



## STARTERS

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### Tartare of piedmont beef

with mustard mayonnaise, bread and garden cress 14,20

### Burrata

tomato-bread-salad with colourful organic tomatoes from the Eifel  
and grey bread croutons 14,50

### Vitello tonnato

medium rare boiled fillet of veal with basil-tuna-sauce,  
Taggiasca olives and confit of cherry tomatoes 17,00

### Roasted Pulpo and Salsiccia

with hummus and stewed pepper 16,30

### Starter plate for two

goat cheese-harissa dip, hummus, green and black olives,  
St. Daniele ham, lemon aioli and a small choice of bread 10,90  
per person

## SOUP

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### Cream of chanterelle soup

with bread dumpling 8,20



**DAMMÜHLE**  
HOTEL - RESTAURANT

## VEGETARIANS

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### Spaghettini

creamy chanterelle and parmesan

21,50

### Baked polenta cut

truffled spinach, mushroom confit,  
and freshly planed summer truffle

22,30

### Ricotta-curd-gnocchi

grilled vegetables and Comté beurre blanc

18,50

## GREENS

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### Colourful leaf salad in apple vinegar

goat-cheese, dried tomatoes and olives

16,50

### Cesar's salad

roman lettuce with roasted stripes of chicken,  
croûtons, tomato, parmesan and pancetta

17,50



**DAMMÜHLE**  
HOTEL - RESTAURANT

## MAINS

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### **Pan with prawns**

five king prawns cooked in garlic, chili and lemon oil,  
served with salad and baguette 29,00

### **Fillet of char roasted on it's skin**

tarragon foam, mashed root vegetables and stewed carrots 28,00

### **Whole gilthead**

roasted with olive oil, herbs and lemon,  
served with mediterranean vegetables and potatoes 29,00

### **Gently stewed hip of lamb**

thyme jus, broad and french beans,  
polenta and apricot confit 26,50

### **Medaillon of fillet of veal**

parmesan crust, tomato sugo,  
spaghettini and leaf salad 29,80



**DAMMÜHLE**  
HOTEL - RESTAURANT

**Smooth cooked cheeks of beef**

port-wine jus, carrots and parsley-cellery-mash 23,50

**Crispy pork belly and tiger prawn**

spring roll, spicy spinach and wasabi mayonnaise 26,80

**160 g spicy tartare from piedmont beef**

butter and country bread 19,80

## CLASSICs

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**200g Rump steak of the argentinean Angus**

gratinated with café de Paris crust,  
served with roasted potatoes and salad 32,00

**Breaded escalope of pork**

french fries and sour cream salad 18,50



## DESSERTS

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### Crème brûlée

of roasted white Valrhona chocolate  
with raspberry sorbet

9,70

### Groats of berries

with vanilla ice cream and whipping cream

7,20

### Mascarpone mousse

Bisquit, coffee ice cream, cream of cacao and berries

10,80

### Lemon Curd

Cream of lemon, shortbread, meringue and  
stew of mango and passionfruit

9,50

## Recommendation to the dessert

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Osborn's Port – 10 Jahre

5 cl

7,00

All prices include service and tax. A list of allergens is available on request – please ask your waiter/waitress