



CROSS SAISONAL

Appetizer recommendation: „HUGO“ or „HUGO in RED“ on Ice á 9,50

Lanson Champagne, St.Germain-Elderflower liqueur, Soda & fresh mint | RED: with Campari

STARTER

Tomato	Croton • Basil • Hazelnut	15,90
Duck liver	Coffee • Tonic • Smoked eel	17,50
Kohlrabi	Char caviar • Poppy seed • Mustard seeds	14,90
Sepia	Strawberry • Oyster • Foam of green tomato	16,50

ENTREMETS

White beet root	Egg yolk • Parsley • Amaranth	15,20
Sweetbreads	Walnut • Herbs • Brioche	17,50
Pork belly <i>Farm Manhagen</i>	Plum • Cauliflower • Mushrooms	16,50

MAIN COURSES

Monkfish	Pumpkin • Lentils • Mussels	29,90
Black-feathered hen <i>Ochsenschläger</i>	carrot • chanterelles • wheat	29,50

DESSERT

Strawberries	Cucumber • Goat cream cheese • Balsamico	12,90
Small Cheese variation		
Handmade black Walnut ♦ Redcurrant jelly		9,80

TASTING MENU

4 course 59 (intermediate fish + 5 € | 5 course 69 | 6 course 79 | 7 course 89 | 8 course 99
(Last course cheese or dessert | Menu prices including water)
Can also combined with our vegetarian dishes

Corresponding wine journey

(Selected wines at our recommendation)

4 course 29 | 5 course 36 | 6 course 43 | 7 course 50
(0,1l per course, Dessert wine 5cl)

Dear guests, to the extent you are affected by allergies, conditions us know. We have a separate Allergy menu, which provides information about the allergens contained in the food.



VEGETARIAN

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STARTER & ENTREMETS

Seasonal Lettuce and herbs Beetroot ♦ Haselnut dressing	8,50
Tomato Crostin • Basil • Hazelnut	15,90
Kohlrabi Char caviar • Poppy seed • mustard seeds.....	14,90
White beet root egg yolk • parsley • amaranth	15,20

MAIN COURSE

Carrot Chanterelles • Raspberries • Emmer Wheat.....	22,50
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DESSERT

Strawberries Cucumber • Goat cream cheese • Balsamico	12,90
Small Cheese variation Handmade black Walnut ♦ Redcurrant jelly.....	9,80

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MILLS CLASSICS

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STARTER

Tartar of Angus Prime Beef

Beetroot ♦ Baked potato cream ♦ Cucumber foam ♦ Matjes herring 15,50

Small Salad

Seasonal Lettuce and herbs ♦ Beetroot ♦ Haselnut dressing 8,50

MAIN COURSES

Served with mashed herb potatoes and seasonal, historical vegetables

Trout– whole roasted 22,90

Dorado – whole roasted 24,90

Presa of Iberian pork 27,80

Flap steak of Angus prime beef 28,90

DESSERT

Caramelized tart of *Altländer* apples

Red wine butter ice cream ♦ *Backensholzer* blue cheese 10,90



Two kind of handmade Sorbets (Day suggestion) 4,60



Cheese variation

Handmade black Walnut ♦ Redcurrant jelly 12,90



Hand-made Pralines 1,50 / piece

Also to take away or as present in our gift boxes

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