

Möhmes Hof



We hope you enjoy your meal and wish you a pleasant stay in our restaurant.

Möhmes Hof

Bernd Carstens

Zur Einigkeit 3 27374

Visselhövede OT Nindorf

Germany

Tel.: +49 4262 94233

<https://mohmes-hof/impresum>

Starters



Prawns on Leaf Salad

with fresh mushrooms & toast (21,20)

13,80 €

Baked Camembert

pear filled with cranberries,

toast & butter (20,8)

7,80 €

Soup



Heidjers Wedding Soup

*chicken broth with meatballs,
egg stitch and asparagus (20,22,26,28)*

4,80 €

Pepper Soup

extra hot (41)

4,50 €

Boletus Cream Soup

with cream topping (20,26)

4,50 €

Lobster Cream Soup

with white wine & cream (20,21,26)

5,50 €

Fisch



King Prawns ⁽²¹⁾ *house style*
fried with onions and leeks,
salad ⁽⁴¹⁾ *and rice*
22,90 €

Salmon ⁽²³⁾ *fried in lemon butter*
with salad ⁽⁴¹⁾ *und boiled potatoes*
18,80 €

Zander ⁽²³⁾ *fried in butter*
with salad ⁽⁴¹⁾ *und boiled potatoes*
18,80 €

Steaks



Rump Steak, about 200 g

with herb butter (8), salad (41)
and fries

19,80 €

Landknechts Steak

Rump Steak, about 300 g
with green beans and bacon (7) & fried potatoes (7)

22,80 €

Pepper Steak, about 200 g

Rump Steak with cream sauce (20,26) and green pepper
salad (41) & fries

21,80 €

Fillet Steak, about 200 g

with herb butter (8), salad (41)
& fries

22,80 €

Lumberjack Steak, about 400 g

Rump Steak with fried onions
herb butter (8) & salad (41)

25,80 €

Steak Plate

small Rump Steak, pork fillet
with green beans, sauce béarnaise and fries

18,80 €

Venison dishes



„Ik Woll, mien Buuk wör'n Hau-Schüün.“

Venison out of our Woods on demand

*venison sauce (20), pear filled with cranberries
fresh mushrooms,, red cabbage & croquettes*

18,90 €

Roast Heather

*junipercream sauce (20), green beans
pear filled with cranberries, croquettes*

19,90 €

Specialities



Grill Plate „Möhmes Hof“

*Three pork fillets bacon covered (7)
with green beans and with roast potatoes (7)*

19,50 €

*optional with sauce**

Hunter Steak

*Pork fillet
with fresh mushrooms,
salad (41) and fries*

18,80 €

Fried Chicken Breast

*with herb sauce (26) , salad (41)
& croquettes*

15,50 €

Pork Schnitzel (20,22,26)

with salad (41) & fries

13,80 EUR

** Sauce béarnaise or pepper sauce*

3,50 €

Small dishes



Councilman Toast (20)

Rump Steak, 140 g, onions & fried egg

10,90 €

Pork Steak

salad (41), herb butter & toast (8,20)

9,90 €

Knipp

out of heather & pork (20)

with roast potatoes (7) & with pickled cucumber

9,90 €

Farm Omelet (7) with cucumber

(scrambled eggs with roast potatoes)

Large 8,90 € Small 7,50 €

Currywurst Bockwurst with curry (42)

with toast 4,80 €

with fries 7,80 €

Side Dishes

Boiled Potatoes	3,50 €
Roast Potatoe	3,50 €
Fries	3,50 €
Croquettes	3,50 €
Sauce béarnaise (herbs)	3,50 €
Pepper Sauce	3,50 €
Mushrooms	3,50 €
Fried Onions	2,20 €

Vegetarian & vegan dishes



Vegan

Soygulash with Carrots & Onions

with cooked rice & mixed salad (25,41)

15,80 €

Salad Bowl with balsamic Vinegar

with fried potatoes (41)

7,80 €

Vegetarian

Camembert Cocotte

with croquettes, vegetables & béarnaise sauce

15,80 €

Veg. Farm Omelet

with pickled cucumber (7)

