



BECK'S MÜHLE

B R E M E N

The history of the mill

In the olden days, the "Mill am Wall" was by no means unique. Built in 1699, it was one of a total of six windmills in the Bremen ramparts until the middle of the last century and supplied the population with flour of all kinds. It was the only mill that survived over time and has had many different names: "Ansgaritorsmühle", "Herdentorsmühle" or "Mill on the Gießhausbastion".

It's best to remember its current name:

Beck's Mühle.



CARD
PAYMENTS
ONLY

Information about ingredients that can trigger allergies or intolerances is available on request.

All prices in Euro €.

STARTER

Hokkaido-pumpkin soup 

with pumpkinseed oil, roasted pumpkin seeds and wild
herbs

8.50

Duck breast out of beech smoke

with marinated mangold, lamb's salad and a plum-vinaigrette

13.90

MAIN

Deer-ragout from local deer

served with spaetzle, cranberries and turnips

19.90

Schnitzel from wild boar in nutty breading

with roasted potatoes, cranberries and a small salad

18.90

Braised duck leg

with napkin dumplings, red cabbage with apples and a thyme-orange-jus

20.90

Pumpkin gnocchi-pan 

with agave syrup, roasted walnuts and vegan feta

16.90

DESSERT

Baked apple-tiramisu

with speculoos, espresso and mascarpone

8.90

Start your day with our mill breakfast,
daily from 9.30 a.m. until 12 p.m.

Bread 1

roasted white spelt-bread with goat's cream cheese, figs, honey and walnuts

12.50

Bread 2

roasted farmer's bread with North Sea shrimps, scrambled eggs and
pumpnickel crumble

15.50

Bread 3

roasted white spelt-bread with smoked Norwegian salmon,
avocado, tomatoes and honey-mustard sauce

14.50

Bread 4

roasted yoghurt-spelt bread with 2 fried eggs, bacon, and nuremberg sausages

12.50

Pancake Tower

with maple syrup, seasonal berries and nut mix

10.80

Freshly pressed orange juice

0.2l 5.50

Prosecco

0.1l 6.50

Prosecco with freshly pressed orange juice

0.1l 5.50

Shakshuka

fruity tomato and pepper ragout
served in a pan with two eggs, feta cheese, olives, herbs and fresh bread

12.50

Shakshuka Vegan

fruity tomato and pepper ragout
served in a pan with avocado, olives, herbs, Kala Namak spice and fresh bread

12.50

Farmer's Breakfast

an omelette with ham, roasted potatoes, eggs and pickles

12.50

Nordic

black bread with butter, Vegesacker matjes and red onions

12.50

COFFEE & CO

Filter Coffee	2.20
Café Crema	2.70
Cappuccino	3.20
White Coffee	3.70
Latte Macchiato	3.70
Espresso	2.20
Espresso Macchiato	2.70
Double Espresso	3.00
Iced Latte	4.00
Iced Americano	3.20
Hot Chocolate	3.20

TEA

Trink Meer Tee	3.50
Green "Anker lichten"	
Fruity "Nichtschwimmer"	
Peppermint "Frischer Frieze"	
Black "Alle Mann an Bord"	
Herbal "Rette mit, wer kann"	

With every sale of "Rette mit, wer kann" we support the German Society for the Rescue of Shipwrecked People with 0.50 euros.

JUICES

Apple naturally cloudy	0.20l	2.90
Cranberry	0.20l	2.90
Passion fruit	0.20l	2.90
Orange	0.20l	2.90
Rhubarb	0.20l	2.90
as a spritzer	0.40l	4.50

SOFTS

Coke Coke Zero	0.33l	3.70
Fanta	0.33l	3.70
Sprite	0.33l	3.70
Mezzo Mix	0.33l	3.70
Water	0.20l	2.00
sparkling non-sparkling	0.75l	4.50
Bitter Lemon	0.20l	3.50
Ginger Ale	0.20l	3.50
Spicy Ginger	0.20l	3.50
Tonic Water	0.20l	3.50

ICED TEA & LEMONADE

Mill Iced Tea

Mango green tea	0.40l	5.50
Apple green tea	0.40l	5.50

Mill Lemonade

Orange Grapefruit	0.40l	5.50
Lemon Blackberry Ginger	0.40l	5.50
Passion fruit Lime	0.40l	5.50

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.

