



DAMMÜHLE
HOTEL - RESTAURANT

STARTERS

Burger of beef tartare

brioche bun, mustard mayonnaise,
gherkin, roasted onions and truffle cheese 18,90

Lamb's lettuce

in apple vinegar with crispy role of goat cheese
and pomegranate (vegan on request) 13,50

Cream of Hokkaido pumpkin soup

styrian pumpkin seed oil and roasted seeds
(vegan) 8,90

MAINS

Crispy role of ewe's milk cheese

dried tomatoes and parsley,
sauteed baby spinach and pumpkin mash 22,50

Salad Falafel

leaf salad in apple vinegar, fried falafel with local
green organic lentils, avocado, pomegranate and
chive dip (vegan on request) 20,90

Roasted fillet of arctic char

beurre rouge, autumn vegetables
and celery mash 32,70

Crispy roast of suckling pig neck

own sauce, creamy cabbage and mashed potatoes
24,90

Lusty goulash of deer and venison

cranberry-juniper sauce, potato dumplings and
sour cream salad 28,80

Gently braised cheek of veal

braising sauce and creamy mushroom risotto
28,80

200 g Rump steak from the argentinean

Angus

gratinated with café de Paris crust, port wine jus,
roasted potatoes and sour cream salad 36,90

Breaded escalope of pork

french fries and sour cream salad 22,50

DESSERTS

Groats of berries

vanilla ice-cream and whipped cream
(prepared with red wine) 8,40

One ball of home-made ice-cream or sorbet

daily changing taste with crumble, fruits and deco
(vegan on request) 5,90

Chocolate Disaster

chocolate crèmeux, chocolate ice-cream double
chocolate crumble, chocolate sauce, white
chocolate yoghurt and chocolate pearls 12,50