



"Village of the Senses" Höfgen

THE IMAGES? CREATED WITH AI. THE FLAVOUR? ALL REAL.

Starters & Soups



Schiffsmühle Tasting Selection ¹⁻¹¹

An assortment of small delicacies
served with butter & baguette

For one person 13,00
For two persons 25,00

Pork Ragout au Gratin

Cheese / lemon / toast 11,00

Mediterranean Prawns

Black tiger king prawns / garlic /
tomato & pepper broth / leek oil /
toasted dark rye bread 15,00

Argentinian Beef

Carpaccio

Rocket / lemon / olive oil /
fermented pepper / cipriani sauce 17,00

Miso Soup with Shiitake Mushrooms

(vegetarian)

Dashi / ginger / pak choi / carrots 7,50

Pumpkin & Apple Soup with Coconut Milk

Croutons / duck breast / pumpkin seeds /
pumpkin seed oil 7,50

Vegan Vegetable Goulash with Tofu

Chestnut mushrooms / carrots /
potatoes / leeks 7,50

Additives: 1) colouring 2) preservatives 3) antioxidants 4) flavour enhancers 5) sulphured
6) blackened 7) phosphates 8) quinine 9) caffeine 10) flavourings 11) cured 12) sweeteners

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Light & Vegetarian Dishes

Autumn Salad with Chickpeas & Bacon ^{2,3}

Romaine lettuce hearts / pears / walnuts /
Grana Padano / marinated pumpkin 20,00

Watermelon Steak with Pumpkin Bruschetta

(vegan)

Vegetable jus / herb butter /
tomato & rocket salad 20,00

Straw-Bedded Pork Medallions with Black Pudding ^{2,3,10,11}

Pumpkin / roasted brussels sprouts /
Fusilloni / pepper sauce 26,00

Spinach & Ricotta Gnudi ² (vegetarian)

Oyster mushrooms / softened cherry tomatoes /
rocket / Grana Padano / sage butter 24,00

Baked Sweet Potato with Smoked Tofu (vegetarian)

Cottage cheese / onions / leeks /
Jamaican tomato ragout 23,00

A service charge of 2,00 applies to changes of side dishes.

Packaging is charged at 0,50 per item.



Information for guests with allergies:

Please ask our service team. Information is available in accordance with the Food Information Regulation.

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Saxon Classics

"Steffen's Pork in Aspic" ^{3, 11}

Made to an old family recipe.

Cured pork knuckle / remoulade sauce /
coleslaw / pan-fried potatoes 23,00

Stuffed Kikok Corn-Fed Chicken Breast on Pumpkin Risotto ²

Grana Padano / peas / jus 24,00

Boiled Pasture-Raised Beef ³

Horseradish sauce / vegetables in broth /
potatoes 28,00

Pan-Fried Pork Liver

Fried onions / mashed potatoes /
cucumber salad / thyme jus 23,00

"Schiffsmühlen-Schnitzel"

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

Half Höfgen Farmhouse Duck ^{2, 3}

Red cabbage with apple /
buttered potato dumplings / duck jus 28,00

A service charge of 2,00 applies to changes of side dishes.
Packaging is charged at 0,50 per item.

Please note: all weights are before cooking.



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Mill Specialities

Dry-Aged Flank Steak (250 g) with Burrata
Peperonata / fried capers / potato crisps / aioli /
bacon & onion chutney 42,00

Pasture-Raised Beef Duo
Braised cheek / pink fillet /
truffled mashed potatoes / fried onions /
green asparagus / Béarnaise sauce 35,00

Icelandic Salmon Fillet
Pumpkin & brussels sprouts / salsify /
sweet potato purée / beetroot & horseradish sauce /
parsley gel 28,00

Supper

From 5 pm

"Steak Strindberg" ^{2,10}
Argentinian rump steak (250 g) /
mustard, onion & egg coating / grilled baby carrots /
garlic potato gratin / paprika sour cream / jus 35,00

BBQ Mill Burger ^{1, 2, 9, 10, 12}
100 % beef / gherkins / tomatoes / bacon /
iceberg lettuce mayo / brioche bun / BBQ sauce /
jalapeños / cheddar 25,00



Wichtiger Hinweis für Allergiker:
Bitte kontaktieren Sie unser Servicepersonal.
Wir halten Informationen
gemäß der Lebensmittel-Informationsverordnung bereit.

