

# MOLE

## ASHORE

Rump steak 200g	15,90
Chicken breast	11,90
Tri tip 200g	12,20
18h chipotle ribs 600g	13,80
Two veggie burgers <sup>v</sup>	10,90

We serve our meat dishes with a salad bouquet and a homemade sauce of your choice. Combine it with our side dishes!


## HOMEMADE SAUCES

Herb jus	1,90
MOLE barbecue sauce	1,90
Pepper cream	1,90

## SOMETHING SWEET

Chocolate mousse <sup>v</sup> Mango	5,40
Red fruit dessert <sup>v</sup> Vanilla sauce	4,90

## SUNDAYS AT THE MOLE

Harbour breakfast 09.00 – 12.00	17,00
Kippers / scrambled eggs / »Hamburger Fleischwurst« / fresh bread rolls / cold cuts / fruit salad / cereals / juice / coffee / tea	
MOLEs lunch 12.30 – 14.30	
Weekly offers. More information on our Facebook page:  meine.mole	
Kränzchen 14.30 – 17.00 Uhr	
Coffee und homemade sheet cake	

 meine.mole    mole\_muenster   mole.factoryhotel.de

## QUALITY BAR FOOD

Fish & chips	
Homemade remoulade	
150g / 300g	8,20 / 13,80
MOLE burger	
Brioche bun / salad / tomato / cucumber	
160g Irish beef* / cheese / bacon / egg	10,90
Fillet of salmon / herbal curd cheese	9,90
Veggie burger / vegetables <sup>v</sup>	8,80
Side of french fries with ketchup or mayonnaise <sup>v</sup>	+3,10
Sweet potato fries <sup>v</sup>	6,20
Cheddar / avocado / barbecue sauce	
Frisian fish served in an iron pan	9,80
Fried potatoes / leek / bacon / mustard sauce	
MOLE salad <sup>v</sup>	7,50
Carrot / tomato / cucumber / croûtons / Balsamico dressing	
Fried fish	12,90
Chicken breast	13,90
Fried calamari	3,90
Homemade cocktail sauce / garlic sauce or remoulade	
Prawns with herbs	7,90
Homemade cocktail sauce / garlic sauce or remoulade	

## SIDES

Fried potatoes	2,90
Mashed sweet potatoes with lime <sup>v</sup>	3,50
Creamy tomato polenta <sup>v</sup>	3,20
Fried napkin dumplings	3,20
Almond broccoli <sup>v</sup>	2,90
Ratatouille <sup>v</sup>	2,90
Fried carrots <sup>v</sup>	2,90
Beans with bacon	2,90
Fennel gerkin vegetables <sup>v</sup>	3,20

## FROM THE SEA

Fillet of salmon 200g	11,90
Swordfish 200g	14,90
Gurnard 200g	14,90
Wolffish 200g	13,90

Our fish dishes are served with a salad bouquet and a homemade sauce of your choice. Combine it with our side dishes!

## HOMEMADE SAUCES

Beurre rouge	1,90
Mermaid sauce <sup>v</sup>	2,20
Mustard sauce	1,90

## ADMIRAL'S PLATTER

36,00 / person

Lobster / crab / razor clam / oysters / langoustine / variety of fish

Served with two sides and a sauce per person.  
Please book the admiral's platter in advance, so we can guarantee the freshness of all ingredients. The compilation of seafood may vary due to season and availability. Minimum of 4 persons.

## IN SEPTEMBER

»W« burger with sweet potato fries	15,80
Wagyu patty / ciabatta bun / salad / tomato / cucumber / special sauce	

Our Münsterländer Wagyu beef origins from the Niesmann family farm in Drensteinfurt and is one of the first Wagyu cattle to be born in the Münsterland.

## SIDE OF BREAD

Baguette with homemade herbal curd cheese <sup>v</sup>	2,50
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