DAMMÜHLE
HOTEL – RESTAURANT
MARBURG/WEHRSHAUSEN

STARTERs

Quail & Goose

fried praliné of quail, goose liver crème brûlée,
smoked breast of goose on Waldorf salad,
pyramid cake & black walnut
19,90

Burger of beef tartare

brioche bun, mustard mayonnaise, gherkin,
roasted onions and truffle cheese
18,90

Lamb´s lettuce (v)

potato vinegar, pomegranate, roasted pumpkin seeds
and country bread croûtons
(vegan on request)
12,50

Yellowfin tuna tataki

wakame and quinze
18,50

Beetroot & Burrata (v)

carpaccio of beetroot, citrus fruit,
hazelnut & burrata
16,50

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Starters as table buffet as from 4 persons

carpaccio of fillet of local beef with mustard mayonnaise,
lamb´s lettuce in potato vinegar with country bread crôutons,
yellowfin tuna with wakame and quinze,
with honey gratinated goat cheese, dip and olives,
baguette fresh out of the oven

19,90 per person

SOUPs

Small consommé of duck

with mushroom strudel

11,00

Cream of Hokkaido pumpkin soup

styrian pumpkin seed oil and roasted seeds
(vegan)

8,90

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MAINs

“Mühlenmaultasche” (v)

noodle pastry stuffed with carott,
pumpkin, ricotta and mountain cheese
served on sautéed baby spinach with melted onions and butter crumbs
23,50

Walnut gnocchi (v)

caramellized pear, roasted pumpkin,
gorgonzola mascarpone sauce and sautéed baby spinach
23,20

Salad falafel (v)

leaf salad in apple vinegar, fried falafel with local green organic lentils,
avocado, pomegranate and chive dip (vegan on request)
20,90

Duo of Celery (v)

in a salt paste roasted celery & celery mash,
herb balsamic vinegar, wild cauli flower,
confit of king oyster mushroom,
brussels sprouts, hazelnut and red cabbage balls
24,50

Roasted loin of salmon

saffron-leek sauce, confit of leek and mashed potatoes
32,90

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Roasted fillet of white halibut

herb balsamic vinegar, duo of celery,
confit of chanterelles and pumpkin pyramid cake
36,80

Creamy shellfish-noodle risotto

buttermilk espuma and two fried black tiger prawns
28,90
(5,90 for each prawn more on request)

Medium rare roasted saddle of local venison

portwine jus, coffee-nut brittle, confit of black salsify,
mashed curly kale, sunchoke chips,
walnut gnocchi and cranberries
43,70

Lusty goulash of deer and venison

cranberry-juniper sauce, potato dumplings and sour cream salad
28,80

Roasted corn feed breast of poulard

portwine jus, winter vegetables and mashed potatoes
25,50

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Meat ball of veal

roasted onions, bunch carrot and mashed potatoes

21,50

Half goose for two from the trolley table

–served in two courses at the table– (for a max of 4 persons a table)

breast with mashed curly kale, brussels sprouts and crispy praline
„Heaven & Earth“ of goose liver,
goose leg with red cabbage, roasted apple and potatoe dumplings

49,50 per person

Roast of Goose classic style for two

own sauce, red cabbage with apple, roasted apple
and potatoe dumplings

42,90 per person

Breaded escalope of pork

french fries and sour cream salad

22,50

200 g Rump steak from the argentinean Angus

gratinated with café de Paris crust, port wine jus,
roasted potatoes and sour cream salad

36,90

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GOODIEs

Pickled herring “housewife style”
apple, onion, gherkin, sour cream
and small potatoes with peel
18,90

150g Tartar of beef
butter and baguette
22,90

Heaven & Earth of goose liver
goose sauce, mashed potatoes, roasted onions
and stewed apples
16,50

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DESSERTs

Dark chocolate crème brûlée
double chocolate crumble and raspberry sorbet
11,50

Groats of berries
sour cream ice-cream
(prepared with red wine)
8,40

Mille feuille & Fruit in Rum
crispy puff pastry layered with vanilla cream,
served with vanilla ice-cream
13,50

Quinze & Buchtel
sweet yeast dumpling stuffed with quinze,
vanilla sauce and quinze sorbet
12,50

Cheese Platter
Langres and Comté with fig mustard and fruit bread
13,50

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