

Mango-Colada
Rum / cream / coconut syrup / pineapple juice /
mango purée 0,4l 9,50

Mill Cocktail
PLEASE ASK OUR SERVICE STAFF:
Saisonal cocktail 0,4l 8,90

Strawberry-Caipirinha
Pitu / lime / syrup / strawberry purée /
crushed ice 0,4l 9,50

Blackberry-Mojito non-alcoholic 8
Soda / lime / mint / blackberry purée 0,4l 7,50

Aperitifs

„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

„Canonita Sprizz“

Canonita de Mallorca / sparkling wine / Pink Grapefruit 0,2l 8,50

„Sarti Sprizz“

Sarti Rosa / sparkling wine / soda / lime 0,2l 7,50

„Azzurino Sprizz“

Azzurino Aperitivo / sparkling wine / soda 0,2l 8,50

„Andalö Wilder Hahn“

Andalö / rum / lime / mint / soda / mango purée 0,4l 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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