



# Christmas Offers 2024

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## Christmas 3-course menue (for lunch or dinner)

### Starters plate

Tartelette with beef tartare  
Crêpe roll with smoked trout  
Creamy burrata on pumpkin cream cheese  
Root vegetable soup and lamb's lettuce

### Main course for your choice

Crispy goose roast, own sauce, marzipan apple,  
red cabbage with apple and potatoe dumplings  
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Saddle of calf, medium rare roasted,  
creamy forest mushroom sauce, stewed carrot and napkin dumpling  
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Fillet of halibut  
mashed green cabbage and confider of black salsify

### Dessert

„Bûche de Noel“  
Chocolate biscuit roulade, white chocolate mousse & orange

**Price: 55,90 € per person**

(Child menue available o request)



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## Vegetarian 3-course christmas menue (for lunch and dinner)

### Starters plate

Tartelette with vegetable tartare  
stuffed crêpe roll  
Creamy burrata on pumpkin cream cheese  
Root vegetable soup and lamb´s lettuce

### Main course

Potato-Ricotta-Agnolotti  
mashed green cabbage, confider of black salsify and pecorino

### Dessert

„Bûche de Noel“  
Chocolate biscuit roulade, white chocolate mousse & orange

**Price:                    55,90 € per person**



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## Christmas buffet (only for lunch)

### **Starters Family style on the table**

Crêpe rolls with smoked trout  
Creamy burrata with pumpkin cream cheese  
Carpaccio of local fillet of beef with parmesan  
Grilled winter vegetables  
Vitello tonnato with basil-tuna-sauce  
Country bread and baguette  
Hummus and beet root pesto

### **Main courses**

Saddle of calf, medium rare roasted with creamy mushroom sauce  
Stewed bushel of roast with own sauce  
Crispy goose roast with own sauce and roasted apple  
Pike-perch roasted on it's skin with dijon mustard sauce  
Potato gnocchi with stewed hokkaido pumpkin and baby spinach  
Cheese noodles with roasted onions  
Red cabbage, mashed green cabbage, bacon beans  
Potatoe dumplings, rice, croquettes and gratinated potatoes  
Leaf salad with sour cream dressing and lamb's lettuce in apple vinegar

### **Dessert buffet**

**Price: 75,00 € per Person**  
**including beverages (sparkling wine, water, soft drinks, wine, beer and coffee)**

Children:	up to 6 years	€ 15,00
	7 to 12 years	€ 35,00
	starts 13 years	€ 65,00
	starts 16 years	€ 75,00



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## Business hours during christmas time

**Closed on 23rd and 24th of December 2024**

### **25th of December 2024**

Cowshed (Buffet) 11.45 am to 3 pm

Restaurant (Menue) 12.00 to 2:30 pm and 5.30 to 11.00 pm

### **26th of December 2024**

Cowshed (Buffet) 11.45 am to 3 pm

Restaurant (Menue) 12.00 to 2:30 pm and 5.30 to 11.00 pm

**Starts 27th of December 2024 until 30th of December 2024 Business as usual**

## Reservations

- Only by written notice to [info@dammuehle.com](mailto:info@dammuehle.com)
- You have to decide for all at a table if you like the menue or the buffet
- We offer no vegan option
- Menue and buffet are subject to modifications
- Allergies and incompatibilities need to be adviced before and are handled with no guarantee of consequences
- Cancellations and changes are accepted until five days in advance in written notice. Otherwise we charge the full menue/buffet rates