Gr. 8,90 € Kl. 7,50 €

Salad Bowl with Edam Cheese

and crispy croutons (8)

8,80 €

Baked Camembert with Salad

pear filled with cranberries,

toast and butter

small salad (8, 20, 41)

11,90 €

Salad



Salad Bowl with balsamic Vinegar

Fried beef & potatoes ⁽⁴¹⁾

9,50 €

Salad Bowl with Tuna

with cheese ⁽⁸⁾

9,50 €

Salad Plate with Chicken Breast Slices ⁽⁴¹⁾

9,50 €

Large Salad ⁽⁴¹⁾

5,90 €

Small Salad ⁽⁴¹⁾

4,50 €

Drinks



Draught beer: Veltins Pilsener & Grevensteiner

<i>Draught beer</i>	0,3 l	3,00 €
	0,4 l	3,80 €
	0,5 l	4,50 €

Botteled beer

<i>Veltins Malzbier</i>	0,33 l	3,00 €
<i>Veltins Alkoholfrei</i>	0,33 l	3,00 €
<i>Maisel's Weisse Hefe</i>	0,5 l	4,20 €
<i>Maisel's Weisse alkf. He</i>	0,5 l	4,20 €

Non-alcoholic beverages

Coca-Cola (1,3,9), Coca-Cola light (19), Fanta (1,3), Sprite (1)

	0,3	3,00 €
	0,4	3,80 €

<i>Water MAGNUS</i>	0,25 l	2,20 €
<i>with gas & still</i>	0,75 l	5,80 €
<i>BitterLemon (10)</i>	0,2 l	3,00 €

Juice

*Apple juice, orange juice, grape juice (red), banana juice
currant juice, cherry juice, rhubarb juice*

	0,2 l	2,80 €
	0,3 l	3,80 €
	0,4 l	4,80 €

<i>Juice spritzer</i>	0,2 l	2,50 €
	0,3 l	3,50 €
	0,4 l	4,50 €
<i>Tomato juice</i>	0,2 l	3,50 €

Red Wines



Dornfelder

Weingut Deimel, Pfalz Germany

dry

Fruity aromas of apple, apricot and honeydew melon.

<i>glass</i>	<i>0,2 l</i>	<i>5,50 €</i>
<i>bottle</i>	<i>0,75l</i>	<i>16,50 €</i>

Dornfelder

Weingut Raabe, Pfalz, Germany

semi-dry

In the bouquet intensive berry and cherry aromas. Soft, fruity body and light tannins.

<i>glass</i>	<i>0,2 l</i>	<i>5,50 €</i>
<i>bottle</i>	<i>0,75l</i>	<i>16,50 €</i>

Pinot Noir

Peter Briem, Baden, Germany

dry

Rich aroma, rich in blackberries, cherries and bitter almonds. In taste velvety, but powerful and stimulating, the dry Pinot Noir goes perfectly with venison dishes or steaks with fried onions.

<i>glass</i>	<i>0,2 l</i>	<i>5,50 €</i>
<i>bottle</i>	<i>0,75l</i>	<i>16,50 €</i>

Red Wines



"Red & wild"

Merlot, Cabernet Sauvignon & Dornfelder

Winery Tobias Rickers, Nahe, Germany

dry

Fruity & spicy red wine. Harmonizes with roasted meat & venison dishes.

<i>glass</i>	<i>0,2 l</i>	<i>5,50 €</i>
<i>bottle</i>	<i>0,75l</i>	<i>16,50 €</i>

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Merlot

Concilio, Trentino-Italien

dry

Falls into the glass with rich ruby red and reveals the full varietal fruit of the Merlot - lots of ripe plums, all kinds of wild berries and fine spice nuances.

<i>glass</i>	<i>0,2 l</i>	<i>5,50 €</i>
<i>bottle</i>	<i>0,75l</i>	<i>16,50 €</i>

White Wines



Riesling

Weingut Albert KALLFELZ, Mosel, Germany

Hochgewächs, semi-dry

Fine fruity and juicy, nice mineral note

<i>glass</i>	<i>0,2 l</i>	<i>5,50 €</i>
<i>bottle</i>	<i>0,75l</i>	<i>16,50 €</i>

Kerner

Weingut Tobias Rickers, Nahe, Germany

dry

Fruity aromas of Apple, apricot and honeydew melon.

