



# DAMMÜHLE

H O T E L - R E S T A U R A N T

## STARTERS

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### Carpaccio of local fillet of beef

black garlic, parmesan and fried caper apples 18,90

### Lamb's lettuce

in apple vinegar, roasted bacon and country bread croûtons 9,80

### Pickled Label Rouge Salmon

crispy grey bread, beetroot aioli,  
salmon caviar and chive 18,90

### Creamy Burrata

truffle marinade, pickled beet and peppergrass salad 16,90

## IN BETWEEN

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### Lobster ravioli

sea food bisque and mashed potatoes 15,90



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## SOUPs

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### Consommé of beef

julienne , small semolina dumplings and pancake stripes 9,80

### Delicate pea stew *(vegan on request)*

minced pork 8,20

## VEGETARIANs

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### Mature cheese dumplings

sauteed babyspinach, nut butter and crumble 23,50

### Creamy herb risotto *(vegan on request)*

poached egg and parmesean 23,90

### Colourful leaf salad *(vegan on request)*

green lentil-falafel dumplings, pomegranate seeds  
and yoghurt dip 18,50

### Vacherin Mont d'Or

cheese from the oven with small potatoes and pickled vegetables 22,50



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## MAINS

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### Fillet of halibut

fried in potato yarns on creamy leek

34,50

### Fresh trout "Miller" from local breed

almond butter, small potatoes and salad in sour cream dressing

29,00

### Crispy belly of pork

mustard sauce, flower sprouts, parsnip-potato mash  
and stewed onion

22,50

### Creamy stripes of veal „Zurich style“

swabian noddles and salad in apple vinegar

29,00

### 180g Fillet of beef

Burgundy jus, carrots and parsnip-carrot mash

39,50

### Calf's liver „Berlin style“

apple, onion, mashed potatoes  
and salad in sour cream dressing

27,50



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## Roasted breast of corn feed chicken

on creamy pumpkin risotto

24,50

## Lusty gulash of venison

red cabbage with apples and potatoe dumplings

28,50

## Smoothly cooked Tri-Tip Steak of U.S Beef for two served from our trolley at your table

ragoût of knuckle of veal in roman pastry,

red-wine sauce, herbed butter,

flower sprouts, carrots, stewed onion

and mashed potatoes with crumble

p.p. 33,80

## CLASSICs

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### Breaded escalope of pork

french fries and salad in sour cream dressing

19,90

### Steak of braised saddle of beef & stuffed pasta square

Burgundy jus, roasted potatoes

and salad with sour cream dressing

32,90



# DAMMÜHLE

HOTEL - RESTAURANT

## DESSERTS

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### Vanilla Crème Brûlée

citrus fruit stew

9,50

### Groats of berries

ice cream of sour cream

8,40

### Chocolate brownie

toffee sauce and salty peanut ice cream

9,50

### Raspberry & Chocolate

parfait of Valrhona dulcely, chocolate-raspberry slice,  
cocoa crumble, chocolate yoghurt and raspberry sorbet

12,70

All rates in €uros, incl. service and VAT

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

Winter à la carte 2024/Q1