



1699 — 1873

BECK'S MÜHLE

B R E M E N

Enjoy our

SEASONAL MENU

REGULAR MENU

A.M. TO P.M.

DRINKS

Group inquiries:
moin@
becksmuehle.de



CARD
PAYMENTS
ONLY

Information about ingredients that can trigger
allergies or intolerances is available on request.
All prices in Euro €.

CHANTERELLES

in Beck's Mill

Chanterelle cream soup

with fresh chives and farmhouse bread
€8.50

Mill salad

with fried chanterelles, gratinated goat cheese
and herbal dressing
19.50 €

Fried pork medallions

with chanterelle cream
served with bacon-wrapped beans and roasted potatoes
€24.90

Rump steak (200g)

with fried chanterelles,
herb butter, roasted potatoes and wild herb salad
€31.50

Fried pike perch fillet

on chanterelle potato ragout and princess beans
plus lemon butter
€24.50

American cheesecake

with blueberry compote
€7.80

WELCOME TO BECK'S MILL

Start your day with our mill breakfast
saturdays and sundays 9.00 a.m. until 1 p.m.

Frühstücksbuffet

p.P. 24,00

Selection of breads, rolls and croissants

Butter and margarine

Jam, Honey and Nutella

Various fruits, sliced, with curd and yoghurt

Selection of semi-hard, soft and cream cheese

Different types of sausage and salami, liver sausage

Raw minced pork with red onions

Vegan cold cuts (on request)

Smoked salmon and trout

Scrambled eggs, hash browns, bacon, sausages and boiled eggs

Mueslis with nuts and seeds

Fluten-free breads on reque

plus filter coffee, tea, milk, oat drink, water and juice at the buffet

Children aged 3 - 12 pay 1.70 euros per year of life.

SOUPS

Vegetarian Potato Soup

with homemade potato chips

7.50

Potato Soup

according to Büsumer style with North Sea crabs and homemade potato chips

9.50

TO START

Hash Browns

homemade, with smoked salmon, celery cream cheese and wild herb salad

13.50

Mill Bread

grilled farmer's bread with cherry tomatoes, basil and pulled burrata

13.50

Hot Chicken Wings

6 pieces

with BBQ sauce

9.50

SALAD

Mill Salad

Wild herbs salad with avocado, fig, cucumber, cherry tomatoes, roasted nut mix and a selection of hearty breads

with fried champignon

baked feta cheese

with fried chicken breast strips

Dressing:

Honey-mustard | Balsamic (vegan) | Yoghurt

13.00

+ 4.00

+ 5.00

+ 5.50

MILLBOARD

Perfect for two people to share

Whipped salted butter on a wooden board, accompanied by a selection of hearty breads

Board 1

Ham cubes, red onions, feta cheese, tomatoes and chives

13.90

Board 2

North Sea crabs, pickles, red onions, egg and dill

17.50

Board 3

Feta cheese, walnuts, figs, honey and thyme

15.50

SPECIALTIES FROM BREMEN & SURROUNDING AREAS

Bremen Knipp crispy fried Knipp with roasted potatoes, pickled cucumber and apple compote	17.50
Mill Labskaus classic labskaus with beetroot, pickled herring and fried egg	19.50
Mill Labskaus Vegan with avocado, beetroot, wild broccoli and kala namak spice	16.50
Farmer's Breakfast As it should be, an omelette with ham, roasted potatoes, egg and pickle	16.50
Matjes Housewife style with roasted potatoes and yogurt-onion sauce	18.50
Hanseatic Feast with North Sea crabs, smoked eel, scrambled eggs and roasted potatoes	21.50

FISCH

Fried Fish in Beck's beer batter with yogurt remoulade, wild broccoli and fries	19.50
Grill pan "Sea" three types of fish fillet (catch of the day), lemon, potato rost and wild herb salad	23.50
Salmon Fillet smoked Norwegian salmon, with wild broccoli, honey mustard sauce and roasted potatoes	24.50

MEAT

Mill pan "Land" Rump steak, pork loin and chicken breast with mushrooms, cream sauce and fried potatoes	23.50
Schnitzel from the Country Pork with fries, fresh cucumber salad and hollandaise sauce	19.90
Veal Schnitzel With roasted potatoes, cranberries and wild herb salad	28.50
Rump steak 250g with herb butter, fries, wild herb salad and truffle mayonnaise	26.50

FOR LITTLE MILL FRIENDS

Chicken Nuggets with fried, ketchup and mayo	8.50
Fish Sticks in a wholemeal coating with creamed spinach and potatoes	8.50
Fries with ketchup and mayo	5.50

DESSERT

Ice Cream

Strawberry, hazelnut, chocolate, vanilla, yoghurt,
lemon sorbet, amarena cherry

per scoop 1.80

+ whipped cream 0.50

Apple Strudel

with vanilla sauce and vanilla ice cream

8.50

Feel free to ask our teams which cakes and tarts we offer today.

