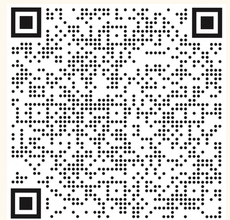


# ALTE DORFMÜHLE AUERBACH



## AUTUMN MENU



# STARTER

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FLÄDLE-SUPPE <sup>1, 4, 7, 10, 15</sup> 6,90€

Pancake strips in a fine beef broth, both  
homemade

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SIDE SALAD <sup>4, 11</sup> 6,90€

Crisp salad of the season with some chicory,  
served with our raw vegetable salads

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BREAD BASKET <sup>4, 7, 15</sup> 7,70€

fresh bread and herbal dip

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OLIVES <sup>4, 15</sup> 8,40€

Portion of Greek Kalamata olives marinated in  
herb and garlic oil, served with fresh bread

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# SALAD

<sup>4, 11</sup>

GREEN SALAD OF THE SEASON SERVED WITH OUR RAW  
VEGETABLE SALADS WITH HOMEMADE DAILY OR BALSAMIC  
DRESSING AND FRESH BREAD

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WITH ROASTED MUSHROOMS 19,40€

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WITH FETA CHEESE 19,70€

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# SNACKS

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OUR HOMEMADE KOCHKÄS' <sup>4,7</sup> 12,80€  
with caraway, Musik (a type of onion) and fresh bread

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ODENWÄLDER HANDKÄSE <sup>4,7</sup> 13,80€  
Hüttenthaler Handkäse diced and marinated in vinegar and oil served with onions, butter, and fresh bread

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A SMALL VEGETARIAN TREAT <sup>7,15</sup> 11,70€  
roasted potatoes served with our herb dip

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QUICHE FROM BROT & BACKKULTUR  
served with green salad <sup>11</sup> 14,90€

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CLASSIC <sup>1,4,7,15</sup>  
Tomatoes and Spinach

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LORRAINE <sup>1,4,7</sup>  
Bacon and Leek

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GREEK <sup>1,4,7,15</sup>  
Feta cheese, Olives, Peperoni & Fenchel

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# MAIN DISHES

## MEAT

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METZGER VETTERS KOCHKÄS-  
BRATWÜRSTE <sup>7, 10, 11 B</sup> 20,90€

two bratwurst with cheese directly in the sausage meat, served with either our potato salad or roast potatoes

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RUMP STEAK (250G) <sup>7, 10, 15</sup> 33,40€

with homemade herb butter or hearty braised onions, served with seasonal vegetables, roast potatoes, and a dash of garlic oil

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TWO SCHNITZELS FROM HESSIAN PORK <sup>10, 11</sup>  
always accompanied by your choice of potato salad or roast potatoes

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JUST BREADED <sup>1, 4</sup> 20,90€

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WITH HOMEMADE MUSHROOM  
CREAM SAUCE <sup>1, 4, 15</sup> 21,90€

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WITH KOCHKÄSE <sup>1, 4, 7</sup> 22,60€

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WE ARE HAPPY TO SERVE SMALLER  
PORTIONS WHERE POSSIBLE.

Please feel free to ask our employee if you have questions

- 1) Eggs, 2) Peanut, 3) Fish, 4) Gluten, 5) Shellfish,
- 6) Lupine, 7) Milk, 8) Nuts,
- 9) Sulphur dioxid/Sulfite, 10) Celeriac, 11) Mustard, 12) Sesame,
- 13) Soy, 14) Mollusca, 15) Garlic

# MAIN DISHES

VEGETARIAN & VEGAN

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HEARTY VEGETABLE PLATTER<sup>4, 7, 10, 15</sup> 19,30€

whatever the season offers in vegetables, with boiled potatoes & a fine white wine cream sauce or vegan tomato sauce

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BAKED FETA CHEESE<sup>4, 7, 15</sup> 19,70€

Feta cheese (sheep & goat milk) with peperoni, olives, red onions and garlic served in tomato sauce with fresh bread

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CHEESE SPAETZLE<sup>1, 4, 7, 11</sup> 19,30€

with caramelized onions, served with a side salad with the daily or balsamic dressing

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VEGAN RED LENTIL PATTIES<sup>4, 11, 12, 15</sup> 19,20€

served with a fruity apple-ginger chutney and a side salad with sesame dressing

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DUMPLING WITH SPINACH IN  
PARMESAN CHEESE SAUCE<sup>1, 4, 7, 15</sup> 22,30€

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## BURGER

WITH MADE IN-HOUSE BURGER SAUCE, CHEDDAR, ONIONS,  
SALAD AND TOMATOES WITH ROAST POTATOES<sup>1, 4, 11, 15</sup>

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BEEF PATTY & BACON 19,80€

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RED LENTIL PATTIE 17,30€  
vegetarian

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# COLD DRINKS

NON ALCOHOLIC

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MÜHLENWASSER	0,2l 2,20€
filtered table water	0,4l 3,40€
still, medium, sparkling	1,0l 4,40€

