



DAMMÜHLE  
HOTEL – RESTAURANT

## RECOMMENDATIONS FROM THE KITCHEN

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### Cream of asparagus soup (v)

with asparagus, wild garlic oil and croûtons 9,50

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### Portion german asparagus (v)

sauce hollandaise and small potatoes in it's skin 25,90

+ breaded escalope of pork 7,50

### Creamy slices of veal "Zurich style"

spätzle and salad 31,50

### 200g Rump steak from the argentinean Angus

gratinated with wild garlic – herb crust, red-wine sauce  
roasted potatoes and sour cream salad 36,50

### Fillet of pike-perch roasted on it's skin

beurre blanc, baby spinach and herbed potatoes 31,50

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### White chocolate-cocos Panna Cotta

exotic fruit stew and mango sorbet 10,50