

Kaffee & Schokolade

Haferl Kaffee	4
Cappuccino	4
Latte Macchiato	4
Milchkaffee	4
Schümli	2,6
Espresso klein 2,5	Espresso groß 4
Eiskaffee / Eisschokolade	5,9
Schoki weiss oder dunkel	4
Chocochino	4
Mozartkaffee 4,9	Coffee-Shooter 4,6

Tee verwöhnt & belebt die Sinne – Darjeeling, Earl Grey
Grüner Tee, Ingwer-Zitronengras, Minze, Kamille
Kräuter, Früchte in der Porzellantasse 3,5

Kalte Lust: **Wintereisbecher** / Haselnusseiskrem 8,5
Eisbecher Mühlenzauber / Früchte / Eierlikör / Sahne 8,5

Kalte Lust-Sorten:

**Vanille- Walnuss- Haselnuss- Brombeere-
Mango-Joghurt Crunchy** pro Kugel 2,5



Opening hours

Every day 8 - 22 Uhr

Reservation 0951 / 955 22 -0

Onlinereservierung info@brudermuehle.de

We look forward to you!

We accept
Mastercard/ Visa/Unionpay
EC-Karte/ Bargeld

Food for pick up & delivery service

Starters

Consommé from the dear / liver dumplings	6,5
Sweet potato soup with crouton - vegan	7



Schmankerl spicy between

Bamberger smoked bread with venison pie	5
Cheese carpaccio/ (without milksugar) Balsamicocream	9

From the franconian pig

Escalope of pork „Vienna Style / vegetables / natural potatoes	14
Shoulder of pork / smoked beer sauce	
Potato dumpling, Sauerkraut	16

From the franconian beef

Beef-Sauerbraten / potato dumpling / red cabbage	17
Beef-Tafelspitz / horseradish sauce	
Cranberries / potato dumpling	17
Rumpsteak from Simmentaler Rind / regional beef	
French fries / backed vegetables	28



Classic dessert: freshly prepared after ordering

Kaiserschmarrn with apple puree and ice cream	9
--	---

Sweet dream - our homemade desserts:

Prunes marinated in armagnac / walnut-icecream	8,5
Crème Brulée flambéed at the table	8

Warm apple strudel / custard sauce	6
Warm apple strudel / vanilla ice cream / wipped cream	6,5

Sachertorte – fine chocolat cake	5
Fancy cake tart from ricotta - tangerines	5
Apple pie with sprinkles	4
Chocolate cake	4
Espresso with vanille ice	4,5



GENUSSVOLL enjoyable VOLLWERTIG vegetarian LECKER yummi

<u>Basic:</u>	Fresh salad to the season	small	5,5
	Fresh salad to the season	medium	8,5

Vegetable strudel garnish herbal sauce	15
---	----

Pumpkin tortelli / rosmaributter / rucola salad	15
Bread dumpling / different mushrooms / creams sauce	15

Pastetli / mushrooms ragout	14
------------------------------------	----

VenereReis – dark rice from Piemont/Italy	15
olive oil – vegan - or grated parmesan / fresh salad - veggie	

15

White herring, marinated „house wife style“	
Natural potatoes	14

Smoked fillets of trout/ olivenciabatta	13
--	----

Smoked fillets of trout / herb scrambled eggs / natural potatoes	16
---	----

Trout fried in butter meunière / natural potatoes / fresh salad	25
--	----

*Carp fillet fried / Remo-Sauce / natural potatoes	22
---	----

*Carp fillet fried / Remo-Sauce / natural potatoes / salad	25
---	----

Char-fillet on the skin roasted	
Steamed Ratatouille / venere rice	25

Variations of game:

Starter: Venison ham / Cumberlandsoße	11
--	----

Special: Venison meetball / crispy potato cake	
mushroom ragout	16

Goulash from the deer / Spätzle=(noodles) / Cranberries	17
--	----

Haunch of Venison from the oven / sautierte Egerlinge	
dumplings / red cabbage / Cranberries	25

Wild boar jelly with herb vinaigrette / roastet potatoes	13
---	----

Venison sausages / Rahmwirsing / natural potatoes	12
--	----

¼ duck home-style food/ salad/ potato dumpling	17
---	----

Enjoy your meal

Inclusive prices in euro