



„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 „Surf and Turf“ 10

Beef Tenderloin / King Prawn /
Sweet Potato Purée / Green Asparagus /
Truffle Sauce 18,00

33 Small Beetroot Salad

(vegetarian)

Feta / Olive Oil / Onion 9,00

11 Potato Goulash

(vegan)

Bell Peppers / Shallots / Wild Mushrooms 7,00

12 Lasagna-Soup

Veal Mince / Tomatoes / Garlic / Olive Oil /
Shredded Mozzarella 9,00

13 Mango Curry Soup with Prawns

Black Tiger Prawns / Coconut /
Pomegranate / Chili 9,00

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 with Arabic Flatbread 2 (vegetarian)

Tomato Pesto / Dried Dates /
Cashews / Apricots 20,00

optional with:

(200 g) **57 Rack of Lamb** 36,00

(200 g) **58 Beef Tenderloin** 40,00

(200 g) **59 Black Tiger Prawns**
33,00

62 Poached Salmon Fillet on Saffron Risotto

Beetroot / Peas /
Parsley Foam 27,00

60 Baked Sweet Potato (vegetarian)

Cottage Cheese / Onion /
Leek / Rocket /
Tomato Ragout 21,00

61 Steamed Eggplant

(vegan / lactose-free / gluten-free)
Teriyaki Sauce / Kimchi / Jasmine Rice /
Cinnamon 21,00

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.

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



103 Corn-Fed Chicken Breast Stuffed with Spinach & Mushrooms

Mushroom Barley Risotto / Chervil Oil 24,00

104 „Schiffsmühlen-Schnitzel“

Pork Schnitzel (200 g) / Cauliflower /
Hollandaise Sauce / Parsley Potatoes /
Lemon 24,00

105 Whole Baked Sea Bass

Fennel / Carrots / Swiss Chard / Baby Potatoes /
Parsley Pesto / Lemon 35,00

106 Fried Pork Liver

Roasted onions / mashed potatoes / white cabbage
salad / thyme jus 21,00

107 Sauerbraten

Marinated Pork Neck ^{2,3}

Red Cabbage with Apple /
Potato Dumplings 25,00

108 Half Farm Duck ^{2,3}

Red Cabbage with Apple /
Melted Potato Dumplings / Duck Jus 28,00

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Mill Specialties

112 „The Eye of the Tiger“

Argentinian Rib Eye Steak (300 g) /
Green Asparagus / Fermented Garlic /
Mashed Potatoes with Onion / Soy /
Paprika Salsa 43,00

109 Rack of Lamb (200 g)

Mediterranean Gnocchi / Demi-Glace / Green Beans /
Baby Carrots / Pea Purée 36,00

113 Argentinian Beef Fillet (200 g) with Mushroom Ravioli

Baby Spinach / Pine Nuts / Gorgonzola 40,00

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 „Wild Burger“

Tender Venison (200 g) with Melted Gorgonzola / Brioche /
Quince / Arugula / Red Cabbage Salad /
Remoulade & BBQ Sauce 22,00



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Ice Cream Variations & Desserts

1128 Baked Apple Strudel ^{1, 2, 3, 10}

Cinnamon ice cream / vanilla sauce 9,00

1122 Egg Liqueur Chocolate Cup ^{1, 2}

(with alcohol)

Vanilla ice cream / chocolate ice cream / 2 cl egg liqueur /
cookies / chocolate sauce / whipped cream 9,00

1123 Cherry Sundae ^{1, 2, 3}

Chocolate ice cream / vanilla ice cream / sponge / vanilla cream /
sour cherries / chocolate shards / whipped cream 9,00

1124 Plum–Baileys Sundae ^{1, 2, 3, 10}

(with alcohol)

Coconut ice cream / vanilla ice cream / stewed plums / crumble /
almonds / 2 cl Baileys / whipped cream 9,00

1126 Quince–Pear Sundae ^{1, 2, 3}

(with alcohol)

Coconut ice cream / vanilla ice cream / quince curd /
quince–pear salad / 2 cl Cointreau /
white chocolate / whipped cream 9,00

1127 Snickers–Banana Sundae ^{1, 2, 3}

Snickers ice cream / cookie ice cream / peanuts /
banana pieces / caramel sauce / whipped cream 9,00

202 Blackberry Tartlet

Yuzu cream / macaron 8,00

203 „Pear Praline“

Williams pear / mousse / chocolate /
raspberry 10,00



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Cakes



Homemade Cakes

239 Carrot Cake with Orange Cream /
240 Chocolate Cake with Cherries

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

Hot Quince Juice & Honey

4,70

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

0,2l 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 / quince - 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 *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

Erdinger
non-alcoholic
0,5l 5,50

Jever-Fun
non-alcoholic
0,4l 5,00

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

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

Büble Hefeweizen
0,3l 4,00 0,5l 6,00

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



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

Strawberry-Colada

Rum / cream / syrup / pineapple juice /
strawberry purée 0,4l 9,50

Wild Berry-Mojito

Rum / Schweppes Wildberry / lime / mint /
cane sugar 0,4l 9,50

Blackberry-Caipirinha

Pitu / lime / syrup /
Blackberry purée / crushed Ice 0,4l 9,50

Kiwi-Mojito non-alcoholic 8

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



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PLEASE ASK FOR OUR CURRENT MILL COCKTAIL!

Aperitifs

„Lillet Pomegranate“ 1,10

Lillet Blanc / Schweppes Pomegranate / Grapefruit 0,2l 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

„Sarti Sprizz“

Sarti Rosa / Sparkling Wine / Soda / Lime 0,2l 7,50

„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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