

<b>Wild soup</b> with vegetables & green pepper	5,50
<b>Facked potato</b> , homemade white seasoned cheese with mushrooms barbecued & salad - dressing - vegetarian plus pork fillet strips from the grill	12,90 + 5,90
<b>Roast wildboar from Harz</b> with napkin dumplings, red cabbage and cranberries pear	17,80
<b>Harzer Brockengeröll</b> - Coarse gravel from Mount Brocken - braised meat from the deer's leg prepared in red-wine sauce, red berries, homemade potato dumplings, red cabbage and cranberries pear	18,90
<b>Steamed salmon fillet</b> on spinach and dutch sauce, with horseradish mashed potatoes	19,50
<b>Original "Wiener Schnitzel"</b> from the best calf back crumbled schnitzel and roast potatoes, small plate of salad	19,80
<b>Hunter – Plate "Hubertus"</b> cruspy breast from duck, roasted wild-boar & deer venison out of the oven with potato dumplings, red cabbage and cranberries pear	22,80
<b>Dry Aged Ox rump steak from the grill</b> with braised onions, served with fried potatoes	24,90
<b>Poacher Split – barbecued</b> - filets from harzer Deer on juniper sauce with mushrooms barbecued and cranberries pear, along with it roast potatoes	25,80
<b>Cruspy Duck breast</b> out of the oven with red cabbage & potato dumplings	19,80
<b>Plate Walpurgis</b> with fillet of pork barbecued on homemade cheese spaetzle, with mushrooms in cream, salad	19,50
<b>Harzer Cordon bleu</b> crumbled schnitzel from the back of pork filled with Harzer Cheese & bacon barbecued, roast potatoes and salad	17,90



# Welcome to the Worthmühle



When built, the water ran along the Klapperhagen in front of the now museum in a wooden channel directly into the Worthmühle. Excess water that was not needed was directed into the Abzucht, where it was a magnet for children playing with toy boats.

Just before the 1<sup>st</sup> world war, the building was still a working mill, in 1930 also a colonial goods, flour and fodder store. But as the small mills slowly died out, so to did the Worthmühle. In 1996 the building was restored, and the restaurant developed, into its present state.



## Typical Harz

Discover the culinary delights of the Harz region  
We are pleased to offer you, special products, of the highest quality, from our region.

And of course we have wine, grown and produced here in the Harz