DAMMÜHLE
HOTEL – RESTAURANT

STARTERs

Small bread for 2

from the craft bakery Mack,
with mediterranean butter and aioli 9,70
+ fried sardines 6,00
+ mixed olives and Comté 8,00

Ceviche of pickled Glen Douglas salmon

spicy marinated with "Tiger`s Milk",
avocado-wasabi cream and Salsa Criolla 18,90

Fried giant prawns

focaccia-crostini, roasted romano pepper and sauce rouille 18,70

Creamy Burrata (v)

smoked apricot salsa, bread croûtons and cucumber 16,50

Vitello tonnato

medium-rare boiled fillet of veal with basil-tuna sauce,
Taggiasca olives, caper berries and confit of cherry tomatoes 18,50

All prices in Euros, incl. service and VAT
Please ask your waitress / waiter for the allergen list

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SOUP

Cream of white turnips soup (v)

crispy roll stuffed with chanterelles 10,80

GREENs

Colourful leaf salad (v)

with pepper, cucumber, carrot and bread chip 13,50

with stripes of roasted chicken breast
and roasted nuts +6,00

with feta cheese, dried tomatoes and olives (v) +6,50

with creamy Burrata (v) +5,50

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MAINs

Tagliarini (v)

fresh creamy chanterelles and parmesan 24,50

Arancini (v)

fried risotto balls stuffed with tomato and olive,
tomato-rocket salad, red onion and burrata 23,90

Spinach-Ricotta gnocchi (v)

grilled summer vegetables and rasped salt ricotta 26,50

Roasted loin of monkfish

wild broccoli, italian sausage, salt lemon,
white bean cream and gnocchi 35,90

Roasted fillet of goatfish

grilled summer vegetables, herbed potatoes and lemon 29,80

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Smoothly stewed bushel of veal

own sauce, mashed potatoes and sour cream salad 28,50

Italian Pasta

Paccheri, grilled sardines, lovage, parsley,
Pan Grattato and parmesan 23,70

Medium-rare roasted saddle of lamb

thyme jus, white bean cream, roasted focaccia,
black garlic and tomato 36,50

Local saddle of venison (deer or roe – as available)

gratinated with a hazelnut crust, port wine sauce,
purple cauliflower, pickled apricots and chanterelle ravioli 42,90

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Fried chicken „Vienna style“

breast and joint of the kikok poularde, sweet potato french fries,
lemon aioli and salad in apple vinegar 25,50

Crispy knuckle of pork

weiss beer sauce, bread dumpling and sour cream salad 23,80

Pickled herring “housewife style”

apple, onion, gherkin in sour cream and small paddy potatoes 18,60

200g Rump steak from the argentinean Angus

gratinated with wild garlic–herb crust, red-wine sauce
roasted potatoes and sour cream salad 36,90

Breaded escalope of saddle of pork

french fries and sour cream salad 21,80

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DESSERTs

Apricot & Goat

puff with creamy goat cheese, marinated apricots,
lavender honey and apricot sorbet 12,80

Cokos Crème Brûlée

yuzu sorbet and roasted white chocolate 11,90

Groats of berries *(cooked with red wine)*

vanilla ice cream and whipped cream 8,40

Chocolate Disaster

chocolate crémeux, chocolate ice cream,
double chocolate crumble, chocolate sauce;
white chocolate yoghurt and chocolate pearls 12,50

One ball home-made ice cream or sorbet

daily changing taste with crumble, fruits & decor 5,90

(vegan on request)

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