

# HOTEL HAMMERMÜHLE

## À LA CARTE MENU

### STARTERS

*Baked jumbo prawns in a purple curry beurre blanc,  
served with pea-lime purée and tomato | 14,90*

*Smoked salmon refined with orange and herbs,  
served with crispy hash browns in a  
honey-mustard dill sauce  
and wild herb salad | 12,90*

*Honey-glazed goat cheese medallions  
on roasted beet carpaccio with apple chutney, figs,  
and caramelized walnuts | 11,90 🌱*

*Garlic chive cream soup with a parmesan crust | 7,90  
Optionally with panko king prawns | 9,90*

*Consommé with marrow dumplings  
and vegetable ribbons | 6,90*

*Crispy side salad with a variety of toppings  
from our salad buffet | 5,90 🌱*

### MAIN COURSES

*350g Rumpsteak from Schnug's Westwood's Grazing Beef  
served with braised onions, fried button mushrooms,  
herb butter, French fries  
and crispy side salad from our buffet | 37,90g  
Optionally 250g | 33,90*

*200g Beef Tenderloin from Schnug's Westwood's  
Grazing Beef with Balsamic Shallots, port wine jus  
served with beetroot/potato puree,  
and beans wrapped in bacon | 37, 90*

*Cod loin with purple curry beurre blanc, potato-thyme  
praline, and pea-lime purée | 29,90*

*Roasted Pork Medallions in creamy Chanterelle Sauce  
served with potato gratin  
and colorful winter vegetables | 24,90*

*All prices in EUR including value added tax*

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### MAIN COURSES

*Venison Ragout from the Altenkirchen Forest  
Served with homemade Spätzle (German egg noodles),  
red wine-poached pear, lingonberries, and colorful  
winter vegetables | 27, 90*

*Braised king oyster mushrooms in vegan jus, served  
with sweet potato mash, colorful vegetables  
and mixed pickles | 22,90 *

*Burrata and truffle ravioli served on a bed of spinach and  
sage, topped with parmesan foam, sun-dried tomatoes,  
and toasted pine nuts | 22,90*

*Mühlenburger - 180g grilled beef from Schnug's  
Westwoods's grazing beef with BBQ sauce,  
cheddar cheese, braised onions, crispy bacon,  
crispy lettuce, tomato, pickle  
and French fries | 22,90*

*Hunter-style pork schnitzel (schnitzel "Jäger Art") from  
Landmetzgerei Born, served with French fries and a crisp  
side salad from our salad buffet | 22,90*

*Colorful Bowl - Sweet date couscous with wild herb  
salad, edamame, roasted chickpeas,  
corn, bell pepper, hummus  
and a soy-sesame dressing | 18,90 *

*Fresh fitness salad with colorful leafy greens, fresh raw  
vegetables, croutons, sunflower seeds, and baked garlic  
baguette, served with a yogurt-dill (Joghurtschmand)  
dressing, Honey Mustard Vinaigrette, or Lemon  
Cranberry Vinaigrette | 15,90 *

*Toppings for the bowl and fitness salad*

*Juicy rump steak strips + 5.90*

*Two falafel patties and dip + 3.90*

*Fried chicken breast with thyme and honey + 4.90*

*All prices in EUR including value added tax*

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## À LA CARTE MENU

### DESSERTS

#### *Mommy*

*three scoops of vanilla ice cream with warm cherries and whipped cream. | 6,90* 🌱

#### *Warmhearted grandpa*

*chocolate cake with molten core served with vanilla ice cream in a hazelnut coating | 8,90* 🌱

#### *Little Uncle*

*chocolate mousse with orange compote | 6,90* 🌱

#### *Big Brother*

*iced mousse au chocolate with hazelnut ice cream on brittle, orange compote and brownie crumbles | 9,90* 🌱

#### *Hot Couple*

*hot espresso with a scoop of sorbet on fresh berries | 5,50* 🌱

#### *Our Auntie*

*small panna cotta with fruit sauce | 4,90*

#### *Just like Grandma's*

*when Grandma once again means well with us - variation of all our desserts | 12,90*