



DAMMÜHLE
HOTEL - RESTAURANT

STARTERS

Carpaccio of fillet of beef

black garlic, parmesan and baked caper apples 20,50

Lamb's lettuce

walnut vinegar, pomegranate seeds and roasted nuts 10,70

Burrata ravioli

Tomato-pine nut pesto, rocket, roasted beechnuts
and parmesan 16,40

Pickled salmon

herbed wafer, quail egg and gherkin-dill crème fraîche 18,60

Clap speaker

stuffed with oxtail ragout of local bio-beef
and potato-nutbutter foam 16,90

All prices in Euros, including service and tax.

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



SOUPS

Consommé of beef

marrow dumplings, vegetable julienne,
royale and pan cake stripes 9,90

Cream of chanterelle soup *(v)*

bread dumplings 9,90

MAINS

"Arancini" *(v)*

baked risotto balls with creamy morel sauce
and sauteed baby spinach 27,30

Colourful leaf salad *(v; vegan on request)*

lentil-falafel balls, pomegranate seeds and yoghurt dip 18,90

Truffle gnocchi *(v)*

mashed parsley roots, green asparagus and Pecorino al Tartufo 26,50

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DAMMÜHLE

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

Wild garlic ravioli *(V)*

glazed spring vegetables, parmesan and bread croutons 24,50

Roasted fillet of monkfish

creamy saffron risotto and wild broccoli 35,50

Baked fish

breaded fillet of ocean perch, sauce tartar,
baked potatoes and salad 28,50

Gently stewed knuckle of german lamb

thyme jus, snipping beans and mashed white beans 29,90

Creamy stripes of veal „Zurich style“

with champignons, swabian noddles and
salad in apple vinegar 31,50

Roasted breast of corn poularde

cream of morel sauce, glazed spring vegetables
and herbed potatoes 28,90

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

Smooth stewed cheek of beef

own sauce, snipping beans and mashed potatoes 27,50

Lusty gulash of local deer and venison

cowberry-juniper sauce, red cabbage with apples
and potato dumplings 28,50

Crispy belly of pork of the "Schwäbisch-Hällisches"

with fried tiger prawn and Chorizo on creamy saffron risotto 27,20

Breaded escalope of saddle of pork

french fries and sour cream salad 20,90

200g Rump steak from the argentinean Angus

with fried onions and herb butter,
roasted potatoes and sour cream salad 36,50

+port wine jus 2,90

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DESSERTS

Crème Brûlée of roasted white chocolate

raspberry sorbet 10,50

Groats of berries

sour cream ice cream 8,40

Chocolate bisquit roulade

white chocolate parfait, crumble and sun fruit sorbet 11,20

Ice dumpling

deep fried in almond bisquit coat,
on stewed exotic fruits 10,70

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