



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 traditional 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.



VIOLETA PANTIC
HOST

KARIM LOHR
CHEF



APERITIF
BEER
SPARKLING
WINE

LILLET WILD BERRY Lillet(F) Blanc Vermouth(F) Russian Wild Berry(F)	0,2 l 9,50 €
APEROL SPRITZ Aperol(F) Prosecco Soda Orange	0,2 l 9,50 €
HUGO Elderflower Syrup(F) Prosecco soda fresh mint lime	0,2 l 9,50 €
MIDORI SPRITZ Melon liqueur(F) Prosecco	0,2 l 9,50 €
LIMONCELLO SPRITZ Limoncello(F) Prosecco	0,2 l 9,50 €
LICHER PREMIUM PILS from the cask	0,25 l 4,50 € 0,4 l 5,40 €
LICHER ISOTONISCH non alcoholic	0,33 l 4,60 €
BENEDIKTINER HELL	0,5 l 5,90 €
BENEDIKTINER HEFE HELL from the cask	0,5 l 5,90 €
BENEDIKTINER HEFE non alcoholic	0,5 l 5,50 €
BENEDIKTINER HEFE dark	0,5 l 5,90 €
CHAMPAGNER TAITTINGER Brut Reserve	0,375 l 45,00 €
BOUVET BRUT Crémant Rose	0,1 l 8,50 €
PROSECCO SACCHETTO Vino Spumante Extra dry	0,1 l 7,20 €



STARTERS

FRISCH UND KNACKIG 

Side dish of spring salads with lime dressing
marinated pomegranate seeds · cashews · baby turnips · corn crunch 7,50 €

served with your choice of:

Baked camembert · mossberry compote




small 15,50 €
large 19,50 €

Chicken breast strips in Maharaja curry marinade

small 16,50 €
large 21,50 €

Rosemary-garlic shrimp

small 19,50 €
large 25,50 €

ASIATISCH ILLUSION 

Vegan Scallop · Miso Marinade
Baked Wonton · Carrot-Sesame Noodles · Mizuna Salad

16,50 €

COASTAL FIRE & GARDEN HAPPINESS

Flamed Ikarimi Salmon Fillet · Celery Foam
Black Radish · Two Varieties of Garden Peas · Scarlett Cress

19,50 €

SWISS MOUNTAIN SPRING

Pink-Roasted Veal Loin · Pistachio Vinaigrette
Seared Romaine Hearts · Smoked Paprika Pearls · Cheese "Belper Knolle"

19,50 €

Please understand that we charge an additional fee of €2.00 for order changes.

All dishes may contain traces of nuts.

We have marked the vegetarian  and vegan  dishes for you.



S O U P

“ ALLGÄUER GOLD ”

Beef Consommé · Table Top Tataki · Allgäu Mountain Cheese Crostini

9,50 €

S O U P

VEGAN TEMPTATION 

Lemongrass Soup · Coconut Milk
Vegan Salmon Roulade · Red Curry Foam

9,50 €

P L A N T B A S E D

O R I E N T A L T E M P T A T I O N 

Stuffed Eggplant · Vegetable Bulgur
Ras el Hanout · Vegan Bolognese · Two Kinds of Tzatziki

23,50 €

T U S C A N E X C U R S I O N 

Raviolacci · Ricotta · Spinach · Sautéed Green Asparagus
Pine Nut Crunch · Parmesan Foam

23,50 €

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SWEET MOMENT

Our sweet moment - a little sweet temptation
with a cup of fragrant espresso

8,50 €

COASTAL FLAIR 

Sea buckthorn meringue pie
Caramelized Brazil nut · Vegan Tahiti vanilla parfait

15,00 €

THE APPLE DOESN'T FALL FAR...

False Pink Lady · Rhubarb core
Mascarpone cream · Salt caramel · Yogurt crumble

15,50 €

BANANA - RUM AFFAIR

Ragout of Cavendish banana · Valrhona brownie
Pickled currants · Rum ice cream

14,50 €

LAST BUT NOT LEAST...

