

ALTE DORFMÜHLE AUERBACH



AUTUMN MENU



STARTER

FLÄDLE-SUPPE ^{1, 4, 7, 10, 15} 6,90€
Pancake strips in a fine beef broth, both
homemade

SIDE SALAD ^{4, 11} 6,90€
Crisp salad of the season with some chicory,
served with our raw vegetable salads

BREAD BASKET ^{4, 7, 15} 7,70€
fresh bread and herbal dip

OLIVES ^{4, 15} 8,40€
Portion of Greek Kalamata olives marinated in
herb and garlic oil, served with fresh bread

SALAD

^{4, 11}

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

WITH ROASTED MUSHROOMS 19,40€

WITH FETA CHEESE 19,70€

JANUARY MENU

RED BEET CREAM SOUP with fresh Bread	4, 7, 10	8,30€
WHITE BEAN DIP Vegan prepared vegan, with fresh bread	4, 15	8,80€
CELERIAC SCHNITZEL with mushroom cream sauce or cheese, along with Spätzle	1, 4, 7, 15	20,50€
HEARTY STEW MADE WITH REGIONAL LAMB with fresh Bread	10,15	19,20€
BEEF CURRYWURST ¹⁵ with roasted potatoes or potato salad		20,80€
WILD VENISON, ROEDE AND WILD BOAR MEATBALLS with roast potatoes and sauce	1,4,9,15	23.50€
GREEN LAMB SALAT with either mushrooms or bacon, with fresh bread	4, 7, 15	14,50€

DESSERTS

ORANGE CAKE with mascarpone cream	1, 4	8,20€
MINT PANNA COTTA with caramelized Pears	1, 7	6,50€

SNACKS

OUR HOMEMADE KOCHKÄS' ^{4, 7} 12,80€
with caraway, Musik (a type of onion) and fresh bread

ODENWÄLDER HANDKÄSE ^{4, 7} 13,80€
Hüttenthaler Handkäse diced and marinated in vinegar and oil served with onions, butter, and fresh bread

A SMALL VEGETARIAN TREAT ^{7, 15} 11,70€
roasted potatoes served with our herb dip

QUICHE FROM BROT & BACKKULTUR
served with green salad ¹¹ 14,90€

TOMATO & SPINACH ^{1, 4, 7, 15}
Tomatoes and Spinach

LORRAINE ^{1, 4, 7}
Bacon and Leek

BRIE AND CRANBERRIES ^{1, 4, 7}
Brie, cranberries, walnut and thyme

MAIN DISHES

MEAT

METZGER VETTERS KOCHKÄS-
BRATWÜRSTE ^{7, 10, 11 B} 20,90€
two bratwurst with cheese directly in the sausage
meat, served with either our potato salad or roast
potatoes

RUMP STEAK (250G) ^{7, 10, 15} 33,40€

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

TWO SCHNITZELS FROM HESSIAN PORK ^{10, 11}
always accompanied by your choice of potato salad or roast
potatoes

JUST BREADED ^{1, 4} 20,90€

WITH HOMEMADE MUSHROOM
CREAM SAUCE ^{1, 4, 15} 21,90€

WITH KOCHKÄSE ^{1, 4, 7} 22,60€

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

HEARTY VEGETABLE PLATTER^{4, 7, 10, 15} 19,30€

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

BAKED FETA CHEESE^{4, 7, 15} 19,70€

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

CHEESE SPAETZLE^{1, 4, 7, 11} 19,30€

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

VEGAN RED LENTIL PATTIES^{4, 11, 12, 15} 19,20€

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

BURGER

WITH MADE IN-HOUSE BURGER SAUCE, CHEDDAR, ONIONS,
SALAD AND TOMATOES WITH ROAST POTATOES

1, 4, 11, 15

BEEF PATTY & BACON 19,80€

RED LENTIL PATTIE 17,30€

vegetarian

COLD DRINKS

NON ALCOHOLIC

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

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

HOMEMADE LEMONADE ^C	0,2l	3,00€
made with organic fruits and citric acid	0,4l	4,50€

