



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



A P E R I T I F	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 €
B E E R	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 €
S P A R K L I N G W I N E	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 €



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FRESH AND CRUNCHY

Crisp fall salads with pumpkin seed dressing
Marinated beets · Styrian pumpkin seeds · Colorful carrots · Sprouts

7,50 €

served with your choice of:

Baked Manchego cheese · Date and quince jam



small	15,50 €
large	19,50 €

Chicken breast strips in Maharaja curry marinade

small	16,50 €
large	21,50 €

Fried chili shrimp

small	19,50 €
large	25,50 €

MIRABELLE GOLD

Colorful quinoa bowl · Mirabelle plum marinade · Vegan salmon
Avocado · Pomegranate seeds · Buckwheat crunch

17,50 €

WILD AUTUMN PLATTER

Carpaccio of local venison · Marinated lamb's lettuce
Hokkaido squash chutney · Herb crumble · Shaved belpier 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.



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VEGAN TEMPTATION



Hokkaido pumpkin cream soup
Crispy pumpkin puff pastry swirls

9,50 €

ASIAN WHISPERS OF THE FOREST

Game consommé · Buckwheat noodles · Venison tatare
Shiitake mushrooms

9,50 €

FOREST & ROOT



Planted filet Steak · Spiced gravy
Caramelized beets · Porcini mushroom mashed potatoes

23,50 €

AUTUNNO ITALIANO



Sauteed pasta and spinach involtini
Dolcetto gorgonzola · Yellow wadel pear · Walnut Kernels

23,50 €

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N O R D I C G A R D E N

Arctic char fillet · Tomato beurre blanc
Two kinds of parsnips · Herb-infused Ebly

29,50 €

S E A S I D E M E E T S P U M P K I N

Pan-Seared cod loin · Panko herb crumble
Pumpkin mousse · Hokkaido ragout · Fennel Focaccia

32,50 €

A T R U E C L A S S I C

Venison and wild boar ragout · Juniper Glace
Creamed savoy cabbage · Hazelnut Spätzle · Peppered cherries

29,50 €

“ V I E N N A C A L L I N G ”

Baked veal "Wiener Schnitzel" · Lemon wedge
Wild lingonberries · Potato-cucumber salad

31,00 €

P U R E E N J O Y M E N T

180g grain-fed beef filet with sauce
Madeira glaze · Truffle Fettuccini · Sauteed baby spinach

39,50 €

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SWEET MOMENT

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

8,50 €

"NIEDERNBERGER KIRSCH"



Valrhona Guanaja chocolate · Vegan lime cream
Maraschino cherries · Hazelnut

15,00 €

STYRIAN DELIGHT

Stuffed quark-nougat dumplings · Vanilla espuma
Styrian pumpkin seed oil · Apricot compote
Pumpkin seed crunch

15,50 €

ORANGE - HAZELNUT WEDDING

Bourbon vanilla crescents · Praline hazelnut cream
Navel orange gel · Cointreau ice cream

15,50 €

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
Costa Rica pineapple · Limoncello

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 €
W I N E	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 €
W I N E	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 €
R E D	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.



still | medium | sparkling

0,75 | 7,50 €

Afri Coke (F,C) | Afri Coke Zero (F,C), Afri Coke Mix (F,C)

0,2 | 4,20 €

0,4 | 5,20 €

0,2 | 4,20 €

0,4 | 5,20 €

Apple | Orange | Grape | Grapefruit | Pineapple |

0,2 l 4,20 €

0,4 | 5,20 €

6,90 €

6,90 €

6,90 €



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C O F F E E	4,00 €
C O F F E E decaffeinated	4,00 €
E S P R E S S O	3,80 €
E S P R E S S O M A C C H I A T O	4,20 €
D O P P I O	5,80 €
C A P P U C C I N O	5,10 €
L A T T E M A C C H I A T O	5,50 €
M I L K C O F F E E	5,50 €
H O T C H O C O L A T E	5,50 €
G L A S S O F R O N N E F E L D T T E A	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.