For additives, see page 2

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Ice Cream & Desserts

"Pear Praline"

Williams pear / mousse / chocolate / raspberry 9,00

"Paris-Brest"

Mousseline cream / almonds /
roasted plum compote 9,00

Egg Liqueur & Chocolate Sundae ^{1, 2}

(contains alcohol)

One scoop each of vanilla & chocolate ice cream /
2 cl egg liqueur / cookies / butter biscuits /
chocolate sauce / whipped cream 9,00

Cherry Sundae ^{1, 2, 3}

One scoop each of chocolate & vanilla ice cream /
chocolate sponge / vanilla cream / sour cherries /
chocolate shards / whipped cream 9,00

Plum & Baileys Sundae ^{1, 2, 3, 10}

(contains alcohol)

One scoop each of coconut & vanilla ice cream /
roasted plum compote / crumble / almonds /
2 cl Baileys / whipped cream 9,00

Quince & Pear Sundae ^{1, 2, 3}

(contains alcohol)

One scoop each of coconut & vanilla ice cream /
quince quark / quince & pear salad / 2 cl Cointreau /
white chocolate / whipped cream 9,00

Snickers & Banana Sundae ^{1, 2, 3}

One scoop each of Snickers & cookie ice cream /
peanuts / banana pieces / caramel sauce /
whipped cream 9,00

Bakes Apple Strudel ^{1, 2, 3, 10}

Cinnamon ice cream / vanilla sauce 9,00

For additives, see page 2



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

Saxon custard & quark cake /
Blueberry cream cake /
Chocolate crumble cheesecake

Per slice 5,00

**Homemade
Gateaux** ^{1, 2, 9}

Tiramisu gâteau /
Chocolate gâteau
with blackcurrants

Per slice 8,00

Extra portion of whipped cream 2,50

Coffee ⁹
Cup 3,40 Mug 5,00

Espresso ⁹
Single 3,40 Double 4,80

Café au Lait / Latte Macchiato ⁹
5,00

Cappuccino ⁹
4,00

Milk alternatives (soya/oat) are available for an extra 0,50.

Packaging is charged at 0,50 per item.

Cakes & Gateaux



Hot Drinks

Hot Chocolate
Milk foam / whipped cream 4,00
Rum & whipped cream 5,50
Ginger & honey ¹² 5,00

Tea ¹⁰
Mug 4,00
Black / lemon / strawberry /
Green / herbal / peppermint

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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

Fruit Juice & Sparkling Water
0,2l 2,50 0,4l 4,50

Orange / passion fruit / rhubarb / banana 3 /
pineapple / sour cherry / cherry & banana 3 /
currant / strawberry /
apple / quince - Kerstin Lieber's artisan juice company -