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ELISABETHEN MINERAL WATER	0,25l 3,20€
	0,75l 5,20€
sparkling, still	

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HOMEMADE LEMONADE <sup>C</sup>	0,2l 3,00€
made with organic fruits and citric acid	0,4l 4,50€

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JUICES	0,2l 3,20€
	0,4l 5,20€
apple, blackcurrant, red grape, passion fruit, sour cherry, orange, banana, rhubarb	

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JUICE SPRITZERS	0,2l 3,00€
	0,4l 4,50€
apple, blackcurrant, red grape, passion fruit, sour cherry, orange, banana, rhubarb	

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VITAMALZ	0,33l 3,70€
malt beer	

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HARD TO BELIEVE, BUT WE ACTUALLY DO NOT  
SERVE COKE OR FANTA, AS WE WANT TO AVOID  
ARTIFICIAL FLAVORINGS, JUST LIKE  
IN OUR KITCHEN. OUR ALTERNATIVE IS A  
HOMEMADE LEMONADE.

# BEERS ON TAP

BRAUSTÜB'L & GROHE

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BRAUSTÜB'L PILSNER 0,3l 3,80€  
0,5l 5,20€

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BRAUSTÜB'L RADLER 0,3l 3,80€  
Pilsner with Sinalco lemonade 0,5l 5,20€

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BRAUSTÜB'L WHEAT BEER 0,3l 3,80€  
0,5l 5,20€

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GROHE HELLES 0,3l 3,90€  
0,5l 5,40€

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# BOTTLES BEERS

BRAUSTÜB'L & GROHE

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BRAUSTÜB'L NON-ALCOHOLIC 0,33l 3,90€  
PILSNER

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BRAUSTÜB'L NON-ALCOHOLIC 0,5l 5,20€  
WHEAT BEER

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BRAUSTÜB'L DARK WHEAT BEER 0,5l 5,20€

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# BOTTLED BEERS

BRAUSTÜB'L & GROHE

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BRAUSTÜB'L CRYSTAL  
WHEAT BEER 0,5l 5,20€

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BRAUSTÜB'L NATURALLY  
CLOUDY HELLES 0,33l 3,90€

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GROHE WHEAT BEER 0,5l 5,40€

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# BOTTLES BEERS

MORE

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ROTHAUS TANNENZÄPFLE 0,33l 3,90€

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ANDECHS WHEAT BEER HELL 0,5l 5,40€

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ANDECHS DOPPELBOCK  
DUNKEL 0,5l 5,60€

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# BOTTLED BEERS

MORE

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FAUST PILS	0,33l 3,90€
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FAUST SCHWARZVIERTLER	0,5l 5,40€
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AUGUSTINER HELLES	0,5l 5,40€
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FLENSBURGER PILSNER	0,33l 3,90€
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FRÜH KÖLSCH	0,33l 3,90€
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# WHITE WINE

HANNO ROTHWEILER

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RIESLING <sup>A</sup>	0,1l 4,40€
	0,2l 7,40€
dry, acidic	1l 29,00€

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GRAUBURGUNDER <sup>A</sup>	0,1l 4,40€
	0,2l 7,40€
dry, robust	1l 29,00€

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WEISSER BURGUNDER <sup>A</sup>	0,1l 5,00€
	0,2l 8,70€
dry, noble-fine	0,75l 27,00€

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RHEIN TERRASSEN HOF

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BACCHUS SÜSS <sup>A</sup>	0,1l 4,40€
	0,2l 7,40€
subtle, pleasant sweetness	0,75l 23,00€

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BLANC DE NOIR MERLOT <sup>A</sup>	0,1l 5,00€
	0,2l 8,70€
dry, light, fruit nuances	0,75l 27,00€

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GEHEIMRAT SCHNELL

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RIESLING <sup>A</sup>	0,1l 4,60€
	0,2l 7,90€
dry, straightforward	1l 31,00€

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SILVANER <sup>A</sup>	0,1l 4,80€
	0,2l 8,30€
dry, earthy-fruity	1l 33,00€

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MORIO MUSKAT <sup>A</sup>	0,1l 5,00€
	0,2l 8,70€
dry, light, floral	0,75l 35,00€

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# RED WINE

HANNO ROTHWEILER

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MERLOT <sup>A</sup>	0,1l 5,00€
	0,2l 8,40€
dry, full bodied	0,75l 27,00€

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ROT-CUVÉE <sup>A</sup>	0,1l 5,00€
	0,2l 8,90€
Spätburgunder, Syrah, Dornfelder	1l 28,00€

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ST. LAURENT <sup>A</sup>	0,1l 5,70€
	0,2l 10,30€
dry, noble-fine	0,75l 33,00€

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RHEIN TERRASSEN HOF

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DORNFELDER <sup>A</sup>	0,1l 4,60€
	0,2l 7,90€
dry, light reg with southern flair, aged in oak barrels	0,75l 31,00€

