



DAMMÜHLE
HOTEL - RESTAURANT

STARTERS

Carpaccio of fillet of local beef

Sbrinz (swiss hard cheese) and rocket 20,50

Flamed arctic char

lettuce, lemon vinegar, roasted hazelnuts
and bread crunch 18,70

Tartare of organic calf

tuna espuma , roasted caper apples and lovage oil 17,90

Straciatella di Bufala (v)

roasted white bread, aubergine, wild herb salad
and balsamic-truffle vinegar 15,70



SOUP

Cream of asparagus soup (v)

with asparagus, wild garlic oil and croûtons

9,50

GREENS

Colourful leaf salad in apple vinegar

with pepper, gherkin, carrot and chip of bread

13,50

add with stripes of chickenbreast and roasted seeds

+5,50

add with ewe's milk cheese, dried tomatoes and olives

+6,00

add with creamy Burrata

+5,50



MAINS

Tagliarini (v)

panned in cream of wild garlic, dried tomatoes,
taggiasca olives and parmesan 21,50

Cappelletti (v)

Pasta stuffed with mountain cheese and mascarpone
beurre blanc, fig chutney, marinated rocket and
italian summer truffle 28,50

Frankfurter Green Sauce (v)

boiled eggs and small paddy potatoes 17,50

Roasted white asparagus (vegan)

salsa verde, almond-chashew cream, roasted bread croûtons
and purple potato chips 26,50



Fillet of sea bass roasted on it's skin

with Tagliarini panned in cream of wild garlic
and served with white asparagus

33,80

Gently stewed stilt of german lamb

thyme jus, snipping beans and purée of white beans

29,90

Medium-rare roasted saddle of venison (according to availability)

gratinated with brioche-crust, portwine sauce,
spring vegetables and ricotta dumplings

44,50

Stewed shortrib of irish beef

red-wine sauce, fried onions, stewed tomato, baby corn,
oven potato with sour cream and salad in apple dressing

28,70



Roasted fillet of white halibut

chive-beurre blanc, pea mash, peas and gnocchi 37,50

Medium rare veal boiled tip

german white asparagus in cream and herbed potatoes 28,50

200g Rump steak from the argentinean Angus

gratinated with wild garlic – herb crust, red-wine sauce
roasted potatoes and sour cream salad 36,50

Breaded escalope of saddle of pork

french fries and sour cream salad 20,90

Pickled herring "housewife style"

apple, onion, gherkin, sour cream and small paddy potatoes 17,50



DESSERT

Pavlova & Strawberry

baiser with mascarpone-vanillacream, crumble, rhubarb,
strawberry sauce and strawberry sorbet 12,80

White chocolate-cocos Panna Cotta

exotic fruit stew and mango sorbet 10,50

Groats of berries

sour cream ice cream 8,40

Chocolate & Peanut

chocolate crèmeux, peanut ice cream, double chocolate crumble
and chocolate-peanut cookie 11,00

Sorbet of the day (vegan on request) 5,90

Getränkeempfehlung zum Dessert

Osborn's Port – 10 Jahre 5 cl 7,00