

# 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

# Small Dishes

**Soup of the day** 4,50

**Wild soup** with vegetables & green pepper 4,50

**Harzer Käse**  
with pickled onions, warm bacon barbecued and brown bread and lard 11,80

**Homemade swabian cheese -noodles** - vegetarian  
with fried onions & mixed salad 12,50

**Jacked potato**, homemade white seasoned cheese  
with mushrooms barbecued & salad - dressing - vegetarian 10,80  
chicken breast barbecued + 5,90

**Mixed salad** with homemade mustard dressing  
with fillet of pork barbecued & mushrooms 14,80

**Bratwn from wild boar**  
from the butchers Lambertz St. Andreasberg  
with roast potatoes and home - made sauce remoulade salad – dressing 13,80

changes extra Euro 1,-

# Spezialities from the pan or barbecue

**R**oast beef with onions - Grilled Entrecote from Ox -  
on strong natural sauce, with roasted onions & roast potatoes, salad 19,80

**R**ammelsberger Master – Miners Dish  
Entrecote from beef, pork back steak & chicken breast (barbecued)  
with roasted onions, seasoned butter, pepper sauce, roasted potatoes, salad 19,80

**F**ilets of trout friede in butter - from Harz Region  
with mashed potatoes & salad 18,90

**O**riginal “Wiener Schnitzel“ from the best calf back  
crumbled schnitzel and roast potatoes, smale plate of salat 18,90

**P**late Walpurgis  
with fillet of pork barbecued  
on homemade cheese spaetzle, with mushrooms in cream, salad 17,80

**H**arzer Charcoal Burner Schnitzel  
crumbled schnitzel from the back of pork with mushrooms in cream  
and roast potatoes, salad 16,90

**H**arzer Cordon bleu  
crumbled schnitzel from the back of pork  
filled with Harzer Cheese & bacon barbecued, roast potatoes and salad 16,90

# Game dishes

## **Cruspy Duck breast** out of the oven

-with orange pepper sauce & homemade spaetzle and salad

18,90

-with red cabbage & potato dumplings

18,90

## **Roast wildboar from Harz**

with napkin dumplings, red cabbage and cranberries pear

16,80

## **Hunter – Plate “Hubertus”**

cruspy breast from duck, roastet wild-boar & deer venision out of the oven

with potato dumplings, red cabbage and cranberries pear

20,80

## **Poacher Split – barbecued -**

filets from Harzer Dear & Wildboar on juniper sauce with mushrooms barbecued and cranberries pear, along with it roast potatoes

23,80

## **Harzer Brockengeröll - Coarse gravel from Mount Brocken -**

braised meat from the deer's leg prepared in red-wine sauce, red berries, homemade spaetzle and salad

17,80

changes extra Euro 1,-



# Typical plates with best fresh porcini

**H**omemade napkin dumplings - vegetarian

with fresh porcini in cream and mixed salad

12,90

**O**melette from 3 - organic - eggs - vegetarian

with steamed potatoes & salad

13,80

**B**est Bio - veal cutlets

from the best organic calf back, diced fin in egg and ribbon noodles

18,90

**R**oast spiked venison from Harz

with fresh porcini in cream and homemade spaetzle, cranberries pear

18,90



## Typical plates with fresh chanterelles

**Cream Soup from chanterelles** 4,50

**Homemade napkin dumplings** - vegetarian  
with fresh chanterelles in cream and mixed salad 13,90

**Omelette from 3 - organic - eggs** - vegetarian  
with fresh chanterelles in cream, steamed potatoes & salad 13,80

**Pork back barbecued**  
fresh chanterelles fried & roast potatoes, small plate of salad 16,90

**Chanterelles - Schnitzel**  
crumbled schnitzel from the back of pork with  
with fresh chanterelles in cream, roast potatoes 16,90