



DAMMÜHLE
HOTEL – RESTAURANT

STARTERS

Small Alsatian bread for two

with wild garlic cream cheese,
mixed olives and wild boar salami

8,00 per person

Ceviche of pickled Glen Douglas salmon

spicy marinated with "Tiger`s Milk",
avocado-wasabi cream and salsa criolla

18,90

Tartare of local beef

wild garlic cream cheese, bread cracker,
inlaid white and red radish

17,90

Creamy Burrata (v)

vineyard peach, raspberry and rocket salad in balsamic dressing

15,80

Vitello tonnato

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

18,20

Colourful carrots from the oven (v)

creamy sheep cheese with yoghurt, chanterelles, bread crunch,
caramelized hazel nuts and confit of cherry tomatoes

16,90

All prices include service and tax | (v) means vegetarian |

A list of allergens is available on request. Please ask your waiter/waitress



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SOUP

Cream of date tomato soup (v)

sour cream, wild garlic oil and grissini

8,90

(vegan on request)

GREENs

Colourful leaf salad in apple vinegar

with pepper, gherkin, carrot and chip of bread (v)

13,50

add with stripes of chickenbreast and roasted seeds

+5,50

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

+6,00

add with creamy Burrata (v)

+5,50

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MAINS

Bread Dumplings (v)

creamy chanterelles and leaf salad in apple vinegar 25,90

Creamy parmesan risotto (v)

pea, stewed bunch carrot, wild broccoli
and pickled red onion 23,50
(vegan on request)

Gnocchi (v)

tomato sugo, straciatella, marinated rocket
and planed summer truffle 24,70

Loin of codfish roasted on it's skin

beurre blanc, root vegetable mash,
stewed bunch carrots and wild broccoli 33,90

Gilthead roasted on whole

oliv oil, herbs and lemon,
roasted potatoes and sour cream salad 31,70



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Braised cheek of beef

own sauce, mashed potatoes and sour cream salad 27,60

Pasta Campidanese

tagliarini, salsiccia tomatoe sugo, straciatella,
country bread croûtons, basil pesto and parmesan 24,50

140gr medium-rare roasted fillet of veal

on creamy parmesan risotto with peas
and roasted chanterelles 34,50

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

gratinated with brioche-crust, portwine sauce, violet cauliflower
pickled apricots and chanterelles ravioli 44,50

Breast of corn feed spring chicken

miso sauce, grilled aubergine and roasted polenta 24,90



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150gr Tartare of local beef

caper apples, butter and choice of bread 23,90

Crispy knuckle of pork

own sauce, brezel dumpling and sour cream salad 23,80

Pickled herring "housewife style"

apple, onion, gherkin, sour cream and small paddy potatoes 17,80

CLASSICS

200g Rump steak of the argentinean Angus „provencial“

roasted potatoes and sour cream salad 36,50

Breaded escalope of saddle of pork

french fries and sour cream salad 20,90



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DESSERT

Pavlova & Berry

baiser with mascarpone-vanilla cream, crumble,
marinated berries, raspberry sauce and raspberry sorbet 12,80

Passion fruit crème brûlée

frozen yoghurt ice cream 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