

Zur alten Mühle

Starters

Cream soup of salmon trout

with fresh dill tips

€9.20

Homemade fish soup

with rouille, cheese and baguette

€9.80

Swabian semolina dumpling soup

€6.20

Two scallops

beetroot foam, wasabi caviar

€16.90

Starter platter "Alte Mühle"

Exquisite potpourri of our fish starters (house-cured and cold-smoked salmon trout with mustard sauce, smoked trout fillet with cream horseradish, mousse of salmon trout and arctic char, shrimp cocktail), toast and butter

€18.20

Three playful prawns

in potato coating with chili dip

€13.90

Smoked trout fillet

with cranberry cream horseradish, butter and toast

€13.40

3 vegan Japanese dumplings (Gyoza)

with vegetable filling

€12.90

The Special

Fisherman's platter from 2 persons

Filletts of salmon trout, catfish, pike-perch, arctic char, trout and prawns with three different sauces, rice, potatoes and salad

€36.50 per person

Fish Specialties

Fish fillet platter "Alte Mühle"

Filletts of trout, pike-perch and salmon trout with Riesling and lobster sauce, caviar, potatoes and salad

€30.90

Arctic char fillet pan-fried in butter

with potatoes and salad

€29.90

Arctic char fillet French style

with scallops, white noodles and carrots

€32.90

Arctic char fillet

from the Eyach valley in champagne sauce with crayfish and rice

€30.50

Salmon trout fillet pan-fried in butter

with fine garlic sauce (dip), noodles and salad platter

€28.90

Salmon trout fillet house style

gratinated with lobster-prawn foam, with green noodles and mixed salad

€29.90

Fish Specialties (continued)

Trout "Müllerin"

pan-fried in butter with steamed potatoes and salad platter

€25.90

Trout "Gourmet"

pan-fried in butter with almonds, steamed potatoes and salad platter

€26.90

Trout "blue"

cooked in Riesling broth, with melted butter, steamed potatoes and marinated leaf salad

€25.90

Trout fillet "Florentine"

pan-fried in butter, on spinach gratinated with hollandaise sauce, with potatoes

€27.90

Trout "Alsatian"

breaded in beer batter, remoulade and salad

€26.90

Pan-fried pike-perch fillet "Vincent"

in orange sauce with green pepper, homemade noodles and salad

Spaghetti with grilled prawns

fresh tomatoes, herbs and a hint of garlic, with leaf salad

€29.50

Salad platter "Joschka"

Large mixed salad platter with grilled fillets of our noble fish, baguette

€24.90

€24.90

For "Non-Fish Eaters"

Swabian onion roast beef

with spätzle and salad platter

€33.00

Sliced beef and veal

in cream sauce with spätzle and salad

€28.90

Quinoa bowl

with avocado, asparagus, mango and wakame salad refined with mango vinaigrette

€19.90

Delicious veal medallions

in port wine sauce with croquettes and salad

€30.90

We recommend for dessert

Tiramisu with raspberry coulis

(mmmhm ... delicious)

€8.90

Crème brûlée with small fruit salad

€9.90

Vanilla ice cream with hot raspberries

€8.50

Homemade poppy seed and cinnamon ice cream

on maple syrup

€8.50

Iced coffee

with bourbon vanilla ice cream / cream

€7.50

Dear Guests,

We are happy to serve you smaller portions of almost all dishes (unfortunately not possible with whole trout) and deduct €3 from the price.

Our fine brandies

such as cherry, raspberry, Williams pear, old plum and hazelnut... (also available to take away)

Wine recommendation

0.1l Miraval Rosé

Aromas of strawberries, raspberries and melon

€8.00

Alexander Laible Sauvignon Blanc

0.7l bottle

€49.00

Alexander Laible Weißer Burgunder

0.7l bottle

€49.00

For Connoisseurs

Ruinart blanc de blanc Champagne

small bottle (0.375l)

€95.00