



STARTERS

Vitello tonnato

medium boiled fillet of veal with basil-tuna sauce,
taggiasca olives and confit of cherry tomatoes 18,90

Ceviche of pickled of yellow fin mackerel

rhubarb, green asparagus and lemon-chili cream 19,70

Tartare of organic beef

bavarian mustard mayonnaise, stem cabbage, leek oil
and warm "Laugenbrezel" casserole 17,50

Spring salad

balsamic vinegar, caramellized goat cheese,
roasted nuts and strawberries 12,50



SOUP

Cream of asparagus soup

with asparagus, wild garlic oil and croûtons

8,80

VEGETARIANS

Creamy Risoni noodle risotto

wild garlic, green and white asparagus,
medium dried tomatoes and parmesan crumble

23,50

Two types of cauliflower

cauliflower-nut butter mash, roasted wild cauliflower,
baked lentil-falafel dumplings and gremolata

21,80

Frankfurter Green Sauce

boiled eggs and small paddy potatoes

16,70

All prices include service and tax

A list of allergens is available on request. Please ask your waiter/waitress



GREENS

Colourful leaf salad in apple vinegar

with pepper, gherkin, carrot and chip of bread 13,00

add with stripes of chickenbreast and roasted seeds +5,50

add with ewe's milk cheese, dried tomatoes and olives +5,50

MAINS

Fillet of sea bass roasted on it's skin

wild garlic Risoni noodle risotto, white asparagus
and confit of tomatoes 32,80

Medaillon of monkfish

saffron-hollandaise, green asparagus
and seafood doughnut 37,50

Crispy neck of suckling pig

with own jus, runner beans and mountain cheese gnocchi 24,50

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DAMMÜHLE

H O T E L - R E S T A U R A N T

Medium rare roasted saddle of lamb

with herb crumble, ragoût of vegetables and
mashed potatoes with roasted garlic

33,80

Gently stewed beef paddle roast

stew sauce, creamy vanilla carrots and ricotta dumplings

26,80

160g medium rare roasted filled of calf

crusted with parmesan, tomato sugo, tagliarini
and leaf salad in apple vinegar

32,00

CLASSICS

200g Rump steak of argentinean Angus

gratinated with wild garlic – herb crust,
with roasted potatoes and sour cream salad

36,00

Breaded escalope of saddle of pork

french fries and sour cream salad

19,90

Pickled herring "housewife style"

apples, onions, gherkins, sour cream
and small paddy potatoes

17,50

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DESSERTS

Crème Brûlée

of roasted white Valrhona chocolate
with rhubarb compote and strawberry sorbet 10,50

Groats of berries

with vanilla ice cream and whipped cream 8,40

Frankfurter Kranz – different style

Iced vanilla cream
Vienna soil, almond brittle and currant sorbet 12,80

Mascarpone mousse

cacao sorbet, cacao crumble and
with sponge finger stuffed with coffee cream 11,00

Recommendation to the dessert

Osborn's Port – 10 years 5 cl 7,00

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