



„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 Vegan Watermelon Sashimi ^{1, 2, 3, 10}

Sushi rice / sesame / soy sauce / wasabi 12,00

33 Fish & Chips ^{1, 2, 3}

Cod fillet / tartar sauce / caviar / malt vinegar /
bintje potatoes / pea purée 14,00

11 Vine Tomato Soup

(vegetarian)

Feta cheese / baby spinach / sunflower seeds 7,50

12 Chilled Cucumber & Ginger Soup

(vegetarian)

Cauliflower / almonds 7,00

13 Vegan Vegetable Stew with Smoked Tofu

Parsnips / carrots / potatoes / leeks / mushrooms 7,50

14 Summer Bell Pepper Soup with Shrimp

Coriander pesto / pistachios / garlic 8,50

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 Tomato Salad with Burrata

(vegetarian)

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

57 Celery Schnitzel with Beluga Lentils

(vegan)

Vegetable jus / carrots / broccoli 20,00

58 Straw-Fed Pork Medallions

Creamed chanterelles / parsley /
fusilloni pasta / pesto 26,00

59 Grilled Octopus Tentacles with Charred Leek

Teriyaki sauce / truffle mash / chili mayo /
sesame carrots 40,00

60 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.

OUR DISHES TASTE BETTER THAN ARTIFICIAL INTELLIGENCE CAN DESCRIBE THEM.

Saxon Classics



101 „Steffens Pork Aspic“ ¹¹

Based on a traditional family recipe.
Cured pork knuckle / remoulade sauce / coleslaw /
fried potatoes 22,00

102 Stuffed Kikok Corn-Fed Chicken Breast on Chanterelle Risotto

Grana Padano / lemon foam 26,00

103 Boiled Beef (Tafelspitz) ³

Horseradish sauce / root vegetables in broth /
potatoes 28,00

104 Fried Pork Liver

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

105 „Schiffsmühle Schnitzel“

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

106 North Sea Matjes Herring Fillet ²

French-cut green beans / herb sauce /
parsley potatoes 25,00

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. ADDITIVES SEE PAGE 2

IMPORTANT NOTE FOR ALLERGY SUFFERERS:

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

ALL IMAGES WERE DIGITALLY CREATED AND MAY DIFFER FROM REALITY.

Mill Specialties

112 Dry-Aged Flank Steak (250 g)

Marinated in whiskey.

Tomato salad / burrata / olive oil / chimichurri /
balsamic vinegar / ciabatta 42,00

109 Pink-Roasted Rack of Lamb (200 g) with Bean Crust

Pea purée / yogurt cream / lemon / baby corn /
potato gratin / lamb jus 40,00

110 Salmon Fillet with Nectarine & Fennel Vegetables

Riesling sauce / yuzu gel / sepia risotto /
strawberries 30,00

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



OUR DISHES TASTE BETTER THAN ARTIFICIAL INTELLIGENCE CAN DESCRIBE THEM.

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 „Filled Coffee Beans“

Cappuccino mousse / brownie / cherry 10,00

203 „Green Meadow“

Spinach-lime sponge cake / strawberries /
rhubarb / mascarpone 10,00



IMPORTANT NOTE FOR ALLERGY SUFFERERS:

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

ADDITIVES SEE PAGE 2

ALL IMAGES WERE DIGITALLY CREATED AND MAY DIFFER FROM REALITY.

Cakes & Gateaux



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

Homemade Gateaux ^{1, 2, 3}

239 Raspberry pistachio cake /

240 Chocolate nougat egg liqueur cake
(contains alcohol)

per slice 8,00

Extra whipped cream 2,50

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

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

Plant-based milk alternatives (soy/oat): +0.50. 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 / Kiba 3 /
sour cherry / currant / pineapple / strawberry /
apple / quince - Juice Manufactory Kerstin Lieber

Lemonades & Fizzy Drinks

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

Raspberry / woodruff / elderberry Fizz

Cola / 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 1, 3, 8, 10

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

Homemade Iced Tea 1, 3, 8, 10

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



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

Gutedel

Freiburger Lorettoberg - Baden - dry

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

Heimat Cuvée

Weingut Wild - Baden - dry

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

Loriini

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

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

Rosé

Spätburgunder Weißherbst

Hügelheim - Baden - 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

ADDITIVES SEE PAGE 2

Wine Selection

Blauer Zweigelt

Saale-Unstrut - dry

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

Primitivo di Manduria

Apulia - Italy - dry

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

Merlot

Red

Ca Del Lago - Italy - dry

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

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 7,00

Staropramen Dark / 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

0,44l 7,00

Estrella Damm

0,4l 6,50

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

Mill-Sprizz 2,5

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

Mill-Cocktail

Wild berry liqueur / mixed berries /
blackcurrant juice / blackberry purée 0,4l 9,00

Strawberry-Caipirinha 12

Pitu / lime / syrup / strawberry purée /
crushed ice 0,4l 9,90

Mango-Mojito alcohol-free

Soda / lime / mint / mango purée 0,4l 7,90

Aperitifs

„Lillet White Peach“ ^{1, 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

„Andalö Wild Rooster“ ¹

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

Sparkling Wine

Prosecco Piccolo

0,2 l 8,50

„Rotkäppchen“

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

Prisecco Rosé alcohol-free

0,75 l 40,00

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



ADDITIVES SEE PAGE 2