



Dear guest,  
we wish you a pleasant time at our restaurant.

## As a starter we recommend as an aperitif

### „Sprizz de Cassis“

cassis, rose wine and berries

8,00 €

## Freshly Homemade Lemonade

Non-alcoholic

### „Summer lemonade“

passion fruit with ginger, soda water, lemon juice, orange and lemon

5,40 €

### „Hubertus lemonade“

cassis with lemon juice, soda water, lemon and mint

5,40 €



Take your time, relax and enjoy our village kitchen.

**You can taste our joy in cooking,  
a generational mix of experience  
novelties and our curiosity!**

We, the kitchen brigade at Dorf am See, stand for healthy village cuisine and for us that means much more than just freshness and quality. Our cuisine is grounded, experimental and we offer many of the German classics served with a twist. We deliberately avoid additives. Our regional partners and suppliers help us to keep our CO2 footprint as low as possible.



Karim Lohr, chef




## Asparagus from organic farmer Roland Becker

Our asparagus comes from the region

In the farm shop from organic farmer Roland Becker in Großostheim you can next to asparagus, strawberries and cucumber and from the region potatoes, eggs, pasta and the popular home-made sausage.

### Asparagus recommendation

Sous vide cooked veal fillet   frankfurt herbs Asparagus quiche   Piment d'Espelette Mayonnaise	15,50 €
Cream of asparagus soup with shrimp-vegetable sack	9,50 €
Fresh asparagus from farmer Becker (1/2 pound)  with hollandaise sauce or nut butter & potatoes	24,50 €
<b><u>in addition:</u></b>	
Wild garlic ham & Holstein core ham	9,50 €
Wiener Schnitzel	12,50 €
Arrosed salmon filet	13,50 €



## Starters

### Fresh and crunchy

Side dish of spring salads with elderflower house dressing  
Carrots, radish, pomegranate and sweetcorn crunch

7,00 €

### in addition:

burrata cheese | Wild garlic pesto

small

14,50 €

large

19,50 €

spicy chilli beef strips

small

16,50 €

large

21,50 €

rosemary garlic prawns

small

17,50 €

large

23,50 €

### “Twisted season “

Vietnamese "summer rolls" | Vegan tuna

Green papaya kim chi | Sriracha mayonnaise | Cantonese peanuts

13,50 €

### “Nordic pleasure “

tartare from smoked matjes | peat berries | borage

Pickled red onions | Crispy Mountain milk yoghurt

16.50 €

All dishes may contain nuts traces.

We have marked all vegetarian  and vegan  dishes.



## Soup

### Full bolle

Parisian onion soup | black bread slices | tomato hummus

8,50 €

## Vegetarian & Vegan

### One Night in Bangkok

Steak of aubergine | Shiitake jus  
Pak choi | marinated miso carrots | soba noodles

23,50 €

### The Sicilian sun

Stuffed arancini | wild garlic  
Scarmorza affumicate | Creamed asparagus ragout

23,50 €

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We have marked all vegetarian  and vegan  dishes.



## Fish dishes

### **Coastal flair**

Rolls of North Sea sole | Scallops

Tarragon essence | Red chard | Piedmontese risotto

29,50 €

## Meat

### **“Vienna Calling “**

baked Viennese veal escalope

potato-cucumber salad | cranberry jam | lemon slice

28,00 €

### **Trip to Marrakech**

Lamb shank ragout | grilled merguez | ras el hanout jus

Two kinds of lentils | Spring leeks

28,50 €

### **Pure pleasure**

200g US Prime ibp roast beef | Café de Paris butter

Spiced shallots | asparagus cassoulet | "Brie de Meaux" mashed potatoes

39,50 €

All dishes may contain nuts traces.

We have marked all vegetarian  and vegan  dishes.



## Desserts

### **“Sweet moment “**

our small, sweet surprise from our patisserie with a cup of espresso 8,50 €

### **63% Vanuari**

Vegan chocolate ring | nut crumble | yuzu gel  
Creamy ice cream & braised beetroot 13,50 €

### **Eggnog temptation ...**

Eggnog mousse | Ivoire coat  
Amarena cherry ice cream | cookie crunch | sea buckthorn gel 13,50 €

### **Finally, the best ...**

Selection of raw milk cheeses from the Franconian affineur Waltmann  
Ticino fig mustard | black walnuts | fruit bread 17,50 €

## Ice (cold) temptation

Exclusively for you, our in-house and seasonal sorbets and ice cream compositions.  
Served with lots of love.

### **"The creamy ones"**

Mountain milk yoghurt ice cream | salted butter caramel ice cream  
Valrhona chocolate ice cream with brownie pieces  
Madagascar vanilla ice cream | Piedmont hazelnut ice cream each scoop 3,90 €

### **"The fruity sorbet"**

Tangerine | Rhubarb | Granny Smith | Raspberry each scoop 3,90 €

We wish you a unique stay at our restaurant “Elies” and hope you enjoy your evening.  
Please let us know if you need any further assistance.  
your service team