ON TAP

Beck's Pils	0.30l	3.90
	0.50l	5.50
Spaten Hell	0.30l	3.90
	0.50l	5.50
Haake Beck Kräusen	0.30l	3.90
Franziskaner	0.30l	3.90
naturally cloudy	0.50l	5.50

BOTTLED BEER

Beck's Blue non-alcoholic	0.33l	4.00
Beck's Green Lemon	0.33l	4.00
Corona Extra	0.33l	4.00
Corona Cero 0,0	0.33l	4.00
San Miguel	0.33l	4.00
Franziskaner dark	0.50l	5.50
Franziskaner crystal clear	0.50l	5.50
Franziskaner non-alcoholic	0.50l	5.50

BEER COCKTAILS

Aperol Hell	7.50
Spaten Hell Aperol Orange	
Michelada	8.50
Corona Extra Lime Salt Chili	
Beck's Breeze	8.50
Beck's Blue non-alcoholic Passion fruit Lemon	

SPRITZ

Mill Spritz

Prosecco | Ginger | Grapefruit

7.50

Aperol Spritz

Aperol | Prosecco | Soda | Orange

7.50

Lillet Wild Berry

Lillet Blanc | Wild Berry | Berries

7.50

Florale Spritz | non-alcoholic

Martini Florale non-alcoholic | White Peach

7.50

COCKTAILS

Mill Mule

Vodka | Spicy Ginger
Lemon | Cucumber

9.00

Mill Margarita

Tequila | Cointreau
Passion fruit | Salt

9.00

Whiskey Sour

Whiskey | Lemon
Sugar | Egg white

9.00

Mojito

Rum | Lime | Soda
Sugar | Mint

9.00

Rosé Tonic | non-alcoholic

Wonderleaf Rosé
Tonic Water | Grapefruit

8.50

SHOTS

Frangelico	2cl	3.00
Grappa	2cl	3.00
Jägermeister	2cl	3.00
Limoncello	2cl	3.00
Bailey's	2cl	3.00
Sambuca	2cl	3.00
Tequila silber gold	2cl	3.00
Korn	2cl	3.00
Aquavit	2cl	3.00
Ouzo	2cl	3.00

Feel free to ask our team
for more recommendations!

WHITE WINE

Mill Wine White

Pinot Gris

6.50

24.00

Molitor Blauschiefer

Riesling

8.00

27.00

RED WINE

Mill Wine Red

Merlot

8.00

27.00

Stodden Gutswein

Pinot noir

9.50

31.00

ROSÉ WINE & CO

Mill Wine Rosé

Pinot Noir

6.50

24.00

Prosecco

Scavi & Ray

6.50

30.00

Wine spritzer

5.00

LONG DRINKS

Gin Tonic	8.00
Rum Coke	8.00
Vodka Lemon	8.00
Whiskey Coke	8.00

TO START

Classic Tartare from beef fillet with red onions, capers, limes and egg yolk	16.50
Boiled Potatoes crispy baked with smoked salmon and celery cream cheese	12.50
Mill Bread grilled farmhouse bread with cherry tomatoes, basil and plucked buffalo mozzarella	11.50

SALAD

Mill Salad Wild herb salad from the region with celery, purple carrots, fennel, roasted nut mix, honey-mustard dressing and a selection of breads	11.00
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SOUPS

Potato Soup Büsum style with North Sea shrimps and homemade potato chips	8.50
Vegetarian Potato Soup with homemade potato chips	6.50
Turnip Stew made of carrots, potatoes, turnips and onions with smoked cooked sausage	8.50

on top

baked cauliflower	+ 4.00
fried champignons	+ 4.00
baked feta cheese	+ 5.00
herbed corn-fed chicken	+ 7.00
fried salmon	+ 8.00



MILLBOARD

Perfect for two people to share.
Whipped Lilienthal salted butter
on a wooden board, with a selection of breads.