Raw milk cheese selection from Franconian affineur Waltmann
Ticino fig mustard · Black walnuts · Fruit bread

17,50 €

"THE CREAMY ONES"

Mountain milk yogurt ice cream · Salted butter caramel ice cream
Valrhona chocolate ice cream with brownie pieces · Madagascar vanilla ice cream
Piedmont hazelnut ice cream · Amarena cherry ice cream

per scoop 3,90 €

"THE FRUITY SORBETS" 

Fine Mojito · Field strawberry · Tuscan cherry
Pina Colada · Basil

per scoop 3,90 €

WE WANT YOU TO FEEL COMPLETELY COMFORTABLE WITH US AND ENJOY YOUR
TIME IN A RELAXED ATMOSPHERE.

IF YOU HAVE ANY QUESTIONS OR REQUESTS, PLEASE DO NOT HESITATE TO
CONTACT US AT ANY TIME – WE ARE HAPPY TO BE THERE FOR YOU!

Your village family



OPEN WINES

W H I T E	SILVANER, DRY	0,1 l	5,00 €
	Franken	0,2 l	9,00 €
	RIESLING, DRY	0,1 l	5,50 €
	Rhein	0,2 l	9,80 €
	BACCHUS, SEMI DRY	0,1 l	4,50 €
	Franken	0,2 l	8,00 €
	LEVIGO PINOT GRIGIO, DRY	0,1 l	5,50 €
Italy	0,2 l	9,90 €	
PINOT BIANCO, DRY	0,1 l	5,50 €	
South Tyrol	0,2 l	9,80 €	
AIMERY CHARDONNAY, BARRIQUE	0,1 l	5,00 €	
France	0,2 l	9,00 €	
SAUVIGNON BLANC, DRY	0,1 l	5,50 €	
Spain	0,2 l	9,80 €	
R O S E	5 ROSES, DRY	0,1 l	5,50 €
	Italy	0,2 l	9,80 €
R E D	SPÄTBURGUNDER, DRY	0,1 l	6,50 €
	Franken	0,2 l	10,80 €
	PRIMITIVO, DRY	0,1 l	6,50 €
Italy	0,2 l	10,80 €	
TEMPRANILLO, DRY	0,1 l	6,50 €	
Spain	0,2 l	10,80 €	

You can find a selection of other wines on our wine list.
Our staff will be happy to assist you with this.



NON-ALCOHOLIC
LEMONADE

SODENTHALER GOURMET WATER

still medium sparkling	0,25 l	4,20 €
	0,75 l	7,50 €

SOFTDRINKS

Afri Coke (F,C) Afri Coke Zero (F,C)		
Bluna Lemon Bluna Orange (F) Mezzo Mix (F,C)	0,2 l	4,20 €
	0,4 l	5,20 €

Schweppes Tonic Water (2) Bitter Lemon (F) Ginger Ale (F)		
	0,2 l	4,20 €
	0,4 l	5,20 €

JUICES & SPRITZERS

Apple Orange Grape Grapefruit Pineapple Banana Black Currant Passion Fruit Sour Cherry Cranberry		
	0,2 l	4,20 €
	0,4 l	5,20 €

SUMMERLEMONADE

Passion Fruit Ginger Soda Lemon Juice Fresh Oranges Lemon		
		6,90 €

HUBERTUSLEMONADE

Black Currant Soda Lemon Juice Fresh Lemon Mint		
		6,90 €

ORANGERIELEMONADE

Blood Orange Essence Grapefruitjuice Soda Orange		
		6,90 €



HOT DRINKS	COFFEE	4,00 €
	COFFEE decaffeinated	4,00 €
	ESPRESSO	3,80 €
	ESPRESSO MACCHIATO	4,20 €
	DOPPIO	5,80 €
	CAPPUCCINO	5,10 €
	LATTE MACCHIATO	5,50 €
	MILKCOFFEE	5,50 €
	HOT CHOCOLATE	5,50 €
GLASS OF RONNEFELDT TEA	4,20 €	

We charge an extra 0.50 € for plant-based and lactose-free milk alternatives.

For a digestif, please contact our staff —
we will be happy to present our cart to you.