



**DAMMÜHLE**  
HOTEL - RESTAURANT

## STARTERS

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### Crème brûlée of hokkaido pumpkin

goat cheese in a pumpkin seed coat and pumpernickel 14,50

### Smoked carpaccio of local fillet of beef

lamb's lettuce, truffled mayonnaise and parmesan 18,80

### Lamb's lettuce (vegan on request)

in apple vinegar with bacon and croûtons 9,90

### Scallop & octopus

nutbutter-cauliflower-mash, salsiccia and parsley emulsion 17,80



## SOUPs

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### Cream of hokkaido pumpkin soup

pumpkin seed oil and roasted seeds (vegan) 7,50

### Consommé of tomatoes

burrata ravioli 9,00

## VEGETARIANS

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### Stewed sweetheart cabbage from the oven

cashew sauce, red onion and sweet chilli-garlic crumble (vegan) 18,90

### Creamy risotto of Fregola Sarde (vegan on request)

fried mushrooms, stewed tomato and parmesan 22,50

### Goat cheese ravioli

confidered shallots and seared baby spinach 22,50

### Mixed leaf salad

parmesan mustard vinegar, pumpkinseed oil,  
pickled beetroot, roasted pumpkin seeds and parmesan 16,50



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## MAINS

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### Fillet of Glen Douglas salmon

nutbutter, potato-leek mash and confidered porrée 31,90

### Fillet of sea bass roasted on it's skin

beurre rouge, pumpkin mash  
and lamb's lettuce in apple vinegar 29,60

### Half duck from Oldenburg

own sauce, orange cabbage and walnut gnocchi 31,50

### Medium rare roasted saddle of local venison

port wine jus, mashed parsnip, pickled balsamic cherries,  
autumn vegetables and napkin dumpling 37,80

### Creamy mushroom risotto of Fregola Sarde

smooth cooked cheeks of Ibérico, redwine sauce  
and parmesan 26,80



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## Lusty goulash of venison

Potato dumplings, cowberries and sour cream salad 25,00

## Cordon bleu of saddle of veal

roasted potatoes and sour cream salad 28,50

## Veal two different styles

medium rare roasted fillet and breaded ragoût of cheeks  
with autumn vegetables and pumpkin mash 30,50

## CLASSICS

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## 200g Rump steak of argentinean Angus

onions, herbed butter, roasted potatoes and sour cream salad 32,50

## Breaded escalope of saddle of pork

french fries and sour cream salad 18,90

## Pickled herring "housewife style"

apple, onion, gherkin in sour cream, small potatoes  
salad garnish 17,50



## DESSERTS

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### Crème brûlée of roasted white chocolate

Raspberry sorbet 9,90

### Groats of berries

Vanilla ice cream and whipped cream 7,20

### Pumpkin seed ice cream

home made egg nog, pumpkin seed oil and butter crumble 8,50

### "Linzer Tarte"

Nut-nougatmousse on hazelnut bisquit,  
two types of currant and hazelnut brittle 10,90

### Cheese platter

Old Groendal & Délice de Bourgogne  
quince mustard, fig, black walnut and baguette 14,20

We recommend a glass of Osborn's Port 10years old 7,00/5 cl

All prices include service and tax.

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