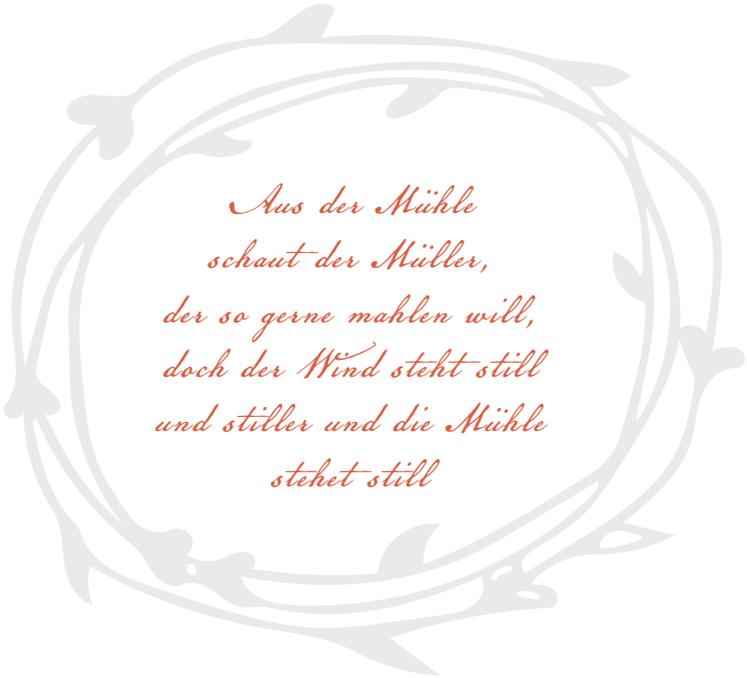


WELCOME TO THE RESTAURANT

Zur Mühle



*Aus der Mühle
schaut der Müller,
der so gerne mahlen will,
doch der Wind steht still
und stiller und die Mühle
stehet still*

all prices include 19% VAT

Dear Guests,

what would be the 1845 built Dörrwalder mill be without its miller and his companions with their entertaining guided tours. Follow the narrator with a lantern in your hands in the historic mill and learn on each of the 4 floors more about the structure, technique and all the beautiful stories about the mill, the miller and his cravings.

Enjoy our regional and creative fresh cuisine, taste our own mill products and experience our unforgettable flair in the Dörrwalder mill!

In the mill restaurant and the cozy barrier-free winter garden we pamper our guests with the best of what our region has to offer. The barrier-free mill reservoir offers a unique location for celebrations, meetings and weddings. Our 4 cozy guest rooms invite you to linger and relax.

Experience, enjoy and taste with all your senses and then share your experience with us, because you are our guests and your opinion is highly important to us.

Thank you for being our guests!
„Good wind, good flour!“

Your Anja Zschieschang & Dr. Olaf Krüger
Managing Directors
Mühle Dörrwalde GmbH

Our chef recommends



MILL'S PANS WITH PROSCHIMER PORK WITH ROOT VEGETABLES AND SPICY POTATO WEDGES

GM, L, Se, Sf, Fa, Gv

13,70€

*in cast iron pan fried strips of fillet of Proschimer pork with his own sauce,
fresh seasonal root vegetable, bread or potatoes*

Our wine recommendation:

Spätburgunder Q.b.A.- dry

winery Heinrich Basten at the Mosel

*dry, full-bodied, ruby-red, velvety wine
with pronounced bouquet*

Your kitchen team

Starters

DÖRRWALDER RAGOUT

juicy chicken ragout with mushrooms,
asparagus and cheese,
served traditionally with Worcester sauce

GW, Ei, L, Se, Sf, Fa, Gv, Ph, Ob, Sü

5,70€

Soups

HEARTY POTATO CHESTNUT SOUP WITH ROASTED ONIONS

a marvelous regional dish and a classic for the autumn
and winter months rediscovered

