DAMMÜHLE
HOTEL – RESTAURANT

STARTERs

Burger of beef tartare
Brioch bun, mustard mayonnaise, gherkin, roasted onions and truffle cheese 18,90

Lamb´s lettuce (v/vegan on request)
Potato vinegar, pommegranate, roasted pumpkin seeds and country bread croûtons 12,50

Yellowfin tuna tataki
wakame and quinze 18,50

Cream of Hokkaido pumpkin soup
Styran pumpkin seed oil and roasted seeds (vegan) 8,90

MAINs

Mühlenmaultasche (v)
stuffed with carrot, pumpkin, ricotta and mountain cheese, served on sautéed baby spinach with melted onions and butter crumbs 23,50

Salad Falafel (v/vegan on request)
Leaf salad in apple viinegar, fried falafel with local green organic lentils, avocado, pomegranate and chive dip 20,90

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

Lusty goulash of deer and venison
cranberry-juniper sauce, potatoe dumplings and sour cream salad 28,90

Roasted corn feed breast of poulard
Port wine jus, winter vegetables and mashed potatoes 25,50

200g Rump steak of the argentinean Angus
gratinated with Café de Paris crust, Port wine jus, roasted potatoes and sour cream salad 36,90

Breaded escalope of pork
french fries and sour cream salad 22,50

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