



## STARTERS

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### **Carpaccio of local fillet of beef**

rocket, parmesan and parmesan cookie 20,50

### **Fried king prawn**

focaccia-crostini, roasted romano pepper and sauce Rouille 18,70

### **Tartare of bio veal**

tuna foam, baked caper apples and lovage oil 17,90

### **Baked poverade (v)**

with tomato, champignon and scarmozza stuffed  
small artichoke on tomato pesto 16,80



**DAMMÜHLE**  
HOTEL - RESTAURANT

## SOUP

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### **Cream of asparagus soup (v)**

asparagus, wild garlic oil and croûtons

9,50

## GREENS

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### **Colourful leaf salad in apple vinegar**

with raw vegetables and bread chip

13,50

with stripes of roasted poultry breast and roasted pits

+6,00

with ewe's milk cheese, dried tomatoes and olives

+6,50



## MAINS

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### **Potato muffin (v)**

stuffed with dried tomato, mountain cheese and herbs,  
grilled leek, green asparagus, ricotta and salsa verde 21,50

### **Parmesan-spinach-cappelletti (v)**

stuffed pasta with white wine-nut butter sauce,  
beech mushrooms and sauteed baby spinach 27,90

### **„Frankfurter Grüne Soße“ (v)**

boiled eggs and small paddy potatoes 17,50

### **Creamy wild garlic-noodle risotto (v)**

white and green asparagus, parmesan crumble,  
confit of tomatoes and peppergrass 23,50

*(vegan on request)*



### **Tagliarini Seafood**

Tagliarini in shellfish bisque with prawn, pulpo, scallop,  
calamaretti and mussels 33,80

### **Roasted fillet of arctic char**

on creamy risoni-noodle risotto with asparagus 32,50

### **Fillet of meagre – roasted on it's skin**

Vadouvan beurre blanc, pickled ginger,  
wild broccoli and mashed potatoes 34,50

### **Gently cooked knuckle of veal**

own sauce, green beans and mashed potatoes 28,50

### **Medium rare roasted saddle of deer or venison**

(by daily availability)

gratinated with hazelnut brittle, portwine sauce,  
spring vegetables and ricotta dumplings 42,90



### **„Surf and Turf“**

fillet of the Ibérico and roasted pulpo  
on colourful cassoulet of green beans 28,70

### **Kikok corn fed poularde**

roasted breast and praliné from the haunch, balsamic jus,  
spring vegetables and mashed potatoes 26,50

### **200g Rump steak from the argentinean Angus**

gratinated with wild garlic – herb crust, red-wine sauce  
roasted potatoes and sour cream salad 36,90

### **Breaded escalope of saddle of pork**

french fries and sour cream salad 21,50

### **Pickled herring “housewife style”**

apple, onion, gherkin in sour cream and small paddy potatoes 18,90



## DESSERTs

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### **“Bee sting”**

vanilla cream , batter, almond brittle,  
marinated strawberries and strawberry-rhubarb sorbet 12,80

### **Coffee Crème Brûlée**

Hazel nut ice cream 11,20

### **Groats of berries**

ice cream and whipped cream 8,40

### **Chocolate & Apricot**

slice of three different types of Valrhona chocolate  
and apricot sorbet 11,90

### **A ball of home-made ice cream or sorbet**

on day-to-day availability with crumble, fruits & deco 5,90

*(vegan available on request)*