GW, Ei, L, Se, Sf, Su, Ko

5,70€

BEEF BROTH WITH EGGCAKE STRIPS

Clear beef broth with strips of eggcake

GW, L, Se, Sf, Su

5,20€

Salads

WINTER SALAD „Á LA MÜHLE“

mixed salad with house dressing, poached pear,
sprayed with herb cream cheese and glazed walnuts

GW, K, Ei, L, Sf, Ko

9,90€

CHAR FILLET ON LUKEWARM LENTIL-TOMATO SALAD VARIATION

Lentils contain a lot of vegetable protein
and healthy fibers

GW, Ei, F, Sch, Se, Sf

11,70€

Between dishes

OUR RBB CLASSIC PIKE PERCH FILET ON BEETROOT CARPACCIO

one of the finest freshwater fish juicy grilled, on thin slices
of marinated beetroot, with small salad composition
& warm herb foam

CW, Ei, S, L, Se, Sf, Sm, Ob

9,70€

LEEK ONION CAKE WITH LIGHT TRUFFLE CREAM (VEGETARIAN)

an onion cake is at any time of the year a simple and
very tasty regional dish with the special twist
only in the Dörrwalder mill

GM, Ei, So, L, Se, Sf, Sm, Ob

9,80€

Main courses

MILL'S SCHNITZEL

from the „Proschimer“ pork back, freshly tapped and
breaded with horseradish, served with roast potatoes

L, Sch, Se, Sf, Sm, Su, Fa, Ko, A, Es, Sü

14,20€

GRILLED RUMP STEAK FROM PROSCHIMER BEEF

with mill bread cakes and seasoned butter

CW, Ei, L, Sf, Sm, Ko, A, Gv

200g - 21,90€

300g - 27,90€

BRAISED OX CHEEKS

braised ox cheeks on crisp homemade mashed potatoes
with fresh winter vegetables

CW, GM, So, L, Se, Sf, Sm, Su

16,90€

GLAZED DUCK BREAST WITH MINI DUMPLINGS & RED CABBAGE

the traditional classic dish from our kitchen with our own
fruity red cabbage and extra attention to detail

CW, Se, Sf, Su, Ko, A

19,90€

CHICKEN BREAST FILLET

Grilled chicken breast on a tomato ginger sauce
and fettuccine

CW, Ei, So, L, Se, Sf

12,90€

MILL'S PAN

with Proschimer Pork fillet, root vegetables served with
bread or potato splits

GW, GM, Ei, L, Se, Sf, Ko, Gv

13,70€

HOMEMADE BEEF ROULADE

Braised beef roulade from Proschimer beef
with apple and bacon filling in cranberry sauce
served with bread cakes or homemade mashed potatoes
and red cabbage

*The homemade cattle roulade, one of Germany's most popular dishes, can not
be missing in our regional kitchen. The bread cakes, created from our mill's bread,
round up this classic dish*

GW, GM, Ei, L, Se, Sf, Su, Ko, Gv

15,90€

LUSETIAN WEDDING DISH

Prime boiled Proschimer beef in root broth, traditionally
with a lot of horseradish sauce & bouillon potatoes

*Boiled beef is the noblest part of the beef, with a thick layer of fat, which makes it
particularly juicy when cooked. A very popular Lusatian dish.*

GW, GM, L, Se, Sf, Ko, A, Es

14,70€

Vegetarian

MILLER'S OMELETTE

with black roots, seasonal winter vegetable filling
and our homemade carrot ginger dip

GW, GM, Ei, L, Se, Sf, Sm, Ko

9,70€

MILL'S FALAFEL (VEGAN)