<i>glass</i>	<i>0,2 l</i>	<i>5,50 €</i>
<i>bottle</i>	<i>0,75l</i>	<i>16,50 €</i>

Rosé Wine



Portugieser, Weissherbst

Weingut Dohlmühle, Rheinhessen, Germany

semi-dry

Fresh, sparkling summer wine

<i>glass</i>	<i>0,2 l</i>	<i>5,50 €</i>
<i>bottle</i>	<i>0,75l</i>	<i>16,50 €</i>

Wines - bottles



Nero d'Avola

Contri Spumanti, Syrah, Sicily-Italy

dry

Aromas of violets, herbs and ripe red fruits like raspberries and cherries

bottle 0,75l 24,50 €

70% Merlot, 30% Cabernet Sauvignon

Domaines Barons de Rothschild (Lafite), Bordeaux, France

dry

Notes of black berries, full-bodied and very well structured, well-integrated tannins, beautiful roasted aromas in the finale.

bottle 0,75l 37,50 €

Brands & Magenbitter



Brands

<i>Schlehen</i>	<i>2 cl</i>	<i>40%</i>	<i>3,80 €</i>
<i>Marillen</i>	<i>2 cl</i>	<i>42%</i>	<i>3,80 €</i>
<i>Mirabellen</i>	<i>2 cl</i>	<i>42%</i>	<i>3,80 €</i>
<i>Williams</i>	<i>2 cl</i>	<i>42%</i>	<i>3,80 €</i>
<i>Waldhimbeere</i>	<i>2 cl</i>	<i>40%</i>	<i>3,80 €</i>
<i>Kirschwasser</i>	<i>2 cl</i>	<i>38%</i>	<i>3,80 €</i>
<i>Grappa</i>	<i>2 cl</i>	<i>38%</i>	<i>3,80 €</i>
<i>Obstler</i>	<i>2 cl</i>	<i>38%</i>	<i>2,50 €</i>

Bitters

<i>Jägermeister</i>	<i>2 cl</i>		<i>2,20 €</i>
<i>Heidegeist</i>	<i>2 cl</i>		<i>2,90 €</i>
<i>Ratzeputz</i>	<i>2 cl</i>		<i>2,90 €</i>
<i>Ramazotti</i>	<i>2 cl</i>		<i>2,50 €</i>
<i>Bullenschluck</i>	<i>2 cl</i>		<i>2,90 €</i>
<i>Averna</i>	<i>2 cl</i>		<i>2,50 €</i>
<i>FernetBranca</i>	<i>2 cl</i>		<i>2,50 €</i>
<i>MentaBranca</i>	<i>2 cl</i>		<i>2,50 €</i>

Appetizer

<i>Campari (1)</i>	<i>2 cl</i>		<i>2,50 €</i>
<i>Campari-Orange (1)</i>			<i>3,80 €</i>
<i>Martini red or white</i>	<i>5 cl</i>		<i>2,50 €</i>
<i>Sherry</i>	<i>5 cl</i>		<i>2,50 €</i>
<i>dry, medium and sweet</i>			