For additives, see page 2

Lemonades

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

Raspberry / woodruff / elderflower

Cola / Cola Zero 1, 2, 9, 10

Orange / lemon soda

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

Meiner Mött's 3

Herbal lemonade 0,33l 3,50

Homemade Lemonade 1, 3, 8, 10

Blackberry purée / passion fruit juice / soda / mint /
orange 0,4l 8,00

Homemade Ice Tea 1, 3, 8, 10

Lemon tea / strawberry juice / still water /
mint 0,4l 8,00



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Wine Selection

White

Pinot Blanc

Jan Ulrich
- Saxony - dry

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

Riesling

Heinz Nikolai
- Rheingau - dry

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

Pinot Gris

Oliver Zeter
- Palatinate - dry

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

Chasselas

Freiburger Lorettoberg
- Baden - dry

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

Heimat Cuvée

Wild Winery
- Baden - dry

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

Loriini

Winery F.E. Schott
- Nahe - off-dry

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



Rosé

Pinot Noir

Weissherbst Rosé

Hügelheim - Baden - medium 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

Red

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

Portugieser Dornfelder

WH Flick - Rheinhessen - sweet
0,2l 8,50 0,5l 21,00

Merlot

Ca Del Lago - Italy - dry
0,2l 8,50 0,5l 21,00

Beers

Büble Wheat Beer

alcohol-free

0,5 l 5,50

Radeberger

alcohol-free

0,3 l 4,50

Guinness

alcohol-free

0,44 l 7,00

Staropramen Dark / 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

0,44 l 7,00

Estrella Damm

0,4 l 6,50

Gose - served plain

0,5 l 5,50

Gose Sonnenschirm ^{1, 3, 10}

Woodruff / raspberry

0,5 l 5,70

Ur-Krostitzer

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

Radler Naturtrüb

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

Büble Wheat Beer

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

Radeberger Pils

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



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Spirits

Fischergeist

2 cl 3,50

Swiss Pine Liqueur

2 cl 4,50

Augustiner Tropfen

4 cl 4,50

Quince Cuvée

2 cl 4,00

Malecon Rum

2 cl 8,00

Spruce Spirit

2 cl 5,00

Slyrs

Bavarian Whisky

2 cl 6,00

Grappa
di Moscato

2 cl 4,00

Geiste von Rathen

Pirna Distillery

Raspberry / ginger / spanish orange / herbal /
hazelnut / quince / currant spirits 2 cl 4,50

Homemade Mühlenkräuter Herbal Liqueur

4 cl 6,00

By our head bartender Jaron Sann

Cocktails

Mill Cocktail

Forest berry liqueur / mixed berries / currant juice /
blackberry purée 0,4 l 9,00

Mango Caipirinha 12

Pitu / lime / syrup / mango purée /
crushed ice 0,4 l 10,00

Andalö Wilder Hahn 1

Andalö / rum / lime / mint / soda /
mango purée 0,4 l 8,50

Strawberry & Mango Colada

Rum / strawberry purée / mango juice /
coconut syrup / cream 0,4 l 10,00

Mango Colada alcohol-free 2,10

Cream / mango juice / coconut syrup /
mango purée 0,4 l 8,00



DIE BILDER? MIT KI ANGERICHTET. DER GESCHMACK? GANZ ECHT.

Aperitips

Lillet White Peach ^{1, 8, 10}

Lillet Blanc / White Peach / peach 0,2 l 8,00

Lillet Wildberry ^{1, 8, 10}

Lillet Blanc / Wild Berry / berries 0,2 l 8,00

Canonita Sprizz ^{1-4, 8, 10}

Canonita de Mallorca / sparkling wine /
Pink Grapefruit 0,2 l 9,00

Sarti Sprizz ^{1, 10}

Sarti Rosa / sparkling wine / soda / lime 0,2 l 8,00

Lavie Sprizz ^{1, 8, 10} alcohol-free

Lavender / wild berries / Tonic Water / mint 0,2 l 8,50

Mühlen-Sprizz ^{2, 5}

Bitter liqueur / sparkling wine / soda / orange 0,2 l 8,00

Limoncello-Sprizz

Limoncello / sparkling wine / soda / lemon / mint 0,2 l 9,50

Sparkling Wine

Prosecco Piccolo

0,2 l 8,50

Rotkäppchen Sparkling Wine

dry / semi dry / alcohol-free

0,1 l 4,00 0,75 l 24,00

Champagner
Moët & Chandon
Ice Impérial Rosé
0,75 l 120,00



For additives, see page 2