



DAMMÜHLE
HOTEL - RESTAURANT

STARTERS

Vitello tonnato

medium boiled fillet of veal with basil-tuna sauce,
taggiasca olives and preserved cherry tomatoes 17,00

Pickled backfillet of scottish salmon

Frankfurt Green Sauce, quail egg and bread chip 18,90

Tartare of organic beef

anchovy – caper cream, stem cabbage and lovage 15,80

Creamy Burrata

Blackberry chutney and cress salad 14,50

Please ask our staff for the allergen list if required!



SOUP

Cream of asparagus soup

with asparagus, wild garlic pesto and croûtons

8,60

VEGETARIANS

Tagliarini

slewed in wild garlic pesto,

with white asparagus, pine nuts and parmesan

23,00

Fried cauliflower

lemon-potato mash, blackberry-portwine sauce,

nutbutter crumble and roasted yeast flakes

19,50

Frankfurter Green Sauce

cooked eggs and samll potatoes with peel

15,50



GREENS

Colourful leaf salad in apple vinegar

with stripes of chicken breast and roasted nuts 16,50

with ewe's milk cheese, dried tomatoes and olives 16,50

MAINS

Fillet of sea bass roasted on it's skin

herbed beurre blanc, gegrilled green asparagus
and lemon-potato mash 29,90

Roasted fillet of monkfish

bean cassoulet and gnocchi 35,00

Crispy neck of suckling pig

with own jus, runner beans and pretzel casserole 23,50



Gently stewed cheek of beef

stewsauce, potato-wild garlic mash
and sour cream salad

25,50

Medium roasted saddle of lamb

gratinated with ewe's milk cheese, thyme jus,
chorizo, bean cassoulet and gnocchi

31,80

Medium roasted fillet of veal

with parmesan crust, 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

32,00

Breaded escalope of saddle of pork

french fries and sour cream salad

18,90



DESSERTS

Dark chocolate crème brûlée

of Valrhona chocolate

with sour cream ice cream

9,20

Groats of berries

with vanilla ice cream and whipped cream

7,20

Vanilla-cheesecake mousse

in the almond hip

with marinated rhubarb and strawberry sorbet

10,80

White chocolate - cocos panna cotta

passionfruitcoulis, cocos crumble and mango sorbet

9,70