Mill Cake

a piece of our changing range of cake

4.00

Mill Pie

a piece of our chancing range of pies

6.00

+ Portion of cream

0.50

ICED DRINKS

Ice Coffe

Vanilla ice cream, coffee, whipped cream

6.50

Gentle Angel

Vanilla ice cream, orange juice, whipped cream

7.00

COFFEE & CO

Decaffeinated coffee	3.50
Café Crema	3.50
Cappuccino	4.00
Latte	4.50
Latte Macchiato	4.50
Espresso	2.50
Double Espresso	4.00
Hot chocolate	4.00
with cream	+ 0.50
Caramel Vanilla- or Hazelnut syrup	+ 0.50

upon request also with oat drink

TEA

Green	3.50
Fruity	3.50
Peppermint	3.50
Black	3.50
Herbal	3.50

SOFTS

Coke Coke Zero Fanta	0.30l	3.90
Sprite Mezzo Mix	0.50l	5.50
Water	0.20l	2.50
sparkling non-sparkling	0.75l	6.00
Schweppes Bitter Lemon	0.20l	4.00
Schweppes Ginger Ale	0.20l	4.00
Schweppes Tonic Water	0.20l	4.00
Icetea various varieties	0.30l	3.90
	0.50l	5.50

JUICES ALSO AS SPRITZER

Apple juice (naturally cloudy)	0.30l	4.00
Passion fruit nectar	0.50l	5.50
Orange juice		
Rhubarb nectar		
Cherry juice		

BECK'S & BREMEN

Founded in 1873 as a Kaiser Brewery in Bremen, the green long-neck bottle set the beer apart from others early on. The name quickly spread all over the world and Bremen became known as a brewery location. Despite being sold globally, it was not until 1949 that Beck's was first sold in Germany. With its red label that holds the name of the Hanseatic city, Beck's has become an integral part of today's beer culture with the modified symbolic key of Bremen adorning every single bottle - albeit mirrored.

FROM THE BARREL

Beck's Pils	0.30l	3.90
	0.50l	5.50
Beck's Alster	0.30l	3.90
	0.50l	5.50
Spade Hell	0.30l	4.20
	0.50l	6.00
Beck's UNFILTERED	0.30l	4.20
	0.50l	6.00
Haake Beck Kräusen	0.30l	4.20
	0.50l	6.00
Franziskaner	0.30l	4.20
naturally cloudy	0.50l	6.00

IN THE BOTTLE

Beck's Blue alcohol-free	0.33l	3.80
Beck's Green Lemon	0.33l	3.80
Corona Extra	0.33l	4.00
Corona Cero 0,0	0.33l	4.00
Alster alcohol-free	0.50l	5.50
Franziskaner Dark	0.50l	5.50
Franziskaner alcohol-free	0.50l	5.50



APERITIF

Prosecco “Piu” Frizzante

Serena Wines 1881 | Veneto

0.1l 3.90

Prosecco with Orange juice

0.1l 3.90

Kir Royal

Prosecco | Blackcurrant

0.1l 5.00

Hugo

Prosecco | Elderberry | Mint

0.2l 7.50

Aperol Spritz

Aperol | Prosecco | Soda | Orange

0.2l 7.50

Lillet Wild Berry

Lillet Blanc | Wild Berry | Berries

0.2l 7.50

Piu Orange Spritz

Vinous cocktail | Aromas of herbs and orange peel

0.2l 7.50

WHITE WINE

House wine

dry

0.2l 6.00

Pinot Gris

Karl Pfaffmann | Palatinate

0.2l 7.00

rich, nutty, round

0.75l 23.00

Riesling

Karl Pfaffmann | Palatinate

0.2l 7.70

fresh, crisp, stimulating

0.75l 26.00

House wine as spritzer

0.2l 5.50

RED WINE

House wine

dry

0.2l 6.00

Primitivo IGT “Fantini”

Farnese Vini | Abruzzo

0.2l 7.50

powerful, lush, red fruits

0.75l 24.00

Cuvée Noir

Oliver Zeter | Palatinate

0.2l 8.00

intensely fruity, juicy, full

0.75l 26.00

ROSÉ WINE

House wine

dry

0.2l 6.00

Rosé “Greta”

Emil Bauer | Palatinate

0.2l 7.00

uncomplicated, fruity, tasty

0.75l 23.50

LONG DRINKS

Gin Tonic

Bombay Sapphire, 4cl | Schweppes Tonic Water

9.50

Rum Cola

Havanna Club, 4cl | Coca Cola

9.50

Vodka Lemon

Vodka, 4cl | Schweppes Bitter Lemon

9.50

Whiskey Cola

Jack Daniels, 4cl | Coca Cola

9.50

Campari Orange

Campari | Orange juice

8.00

SPIRITS

Malteser Aquavit 40% vol

2 cl 3.50

Anniversary Aquavit 40% vol

2 cl 3.50

Aquavit Line 41.5% vol

2 cl 3.50

Grain 38% vol

2 cl 3.00

Jägermeister 35 % vol

2 cl 3.00

Ouzo 40% vol

2 cl 3.50

Grappa 40% vol

2 cl 4.50

Obstler | Various varieties

2 cl 4.00

Ramazotti 30% vol

4 cl 4.50

Martini Bianco 14.4% vol

4 cl 4.50

CELEBRATE IN THE MILL

FROM SMALL CIRCLES TO LARGE CIRCLES

Inquiries by email to moin@becksmuehle.de

GROUP RESERVATIONS FOR 7 PEOPLE OR MORE

YOU ARE WITH 20 OR MORE PEOPLE? WE'D BE HAPPY TO
PROVIDE YOU A BUFFET AVAILABLE

WOULD YOU LIKE TO CELEBRATE IN PEACE?
OUR UPPER FLOOR OFFERS SPACE FOR 45 PEOPLE

EXCLUSIVE RENTAL (UP TO 200 PEOPLE) ON REQUEST

UNFORTUNATELY, WE CANNOT ACCEPT RESERVATIONS FOR
OUR TERRACE

ARE YOU AN EVEN BIGGER GROUP?
FEEL FREE TO VISIT OUR FRIENDS AT FELDMANN'S AT
SCHLACHTE OR AT LANKENAUER HÖFT

JOIN OUR TEAM

SERVICE

BARKEEPER

CHEF

KITCHEN HELP

Full time | Part time | Mini job | Working student
Application by email to moin@becksmuehle.de

BECK'S MÜHLE

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