



STARTERS

Carpaccio of fillet of beef

black garlic, parmesan and baked caper apples 19,90

Lamb's lettuce

walnut vinegar, pomegranate seeds and roasted nuts 10,30

Fried goat cheese

gratinated with honey, served with lamb's lettuce,
pickled apricots and chanterelles 14,50

„Fish bites“

crêpes rolls with smoked trout, pickled salmon and shrimps,
beetroot bulgur, horseraddish, blini and crème fraîche 18,60

Duet of goose

smoked breast of goose and crème brûlée of goose liver,
Waldorf salad and brioche 16,90

Rates in Euro, incl. service and VAT

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



DAMMÜHLE

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

SOUPs

Consommé of vegetables *(V)*

parmesan dumpling and julienne

9,50

Cream of chanterelle soup *(V)*

bread dumpling

9,90

ÊNTREMETS

Oxtail ravioli

potato mash

15,90

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DAMMÜHLE
HOTEL – RESTAURANT

MAINS

Baked morel-arancini *(v)*

served on creamy spinach

22,50

Colourful leaf salad *(v)*

lens-falafel balls, pomegranate seeds and yoghurt dip

18,90

(auf Wunsch auf vegan möglich)

Forest mushroom ravioli *(v)*

mashed parsley roots, red onions, haszel nut
and "Belper Knolle" cheese

24,90

Vacherin Mont d'Or *(v)*

cheese from the oven with small potatoes
and pickled vegetables

23,00

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DAMMÜHLE

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

Fillet of white halibut in Kartoffelfäden gebacken

roasted in a potato crust, beurre rouge and creamy leek 33,60

"Baked fish"

breaded fillet of ocean perch, sauce tartar,
baked potatoes and salad 27,80

Crispy belly of pork of the "Schwäbisch-Hällisches"

port wine sauce, flower sprouts, carrots, stewed onions
and mashed parsley roots 23,90

Meatballs of veal „Königsberg“

caper sauce, mashed potatoes and beetroot salad 21,50

Roasted breast of corn poularde

served on creamy herb risotto with parmesan 24,70

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150g fillet of veal

creamy champignon sauce, stewed carrots
and roasted napkin dumpling 32,80

Smooth stewed cheek of beef

own sauce, flower sprouts, baked red cabbage dumplings
and mashed parsley roots 27,50

Lusty gulash of deer and venison

cranberry-juniper sauce, red cabbage with apples
and potatoe dumplings 28,50

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 and whipped cream 8,40

Chocolate bisquit roulade

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

Cheesecake-Tarte

cheesecakemousse on bisquit, sour cream ice cream and
pickled balsamic cherries 11,90

Small sweets

praliné, macaron and pastry from our confectionery 8,50

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