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GEHEIMRAT SCHNELL

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REGENT ROT <sup>A</sup>	0,1l 5,00€
	0,2l 8,70€
dry, finely fruity, deep red	1l 35,00€

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# ROTLING & ROSÉ

HANNO ROTHWEILER

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ROTLING <sup>A</sup>	0,1l 4,80€
	0,2l 8,30€
semi-dry, berry-fruity	0,75l 26,00€

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RHEIN TERRASSEN HOF

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TRIOLOGIE ROSÉ <sup>A</sup>	0,1l 4,60€
	0,2l 7,90€
dry, sparkling, fine	0,75l 25,00€

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## WINE SPRITZER

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WHITE WINE SPRITZER <sup>A</sup>	0,2l 4,40€
with Riesling from Rhein Terrassen Hof	0,5l 7,90€

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ROSÉ SPRITZER <sup>A</sup>	0,2l 4,70€
with Triologie Rosé from Rhein Terrassen Hof	0,5l 8,40€

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# APPLE WINE

KELTEREI KRÄMER

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APPLE WINE

0,25l 3,60€

pure, sour, sweetened

0,5l 5,10€

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# SPARKLING WINE

HANNO ROTHWEILER

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LEMBERGER & MERLOT<sup>A</sup>  
BLANC DE NOIR

0,75l 37,80€

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STACCATO<sup>A</sup>

aerated wine, dry

0,75l 29,20€

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# APERITIF

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ROTHWEILERS STACCATO<sup>A</sup>

aerated wine, dry

0,1l 4,80€

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MÜHLENSPRITZ<sup>A</sup>

Staccato with our lemonade syrup, fresh mint and  
lemon, topped up with some sparkling water

0,2l 7,20€

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BAYEROL SPRITZ<sup>A</sup>

Hudson BAYEROL poured over Rothweilers Staccato and  
sparkling water, served with ice and a slice of orange

0,2l 8,50€

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# HARD LIQUOR

HANNO ROTHWEILER

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APRICOT BRANDY	2cl 5,50€
	4cl 7,20€

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PEAR BRANDY	2cl 5,50€
	4cl 7,20€

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HAZLENUT SCHNAPPS	2cl 5,50€
	4cl 7,20€

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GRAPE MARC BRANDY "GRAPPA"	2cl 5,80€
	4cl 7,80€

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ROAST APPLE LIQUOR	2cl 5,80€
	4cl 7,80€

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## ODENWÄLDER FEINE BRÄNDE

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HÖLZERLIPS KRÄUTER	2cl 5,80€
herbal liqueur with honey	4cl 7,80€

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ODENWÄLDER BLUTWURZ	2cl 5,80€
spirit made from beer and herbs	4cl 7,80€

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BRANDY FROM APPLE WINE	2cl 7,20€
aged in oak barrels	4cl 9,80€

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## THE CLASSIC FROM THE REGION

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ODENWÄLDER BUB	2cl 4,40€
Hessian herbal bitter	4cl 6,80€

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# COFFEE

WITH FRESH MILK FROM COW OR OAT MILK  
UPON REQUEST DECAFFEINATED

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CUP OF COFFEE	3,00€
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POT OF COFFEE	4,60€
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ESPRESSO	2,80€
as macchiato, extra 0,20€	

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DOPPIO	3,80€
as macchiato, extra 0,40€	

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CAPPUCCINO	3,50€
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MILCHKAFFEE	4,80€
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## HOT DRINKS

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HOT CHOCOLATE	4,80€
upon request with cream	

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HOT MILK WITH HONEY	4,20€
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HOT FRESHLY SQUEEZED LEMON	2,80€
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## WITH ALCOHOL

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JANSS MULLED WINE	4,50€
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# TEA

SELECTION OF DIFFERENT TEA VARIETIES, WITH FRESH  
MILK UPON REQUEST.

3,50€

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## DARJEELING - ROYAL GARDEN

black tea, floral

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## ASSAM MOKALBARI

black tea, highly aromatic

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## BIO-NEBELTEE

green tea, floral

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## TROPENHIMMEL MILD

fruit tea

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## ROOIBOS - MOND & STERNE

rooibos vanilla

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## SCHWEIZER KRÄUTER

herbal tea, traditional

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## BIO-PFEFFERMINZE

peppermint tea, refreshing

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## BIO-KAMILLENBLÜTEN

chamomile flowers

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# ALTE DORFMÜHLE AUERBACH

## THE DIGITAL DORFMÜHLE

[www.altedorfmuehleauerbach.de](http://www.altedorfmuehleauerbach.de)

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Password for our wifi: willkommen

Please feel free to ask our employee if you have questions

- 1) Eggs, 2) Peanut, 3) Fish, 4) Gluten, 5) Shellfish, 6) Lupine,
- 7) Milk, 8) Nuts, 9) Sulphur dioxid/Sulfite, 10) Celeriac, 11) Mustard, 12) Sesame, 13) Soy, 14) Mollusca, 15) Garlic