

SILVESTERMENÜ

eichmühle

SILVESTERMENU 2023

amuse bouche

greetings from the kitchen

first course

Smoked duck breast
on a homemade herb oyster mushroom and shiitake
strudel with teriyaki sauce

second course

Truffled parsnip cream soup

third course

Saltimbocca of monkfish on saffron risotto

fourth course

Braised ox cheek on potato mousseline and fine
vegetables

fifth course

Quark soufflé on passion fruit

midnight soup

à 98 € per person

eichmühle

RESTAURANT



CAFÉ



WINE TRADE

Eichmühle Gaststätten GmbH
zur Mühle 1 • 93128 Regenstauf

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All prices in euros including VAT.

APPETIZERS

tomato cream soup

with parmesan

6,90

velvety soup with hokkaido pumpkin

Styrian pumpkin seed oil & roasted pumpkin seeds

7,30

duo of salmon tartare & prawns

in spring roll pastry with chili dip & aioli

13,90

bouillabaisse

Provençal fish soup with saffron, pernod & aioli

small 11,80 • large 17,80

dialogue of garlic prawns & prawns in thai curry

served in a mini cocotte

14,80

beef carpaccio

on arugula with Parmesan

14,80

baked scallops

on cucumber noodles

13,90

FISH & MEAT

pike-perch fillet with a curry crust

on wok vegetables in a coconut-ginger sauce with
fragrant rice
23,50

braised venison shoulder

with wild mushrooms, served with apple-red cabbage and
homemade hazelnut spaetzle
22,00

argentine roast beef

on grilled vegetables with oven-baked potatoes and fried
onions
25,50

red thai vegetable curry

in coconut-ginger sauce with fragrant rice
with turkey 15,80 • with beef 18,80

medallions of pork fillet

in mushroom cream sauce, on seasonal vegetables with
homemade buttered spaetzle
19,80

pheasant breast

with Foie Gras core, wrapped in bacon, on sautéed
seasonal vegetables, served with rosemary potatoes and
Béarnaise sauce
24,90

gratinated wild boar back

with porcini butter, on creamy savoy cabbage and bread
dumplings in thyme jus
21,00

breaded schnitzel (viennese style)

with french fries or salad

small 11,80 large 16,80

boeuf la motte

with mashed potatoes, vegetables and roasted onions

17,80

VEGETARIAN

fresh tortellini

With ricotta and spinach filling in a cream white wine sauce, served with spring onions and cherry tomatoes

15,90

VEGAN

red thai vegetable curry

in coconut-ginger sauce with fragrant rice

12,80

FOR OUR YOUNG GUESTS

french fries

with Ketchup

4,90

spaetzle

with sauce (mushroom or tomato)

6,50

SALADS

salad variation with grilled turkey breast strips and croutons

with herb-Dijon mustard dressing
small 7,90 large 11,80

warm feta cheese

on arugula with roasted pumpkin seeds
small 7,50 large 10,80

LES DESSERTS

crêpe

filled with vanilla ice cream and wild
berries
6,90

crêpe small

5,20

crème brûlée

7,50

chocolate cake with a molten core

on plum compote
8,20

affogato

4,90

cassis sorbet with sparkling wine (vegan)

5,50

MENÜ

with venison 34,00 € | mit pike-perch 36,00 €

starters

Pumpkin cream soup with seed oil

or

Salad variation with lukewarm feta cheese in balsamic dressing

main courses

Pike-perch fillet
under the curry crust on stir-fried vegetables in coconut-
ginger sauce served with fragrant rice

or

Braised venison shoulder
with wild mushrooms, served with apple-red cabbage, and
homemade hazelnut spaetzle

desserts

Crêpe filled with vanilla ice cream and berry coulis

or

Assorted cheese platter with fig mustard.