crispy chickpea balls on a fruity-spicy tomato sauce

GM, Ei

9,90€

Fish

CRISPY PIKE-PERCH FILLET

with horseradish oat crust on pea puree

GW, Ei, F, L, Se, Sf

15,90€

Dessert

MOUSSE AU CHOCOLAT

with homemade sorbet and mint biscuits

GW, Ei, L, Fa, Gv

5,90€

HOMEMADE QUARKSTRUDEL

with apple foam

GW, Ei, L, Fa, Ko, Gv

6,20€

RICE PUDDING WITH PLUM RAGOUT & VANILLA MERINGUE

rice pudding with cinnamon plum ragout on vanilla meringue

GM, Ei, L, Fa, Ko, A

5,70€

APERITIFS

		€
Martini bianco	5 cl	3,10
Aperol Spritz ^{1,3,6}	0,2 l	4,90
Glass of sparkling wine with red vineyard peach from the winery of Heinrich Basten Ellenz/Mosel ⁶	0,1 l	3,90
Ehrenbürger sparkling wine - glass (dry or half-dry) ⁶	0,1 l	2,90
Ehrenbürger sparkling wine - bottle (dry or half-dry) ⁶	0,75 l	17,90



TAP BEERS AND BEER MIXTURES

		€
Krombacher Pilsener (on tap) ⁸	0,3 l	2,80
	0,4 l	3,70
Krombacher cellar beer (on tap) ⁸	0,3 l	3,00
	0,4 l	3,90
Krombacher Dunkel (bottle) ⁸	0,33 l	3,00
Krombacher Hefeweizen (bottle) ^{8,9}	0,5 l	3,90
Krombacher Hefeweizen alcohol free (bottle) ^{8,9}	0,5 l	3,90
Krombacher alcohol free (bottle) ⁸	0,5 l	3,90
Vitalmalz ¹	0,33 l	2,80
Beer & Coca Cola ^{1,2,8}	0,3 l	2,70
	0,4 l	3,50
Radler ^{4,8}	0,3 l	2,70
	0,4 l	3,50
Potsdamer ^{1,5,8}	0,3 l	2,70
	0,4 l	3,50

COFFEE AND TEA SPECIALTIES FROM WESTHOFF-COFFEE

	€
Small cup of coffee	1,90
Pott of coffee	3,10
Jug of coffee	3,40
Small cup Caffè Crema	2,10
Big cup Caffè Crema	3,40
Espresso	2,10
Double espresso	3,70
White coffee ¹⁰	3,30
Cappuccino ¹⁰	3,10
Latte Macchiato ¹⁰	3,10
Latte Macchiato with flavour ¹⁰	3,50
Cup of hot chocolate ¹⁰	3,30
Cup of tea (Black / mint / fruit / chamomile / herbal / green tea)	2,10
Glass of hot lemon	2,10



JUICES AND NECTARS FROM

		€
Apple, banana, cherry, cherry-banana,	0,2 l	2,50
orange and mango	0,4 l	3,90
	0,2 l	2,30
Juice spritzer (all variations)	0,4 l	3,70

WATTER FROM BAD LIEBENWERDA

		€
Mineral water medium or natural	0,25 l	2,10
Mineral water medium or natura (bottle)	0,75 l	4,70



LEMONADES & CO.

		€
Coca Cola ^{1,2}	0,2 l	2,30
	0,4 l	3,50
Coca Cola light ^{1,2}	0,2 l	2,30
	0,4 l	3,50
Fanta ^{1,4,5,7}	0,2 l	2,30
	0,4 l	3,50
Sprite ⁴	0,2 l	2,30
	0,4 l	3,50
Raspberry shower ^{1,5}	0,2 l	1,90
	0,4 l	3,30
Ginger Ale bottle ^{1,4}	0,25 l	2,50
Tonic Water bottle ³	0,25 l	2,50
Bitter Lemon bottle ³	0,25 l	2,50

SPIRITS

		€
Jameson Irish Whiskey 40% Vol.	2 cl	3,30
Havana Club Rum -3 Jahre alt- 40% Vol.	2 cl	2,40
Smirnoff Vodka 37,5% Vol.	2 cl	2,30
Nordhäuser Doppelkorn 38% Vol.	2 cl	1,90
Malteserkreuz Aquavit 40% Vol.	2 cl	2,30