Spirituos beverages



<i>Weizenkorn</i>	<i>2 cl</i>	<i>32%</i>	<i>1,40 €</i>
<i>Steinhäger</i>	<i>2 cl</i>	<i>38%</i>	<i>2,20 €</i>
<i>Bommerlunder</i>	<i>2 cl</i>	<i>38%</i>	<i>2,90 €</i>
<i>Malteser Kreuz</i>	<i>2 cl</i>	<i>38%</i>	<i>2,90 €</i>
<i>Linie Aquavit</i>	<i>2 cl</i>	<i>41,5%</i>	<i>3,50 €</i>
<i>Jubiläums Aquavit</i>	<i>2 cl</i>	<i>42%</i>	<i>3,50 €</i>
<i>Myers Rum</i>	<i>2 cl</i>	<i>40%</i>	<i>2,50 €</i>
<i>Bacardi</i>	<i>2 cl</i>	<i>40%</i>	<i>2,50 €</i>
<i>Weinbrand</i>	<i>2 cl</i>	<i>38%</i>	<i>2,50 €</i>
<i>Asbach</i>	<i>2 cl</i>	<i>38%</i>	<i>2,50 €</i>
<i>Wodka</i>	<i>2 cl</i>	<i>40%</i>	<i>2,50 €</i>
<i>Sambuca</i>	<i>2 cl</i>	<i>40%</i>	<i>2,20 €</i>
<i>Obstler</i>	<i>2 cl</i>	<i>40%</i>	<i>2,20 €</i>
<i>Cognac Remy Martin</i>	<i>2 cl</i>	<i>40%</i>	<i>3,80 €</i>
<i>Calvados</i>	<i>2 cl</i>	<i>40%</i>	<i>3,80 €</i>
<i>Amaretto</i>	<i>2 cl</i>	<i>25%</i>	<i>2,20 €</i>
<i>Whiskey</i>	<i>2 cl</i>	<i>40%</i>	<i>2,80 €</i>
<i>Underberg kl. Flasche</i>	<i>2 cl</i>	<i>44%</i>	<i>2,90 €</i>
<i>Ouzo</i>	<i>2 cl</i>	<i>38%</i>	<i>2,20 €</i>
<i>Baileys</i>	<i>2 cl</i>	<i>17%</i>	<i>2,20 €</i>

Mix beverages

<i>Cola -Korn (1,3,9)</i>	<i>0,1 l</i>	<i>2,50 €</i>
<i>Cola -Bacardi (1,3,9)</i>	<i>0,1 l</i>	<i>2,80 €</i>
<i>Cola-Whiskey (1,3,9)</i>	<i>0,1 l</i>	<i>2,80 €</i>

an more

Hot beverages



Coffee

<i>Cafe Creme, cup</i> (9)	2,50 €
<i>Cafe Creme, jug</i> (9)	3,90 €
<i>Espresso</i> (9)	2,20 €
<i>Double Espresso</i> (9)	3,60 €
<i>Cappuccino</i> (9,26)	2,80 €
<i>Milkcoffee</i> (9,26)	3,50 €
<i>Latte Macchiato</i> (9,26)	3,50 €

Tea

<i>Glass</i> (9)	2,80 €
<i>Jug</i> (9)	3,90 €

Hot chocolate

<i>Small cup of chocolate</i> (26)	2,80 €
<i>Big cup of chocolate</i> (26)	3,60 €

For the cold season

<i>Grog, 4 cl. Myers's Rum</i>	4,40 €
<i>Mulled wine</i>	2,90 €

News



All news, dates and actions can be found under:

Homepage

www.möhmes-hof.de



Facebook

www.facebook.com/Moehmes



Tripadvisor



Ingredients / Allergens



1	<i>dye stuffs</i>
2	<i>preservatives</i>
3	<i>antioxidants</i>
4	<i>flavour enhancers</i>
5	<i>sulphur dioxide</i>
6	<i>blackening agent</i>
7	<i>phosphate</i>
8	<i>milk white</i>
9	<i>caffeine</i>
10	<i>quinine</i>
11	<i>sweeteners</i>
12	<i>phenylalanine source</i>
13	<i>Waxed</i>
14	<i>taurine</i>
19	<i>antioxidant, sweetener, contains a phenylalanine source</i>
20	<i>Cereals containing gluten</i>
21	<i>Crustaceans/Shellfish</i>
22	<i>eggs</i>
23	<i>fish</i>
24	<i>peanuts</i>
25	<i>soy</i>
26	<i>Milk/Lactose</i>
27	<i>Nuts/Shellfruits</i>
28	<i>celery</i>
29	<i>mustard</i>
30	<i>sesame</i>
33	<i>mollusk</i>
41	<i>No declaration necessary</i>
42	<i>Nitrite pickling salt, E250, E300 /301 E621, E450, E330 in the bread could be preservative!</i>