APERITIFS

pernod	<u>2cl</u>	4,50
sherry medium or dry	<u>5cl</u>	3,90
martini bianco	<u>5cl</u>	4,50
campari orange		4,50
spritz small		4,20
hugo small		4,20
kir royal		4,20
pink passion small		4,20

BEER

brewery kneitinger	<u>0,50l</u>	<u>0,33l</u>
“edelpils”	4,20	3,60
non-alcoholic	4,20	
dark beer	4,20	3,60
“radler” (pale oder dark)	4,20	3,60

franziskaner brewery	<u>0,50l</u>	
“weißbier” pale	4,20	
“weißbier” dark	4,20	
“weißbier” light	4,20	
“weißbier” non-alcoholic	4,20	
“weißbier” cola	4,20	
“russe”	4,20	

LONG DRINKS

hugo	6,50
spritz	6,50
cuba libre	7,50
jack cola	7,90
pink passion	6,50
lillet berry	6,50

MINERAL WATER

adelholzener	<u>0,20l</u>	<u>0,75l</u>
gourmet medium	2,70	5,90
gourmet still	2,70	5,90
mineral water	<u>0,4l</u>	4,20

NON-ALCOHOLIC DRINKS

juices	<u>0,20l</u>	
apple juice	3,00	
grape juice	3,00	
currant juice	3,00	
orange juice	3,00	
passion fruit juice	3,00	

spritzers	<u>0,20l</u>	<u>0,40l</u>
all juices as spritzers	2,60	3,80

lemonade	2,50	3,80
cola mix	2,50	3,80
orange soda	2,50	3,80
coca-cola	2,60	3,90
coca-cola light	2,60	3,90

COCKTAILS

caipirinha	7,50
mojito	7,90

1: with coloring, 2: contains caffeine

All prices in euros including VAT., spirits & sparkling wine tax.

HOT DRINKS

espresso	2,40
doppio espresso	3,50
espresso macchiato	2,80
cappuccino	3,20
latte macchiato	3,80
cup of coffee	2,70
hot chocolate	3,80
tea	3,20
(black, herbal, mint orr fruit)	

iced coffee	5,50
iced chocolate	5,50
latte baileys frappé	6,50

DIGESTIFS

	<u>2cl</u>
grappa invecchiata d'oro	3,00
calvados dauphin vsop	3,20
williams birne	3,20
mirabelle d'alsace	3,90
vielle prune	4,20
whisky jack daniels	4,10

averna	3,50
ramazzoti	3,50

SPARKLING WINES

frizzante igt	0,50l	2,90
la goiosa	0,20l	4,90
	0,75l	17,50

andré gallois	0,10l	3,50
caves de wissembourg	0,75l	19,80

crémant d'alsace ac	0,10l	6,90
arthur metz, elsaß	0,75l	49,00

silvaner franken sekt	0,75l	43,00
flaschengärung		

1: with coloring, 2: contains caffeine

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OPEN WHITE WINES

2022er la meraviglia "chardonnay"	0,10l	2,60
az. agr. pizzolato veneto	0,20l	4,90
refreshing, honest wine with a grapefruit finish	0,50l	12,50
2022er green veltliner	0,10l	3,10
h&p diwald, austria	0,20l	5,90
fruity and fresh notes, subtle acidity	0,50l	14,90
2022er entre-deux-mers ac	0,10l	3,80
vignoble boudon, france	0,20l	7,50
floral, fruity, sustainably elegant, extremely drinkable	0,50l	17,90

OPEN RED WINE

2019er petit roubié vdp	0,10l	2,60
0. azan, south of france	0,20l	4,90
light, dry, smooth, and easy to drink	0,50l	12,50
2020er corbières ac	0,10l	2,90
domaine de l'ancien courrier, france	0,20l	5,50
fine spicy bouquet, full-bodied and intense	0,50l	13,50
2021er primitivo doc	0,10l	4,50
feudo di santa croce, apulien, italy	0,20l	8,50
ruby red, dark berries, plums, and vanilla	0,50l	21,00

OPEN ROSÉ WINES

2022er zweigelt rosé	0,10l	3,10
h&p diwald, austria	0,20l	5,90
salmon-colored reflections, berries on the nose, fresh and spicy	0,50l	14,90
2022er sauerstoff landwein	0,10l	3,80
heiner sauer, pfalz	0,20l	7,50
pink label, pink in the bottle, pink in taste	0,50l	17,90

WHITE WINE

FRANCE

2022er entre deux mers aop*

Vignoble Boudon (Bordeaux) • Grapes: Sauvignon, Semillon,
Muscadelle

White peaches, lychee, and mango in harmony. Mild acidity,
long and deep finish.

0,75L • 27,00

2022er sauvignon aoc*

Clos Roussely (Loire) • Grape: Sauvignon Blanc
Floral, soft, and elegant.

0,75L • 26,00

2022er sancerre ac

Domaine de la Garenne (Loire) • Grape: Sauvignon Blanc
A variety of exotic fruits and blossoms. Intense, full-bodied, long,
harmonious, and outstanding.