HERB BRANDIES

		€
Saure Kirsche 30% Vol.	2 cl	1,90
Bailey's Irish Cream 17% Vol. ^{1,2,10}	2 cl	2,10
„Scharfes Gelb“ Eierlikör 15% Vol. ^{10,11}	2 cl	2,10
Wilthener Gebirgskräuter 30% Vol.	2 cl	1,90
Radeberger Bitter 35% Vol.	2 cl	2,10
Amaro Ramazotti 30% Vol.	2 cl	2,30
Underberg 44% Vol.	2 cl	2,30
Grappa 42% Vol.	2 cl	2,90
MühlENZAUBER 50% Vol. / Mühlenkräuter 32% Vol.	2 cl	2,90



ORIGINAL PRINZ

„*Old Varieties*“

In the real world Alps-mountains lakes, located directly at the Alps north entrance, are the home of the Prinz Fine-Distillery.

On the edge of the Austrian Lake Constance, under special climatic conditions, apples, pears, plums, cherries, apricots, quinces and other fruit and fruit varieties ripe and develop a pronounced varietal character.

Since 1886, these treasures of nature have been used to produce distillates of the highest fruit content with the experience of 4 generations of distillers.

State-of-the-art technology helps the distiller to keep the conditions in such a way that he can concentrate exclusively on the distillates. This ensures the highest and consistent quality.

The „old varieties“ distillates are stored for 18-36 months in traditional earthenware pots. Then they mature for 6-24 months in wooden barrels.

OLD APRICOT 41% VOL.

Full-bodied, highly aromatic apricots give the apricot brandy its distinctive and delicious flavor. For months, the distillate is stored in earthenware, whereby its own character is ideally intensified.

—————▶ 2 cl | 2,90 € ◀—————

OLD WILLIAMS CHRIST PEAR 41% VOL.

Juicy Williams pears from the region are processed to fruity Williams brandy. Mild temperatures, cool and rough nights, natural irrigation and the warming lake - climatic conditions under which the fruit can thrive particularly well.

—————▶ 2 cl | 2,90 € ◀—————

OLD FOREST RASPBERRY 41% VOL.

The intense berry fragrance and full fruit flavor can be equal to lushly draped, deep red raspberry bushes. The full-bodied forest raspberries are picked by hand and processed to a particularly fine delicacy.

—————▶ 2 cl | 2,90 € ◀—————

OLD HOUSE PLUM 41% VOL.

High-aromatic domestic plums from local cultivation supply the distillate for the fine Pflümli liquor. The distillate matures for several years and gets the time it needs to develop its full flavor.

—————▶ 2 cl | 2,90 € ◀—————

OLD BODENSEE APPLE 41% VOL.

The distillate from the Lake Constance apple is stored for several months in wooden barrels. This gives it its typical-golden color. Fruit extracts lend him a light sweetness.

—————▶ 2 cl | 2,90 € ◀—————

OLD CHERRY 41% VOL.

Full-bodied, deep-roasted and highly aromatic black and sour cherries from the region are burnt to the cherry schnapps. Its typical, seductive fruit aroma with fine almond tones flatters nose and palate of the connoisseur.

—————> 2 cl | 3,10 € <—————



WHITE WINES

		€
GRAUER BURGUNDER Q.b.A. dry ⁶	0,2 l	5,90
winery Heinrich Basten from Mosel	0,5 l	12,80
fresh, fruity wine, mild acidity-flavored bouquet	0,75 l	20,90
RIESLING - HOCHGEWÄCHS ⁶	0,2 l	5,40
winery Heinrich Basten from Mosel	0,5 l	10,90
fine-grained, polished fruit, delicate well-integrated sweetness		
BACCHUS Weingut Schmitt aus Bergtheim in Franken ⁶	0,2 l	5,60
quality wine	0,5 l	11,20
semi-dry and very fruity, a spicy wine with a rich bouquet	0,75 l	18,50
GEWÜRZTRAMINER Weingut Lindemer aus Flemlingen ⁶	0,2 l	5,40
quality wine	0,5 l	10,90
dominant, but unobtrusive sweetness with rich exotic fruit flavors	0,75 l	18,90
HOUSE WINE CHARDONNAY ⁶	0,25 l	5,10
dry	0,5 l	10,00