<p>diced ham red onions feta cheese tomatoes chives</p> <p>12.50</p> <p>Board 1</p>	<p>north sea shrimps pickles red onions eggs dill</p> <p>15.50</p> <p>Board 2</p>	<p>feta cheese walnuts figs honey thyme</p> <p>12.50</p> <p>Board 3</p>	<p>smoked eel radish tomatoes eggs chives</p> <p>16.50</p> <p>Board 4</p>
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SPECIALTIES FROM BREMEN & ITS VICINITY

Bremen Knipp 14.50
crispy Knipp with roasted potatoes, pickles and apple compote

Mill Labskaus 29.00
with grilled beef fillet (200g), beetroot and fried quail egg

Mill Labskaus Vegan 14.50
with avocado, beetroot, wild broccoli and Kala Namak spice

Farmer's Breakfast 12.50
an omelette with ham, roasted potatoes, eggs and pickles

Matjes 16.50
with roasted potatoes and yoghurt onion sauce

Hanseaticfeast 18.50
with North Sea shrimps, smoked eel, scrambled eggs and roasted potatoes

Half Rooster 18.00
½ Oldenburg smoked chicken with wild broccoli and Beck's millet

Currywurst 15.50
Veal sausage with spicy curry pepper sauce and roasted potatoes

FISH

Fried frish 17.50
in batter
with yoghurt remoulade,
wild broccoli
and smoked potato salad

Trout 16.50
hot-smoked brown trout
with wild herb salad
and Beck's millet

Plaice 19.50
Filets of North Sea plaice
with bacon, onion sauce
and smoked potato salad

Salmon 22.50
smoked fillet of Norwegian salmon
with wild broccoli,
honey mustard sauce
and Beck's millet

Salmon Board | 85.00
perfect for sharing
whole salmon side (800 gr)
from the smoke oven
with wild broccoli,
roasted potatoes,
wild herb salad and Beck's millet

MEAT

Veal loin 33.50
from saddle of veal
with burgundy jus,
beetroot, green asparagus
and roasted potatoes

Schnitzel 27.50
Original Wiener Schnitzel
with capers, anchovies, roasted potatoes
and wild herb salad

Steak 38.50
Filet steak (200g) from Blackangus
beef, pepper jus, green asparagus
and Beck's millet

Chicken ragout 19.50
Bremen chicken ragout
from corn-fed chicken
with North Sea shrimps,
lobster foam
and Beck's millet



FOR SMALL MILL FRIENDS

Chicken nuggets 7.50
with fries,
ketchup
and mayo

Fish sticks 7.50
in a wholemeal coating
with creamed spinach
and potatoes

Small Schnitzel 13.50
of veal
with roasted potatoes
and small salad

Salmon fillet 10.50
fried
with creamed spinach
and potatoes

Small Pancake Tower 7.50
with maple syrup
and seasonal berries



Bremen Red Fruit Jelly

berry compote
with vanilla ice cream

Friesian tarts

shortcrust- and puff-pastry,
layered with whipped cream,
red wine plums and almonds

Rhubarb Crumble

topped with crumbles
and yoghurt-lemon ice cream

Pancake Tower

with maple syrup, seasonal berries, and a nut mix

Vegan Chocolate Cake

with homemade lemon sorbet

Mill Cake

a piece of our changing range of cakes

Mill Pie

a piece of our changing range of pies

Feel free to ask our team about today's cakes and pies

BREMISCH GENIEßEN.*

***A BREMEN WAY TO ENJOY**

Follow us online @becksmuehle
Group inquiries: moin@becksmuehle.de
www.becksmuehle.de

6.50

8.50

8.50

10.80

8.50

4.20

4.90