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

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

VITAMALZ	0,33l	3,70€
malt beer		

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

BRAUSTÜB'L PILSNER

0,3l 3,80€

0,5l 5,20€

BRAUSTÜB'L RADLER

Pilsner with Sinalco lemonade

0,3l 3,80€

0,5l 5,20€

BRAUSTÜB'L WHEAT BEER

0,3l 3,80€

0,5l 5,20€

GROHE HELLES

0,3l 3,90€

0,5l 5,40€

BOTTLES BEERS

BRAUSTÜB'L & GROHE

BRAUSTÜB'L NON-ALCOHOLIC PILSNER

0,33l 3,90€

BRAUSTÜB'L NON-ALCOHOLIC WHEAT BEER

0,5l 5,20€

BRAUSTÜB'L DARK WHEAT BEER

0,5l 5,20€

BOTTLED BEERS

BRAUSTÜB'L & GROHE

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

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

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

RIESLING ^A	0,1l 4,40€
dry, acidic	0,2l 7,40€
	1l 29,00€

GRAUBURGUNDER ^A	0,1l 4,40€
dry, robust	0,2l 7,40€
	1l 29,00€

WEISSER BURGUNDER ^A	0,1l 5,00€
dry, noble-fine	0,2l 8,70€
	0,75l 27,00€

RHEIN TERRASSEN HOF

BACCHUS SÜSS ^A	0,1l 4,40€
subtle, pleasant sweetness	0,2l 7,40€
	0,75l 23,00€

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

GEHEIMRAT SCHNELL

RIESLING ^A	0,1l 4,60€
dry, straightforward	0,2l 7,90€
	1l 31,00€

SILVANER ^A	0,1l 4,80€
dry, earthy-fruity	0,2l 8,30€
	1l 33,00€

MORIO MUSKAT ^A	0,1l 5,00€
dry, light, floral	0,2l 8,70€
	0,75l 35,00€

RED WINE

HANNO ROTHWEILER

MERLOT ^A	0,1l	5,00€
dry, full bodied	0,2l	8,40€
	0,75l	27,00€

ROT-CUVÉE ^A	0,1l	5,00€
Spätburgunder, Syrah, Dornfelder	0,2l	8,90€
	1l	28,00€

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

RHEIN TERRASSEN HOF

DORNFELDER ^A	0,1l	4,60€
dry, light red with southern flair, aged in oak barrels	0,2l	7,90€
	0,75l	31,00€

GEHEIMRAT SCHNELL

REGENT ROT ^A	0,1l	5,00€
dry, finely fruity, deep red	0,2l	8,70€
	1l	35,00€

ROTLING & ROSÉ

HANNO ROTHWEILER

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

RHEIN TERRASSEN HOF

TRIOLOGIE ROSÉ ^A	0,1l	4,60€
dry, sparkling, fine	0,2l	7,90€
	0,75l	25,00€

WINE SPRITZER

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

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

APPLE WINE

KELTEREI KRÄMER

APPLE WINE	0,25l 3,60€
pure, sour, sweetened	0,5l 5,10€

SPARKLING WINE

HANNO ROTHWEILER

LEMBERGER & MERLOT ^A	0,75l 37,80€
BLANC DE NOIR	

STACCATO ^A	0,75l 29,20€
aerated wine, dry	

APERITIF

ROTHWEILERS STACCATO ^A	0,1l 4,80€
aerated wine, dry	

MÜHLENSPRITZ ^A	0,2l 7,20€
Staccato with our lemonade syrup, fresh mint and lemon, topped up with some sparkling water	

BAYEROL SPRITZ ^A	0,2l 8,50€
Hudson BAYEROL poured over Rothweilers Staccato and sparkling water, served with ice and a slice of orange	

HARD LIQUOR

HANNO ROTHWEILER

APRICOT BRANDY	2cl 5,50€
	4cl 7,20€

PEAR BRANDY	2cl 5,50€
	4cl 7,20€

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

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

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

ODENWÄLDER FEINE BRÄNDE

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

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

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

THE CLASSIC FROM THE REGION

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

COFFEE

WITH FRESH MILK FROM COW OR OAT MILK
UPON REQUEST DECAFFEINATED

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€	

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

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

HOT CHOCOLATE	4,80€
upon request with cream	

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

JANSS MULLED WINE	4,50€
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TEA

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

3,50€

DARJEELING - ROYAL GARDEN

black tea, floral

ASSAM MOKALBARI

black tea, highly aromatic

BIO-NEBELTEE

green tea, floral

TROPENHIMMEL MILD

fruit tea

ROOIBOS - MOND & STERNE

rooibos vanilla

SCHWEIZER KRÄUTER

herbal tea, traditional

BIO-PFEFFERMINZE

peppermint tea, refreshing

BIO-KAMILLENBLÜTEN

chamomile flowers

ALTE DORFMÜHLE AUERBACH

THE DIGITAL DORFMÜHLE

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#alteredorfmuehleauerbach

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