0,75L • 42,00

ITALY

2022er la meraviglia igt*

AZ. Agr. Pizzolato (Veneto) • Grape: Chardonnay
Easy-drinking and quaffable.

1,0L • 21,00

2020er chardonnay doc*

Weingut Corte d'Aibo (Emilia Romagna) • Grape: Chardonnay
Typical Chardonnay, intense in the nose and palate with a long
finish.

0,75L • 29,00

WHITE WINE

AUSTRIA & GERMANY

2022er grüner veltliner landwein*

Martin Diwald (Wagram) • Grape: Green Veltliner
Fruity-fresh notes, subtle acidity.
1,0L • 24,00

2022er weißburgunder kabinett*

Heiner Sauer (Pfalz) • Grape: Pinot Blanc
Fresh, full-bodied with a long finish.
0,75L • 27,00

2020er geisweiler riesling kabinett*

Heiner Sauer (Pfalz) • Grape: Riesling
Wonderfully fresh, full-bodied. Typical Riesling.
0,75L • 29,00

2021er grauer burgunder qw*

Weingut Helde (Kaiserstuhl) • Grape: Pinot Gris
Intense in the nose and finish, fresh on the palate.
0,75L • 31,00

ROSÉ WINE

GERMANY

2022er sauerstoff rosé landwein*

Heiner Sauer (Pfalz) • Grape: Sauvignon & Pinot Noir
Pink label, pink in color, pink in taste.
0,75L • 25,00

AUSTRIA

2022er zweigelt rosé landwein*

Martin Diwald (Wagram) • Grape: Zweigelt
Salmon-colored reflections, berries on the nose, fresh and spicy.
1,0L • 24,00

FRANCE

2021er sancerre ac

Domaine de la Garenne (Loire) • Grapes: Sauvignon Blanc & Pinot Noir
Ripe fruits in aroma and on the palate. Balanced acidity with a soft, mineral finish.
0,75L • 42,00

RED WINE

SPAIN

2020er monastrel "syrah"*

Barahonda • Grape: Syrah

Deep red color, aromas of ripe stone fruit, blackberries, and subtle vanilla. Impressive smooth finish.

0,75L • 29,00

FRANCE

2020er nature roubié igp herault*

Domaine de Petit Roubié (Languedoc-Roussillon) •

Grapes: Grenache, Syrah, Cinsault, Carignan

Bouquet of berries and cherries. Not too heavy with a rounded finish.

0,75L • 18,90

2020er corbières aop*

Domaine de l'Ancien Courrier (Languedoc-Roussillon) • Grapes:

Grenache, Syrah, Cinsault, Carignan

Robust bouquet of fresh wild berries. Full-bodied and structured with a pleasant finish.

0,75L • 21,00

2020er crozes hermitage aoc*

Jacques Frelin (Rhône) • Grapes: Grenache, Syrah, Cinsault, Carignan

Aromas of red fruits, violets, and leather. Full-bodied and broad in the finish.

0,75L • 45,00

RED WINE

ITALY

2021er "bisanzio" primitivo di manduria doc

Feudo di Santa Croce (Apulien) • Grape: Primitivo
Ruby red color, flavors of dark berries, plums, and subtle vanilla.
Long, soft finish, our Latin Lover.
0,75L • 32,00

2020er cabernet sauvignon doc

Az. Agr. Endrizzi (Trentino) • Grape: Cabernet Sauvignon
Characterful bouquet, elegant and spicy taste with hints of
black pepper. Full-bodied wine with balanced tannins.
0,75L • 29,00

2020er "corvé" corvina igt

Tinazzi, CA' de Rocchi (Veneto) • Grape: Corvina
The Amarone method imparts aromas of noble, dried fruits to
this wine, as well as richness, power, and structure. In the finish, it
is powerful but round and soft, similar to Amarone.
0,75L • 32,00

2019er primitivo doc imperio

Feudo di Santa Croce (Veneto) • Grape: Primitivo
Garnet red color, warm aromas of cherry and chocolate,
powerful and dense on the palate with an endless finish.
0,75L • 43,00

2019er "lodalaia" syrah igt*

Loacker Valdifaco (Marema) • Grape: Syrah
Deep garnet red color, berry and leathery notes on the nose,
explosion of flavors on the palate and in the finish. An
exceptional wine.
0,75L • 48,00