



## STARTERS

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### Carpaccio of local fillet of beef

black garlic , parmesan and roasted caper apples 17,50

### Lamb's lettuce

in apple vinegar, roasted bacon and country bread croûtons 9,50

### Small artichoke

stuffed with scamorza, tomato and mushrooms  
served on tomato pesto 14,90

### Crispy seafood role

on wakame salad and soya mayonnaise 16,90

### Quail x2

roasted breast and fried haunch  
with waldorf salad, black walnuts, cumberlandsauce and brioche 15,90



## SOUPS

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### Consommé of beef

julienne of vegetables and stripes of pancake 9,20

### Cream of potato soup

black pudding 7,80

## VEGETARIANS

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### Mill squares

filled with carrot, pumpkin, ricotta and mountain cheese  
served on baby spinach with stewed onions and buttercrumbs 19,50

### Creamy lemon risotto *(vegan on request)*

grilled zucchini, fried capers, pine nuts and half dried tomatoes 21,50

### Lamb's lettuce

in apple vinegar, caramelized goat cheese and fig 17,50

### Vacherin Mont d'or from the oven

small potatoes and sweet-sour pickled vegetables 21,50



**DAMMÜHLE**  
HOTEL - RESTAURANT

## MAINS

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### **Pike-perch x2**

roasted fillet and stuffed square noodle on creamy cabbage 25,90

### **Roasted fillet of halibut**

creamy lemon risotto, grilled zucchini and fried capers 32,50

### **Fresh trout "miller's wife" from local breed in Weidenhausen**

almond butter, small potatoes  
and lamb's lettuce in sour-cream vinegar 26,50

### **Classic pork neck roast**

creamy cabbage and small potatoes with peel 19,90

### **Creamy stripes of veal "Zurich style"**

swabian noodles and winter salad in apple vinegar 27,00

### **150g fillet of beef**

burgundy jus, port wine shallot, green beans  
and mashed potatoes with truffle 30,90

### **150g classic beef tartare**

country bread and butter 21,50



### Medium rare roasted saddle of deer

port wine jus, glazed beets, confit of king oyster mushroom  
and potato pyramid cake 36,00

### Lusty gulash of venison

red cabbage and potatoe dumplings 24,90

### Sur'n Turf for two from the trolley at the table

400g Châteaubriand and two tiger prawns,  
oxtail roasted in tramezzini, lobster bisque, port wine jus,  
beets, green beans, confit of king oyster mushroom  
and mashed potatoes with truffle p.p. 47,50

## CLASSICs

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### Breaded escalope of saddle of pork

french fries and winter salad in sour cream vinegar 18,50

### 200g Rump steak of argentinean Angus

with roasted mushrooms, burgundy jus,  
roasted potatoes and winter salad in sour cream vinegar 32,00



## DESSERT

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### Coffée crème brûlée

chocolate sorbet 9,50

### Groats of berries

vanilla ice cream and whipped cream 7,20

### Chocolate brownie

sauce caramel and salty peanut ice cream 9,00

Sorbet ball of the day *(vegan on request)* 4,50

## Recommendation to the dessert

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Osborn's Port – 10 years 5 cl 7,00

All rates are in Euro and include service and tax.

A list of allergians is available on request – please ask your waiter/waitress.