RED WINES

		€
LEMBERGER winery „Sonnenhof“ Fischer from Gündelbac ⁶ Quality wine, a dry and strong wine with harmonious flavors of elderberries	0,2 l	5,90
	0,5 l	12,80
	0,75 l	20,90
SPÄTBURGUNDER winery Heinrich Basten at the Mosel ⁶ Q.b.A - dry, full-bodied, ruby-red, velvety wine with pronounced bouquet	0,2 l	5,10
	0,5 l	11,10
	0,75 l	17,90
PORTUGIESER Q.b.A. ⁶ winery Heinrich Basten at the Mosel A strong, semi-dry wine with cherry and berry flavors	0,2 l	4,70
	0,5 l	9,90
	0,75 l	16,90
DORNFELDER winery Schauf from Guntersblum in Rheinhessen ⁶ quality wine lovely and very dark with a typical cherry flavor	0,2 l	5,40
	0,5 l	10,90
	0,75 l	18,90
HOUSE WINE MERLOT ⁶ dry	0,25 l	5,10
	0,5 l	10,00



ROSÉ WINE

		€
ROTLING winery Heinrich Basten from Mosel ⁶ the perfect interplay of white and red grapes. A light, fruity and fresh quality wine with full-bodied character and fresh lively finish.	0,2 l	4,90
	0,5 l	9,90
	0,75 l	15,80



Wine spritzer - white or red ⁶	0,2 l	3,90
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Premium wines



A SPECIAL DISCOVERY!

Wines with organic label from the winery of Adriane Moll
of St. Martin in the Pfalz

RED WINES

St. LAURENT - dry - aged for 24 months ⁶

Wild, plums ripe elderberry fruit and blackberries dominate the aroma of this dark, powerful wine. The long maturity of 24 months in traditional 220 liter oak barrels (barriques) underlines the spicy fruitiness and flatters with a soft finish.

0,75 l 24,70 €



WHITE WINES

SAUVIGNON BLANC - dry ⁶

Dry, very juicy, with heavenly moisture. This wine starts with an impressive abundance of aromas, then shows its length and complexity and ends surprisingly spicy. A wine that begins in taste different than it ends.

0,75 l 22,10 €

CHARDONNAY - late harvest, dry ⁶

Chardonnay is the famous grape variety of great wines of Burgundy and Champagne. This wine is simply a poem. Mellow grapes provide a distinctive aroma. It shines with freshness, lightness and fruit, in conjunction with its typical aroma.

0,75 l 24,70 €

ALLERGENS / ADDITIVES

- (S) soy
- (L) lactose
- (Se) celery
- (CW) gluten - wheat
- (GM) gluten - corn
- (GS) gluten - sunflower seeds
- (K) crustaceans
- (Ei) egg
- (F) fish
- (Sf) mustard
- (Su) sulfites
- (Fa) dyes
- (Ko) preservatives
- (Sm) sesame
- (A) antioxidants
- (Gv) flavor enhancer
- (Sü) sweeteners
- (Sch) nuts
- (Wt) mollusks
- (Ph) phosphate
- (Es) iron salts
- (Ob) surface treatment
- (Kf) caffeine
- (Ch) quinine

- (1) dye
- (2) containing caffeine
- (3) quinine
- (4) antioxidants
- (5) sweeteners
- (6) contains sulfides
- (7) preservatives
- (8) barley malt
- (9) wheat malt
- (10) lactose
- (11) egg

OUR SUPPLIERS



Obst- und Winzerhof
Ferienwohnung



WEINFACHHANDLUNG
SOMMER



Landfleischerei
Proschim

Westhoff



Mühle Dörrwalde GmbH

Zur Mühle 20
01983 Großbräschen
OT Dörrwalde

Reservations:
035753 69 600

or
reservierung@doerrwalder-muehle.de

Opening hours:
Wednesday to Monday from 11:00
Tuesday closed
Further dates by appointment