



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.



VIOLETA PANTIC
HOST

KARIM LOHR
CHEF



APERTIF

LILLET WILD BERRY	
Lillet(F) Blanc Vermouth(F) Russian Wild Berry(F)	0,2 l 8,90 €
APEROL SPRITZ	
Aperol(F) Prosecco Soda Orange	0,2 l 8,90 €
HUGO	
Holunderblütensirup(F) Prosecco Soda Minze Limett	0,2 l 8,90 €
MIDORI SPRITZ	
Melonenlikör(F) Secco	0,2 l 8,90 €
LIMONCELLO SPRITZ	
Limoncello(F) Secco	0,2 l 8,90 €

BEER

LICHER PREMIUM PILS VOM FASS	0,25 l 3,90 €
	0,4 l 4,90 €
LICHER ISOTONISCH ALKOHOLFREI	0,33 l 4,20 €
BENEDIKTINER HELL	0,3 l 4,20 €
	0,5 l 5,10 €
BENEDIKTINER HEFE HELL VOM FASS	0,3 l 4,50 €
	0,5 l 5,10 €
BENEDIKTINER HEFE	
Dunkel Alkoholfrei	0,5 l 5,10 €

SPARKLING WINE

JACQUART MOSAIQUE	
Brut Reserve	0,375 l 39,00 €
BOUVET BRUT	
Crémant Rose	0,1 l 7,50 €
PROSECCO SACCHETTO	
Vino Spumante Extra dry	0,1 l 8,90 €



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FRESH AND CRUNCHY

Side dish of summer salads with truffled house dressing
Spring onions, pickled radish, sliced Turnips 7,50 €

served with a choice of:

Burrata di Bufala Rocket & Pecorino 	klein	14,50 €
	groß	19,50 €
Spicy chili beef Strips	klein	14,50 €
	groß	19,50 €
Rosemary and garlic prawns	klein	19,50 €
	groß	25,50 €

SPRING FEELING

Grilled spring vegetables Bowl | marinated Jackfruit
Saffron spiced rice | Pistacchio | Currants | backed Eggplant
Coriander Crème 15,50 €

HOME(L)Y DELICIOUS

CLocal Pike Perch Ceviche | Leche de Tigre (ceviche juice)
Papaya Kimchi | Black wheat crunch| Pink ginger mayonnaise 18,50 €

All dishes may contain nuts traces.

We have marked all vegetarian  and vegan  dishes.



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A DIFFERENT KIND OF STEW



Ramen Noodle | Vegan Consommé
Pak Choi | Shiitake Mushrooms | marinated Tofu

9,00 €

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VEGAN ORIENTATED



Golden Millet Tabbouleh | vegan Kofta
Oriental Vegetables | Herbal Cream

23,50 €

VITAL ENJOYMENT



Red Wheat Germ Linguine | Ragout of regional asparagus
Wild garlic velouté | Confit cherry tomato
Planed Belper tuber

23,50 €

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We have marked all vegetarian



and vegan



dishes.



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COLOURFUL TEMPTATION

Fried Ikarimi Salmon | Wasabi Peas Cream
braised Saffron Fennel | Venere Rice

27,50 €

BITING ON GRANITE

arrosed rockfish fillet | Pinot Grigio velouté
fried garlic | Baby Spinach | sobrasada mashed potatoes

29,50 €

TENDER AS A LAMB

Ossobuco from the Husum salt marsh lamb | Wild Garlic Ice Cream
Wild broccoli | Thyme semolina soufflé

27,50 €

“VIENNE CALLING”

Baked Viennese veal Schnitzel | Potato and cucumber salad
Marinated Wild Herb Tips | Wild cranberries | Lemon Wedge

29,50 €

PURER GENUSS

220g US Prime ibp roast beef | Smoked paprika glace
Pimientos de Padron | Tomato Focaccia Slices

39,50 €

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S W E E T M O M E N T

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

8,50 €

T H A I L A N D S U N



Sweet sticky Rice | Pandan Leaves Extract
Mango & Chilli Salad | Coconut Ice cream | crystallized violets

14,00 €

B A B A N A P L E S

Mille-feuille by Savarin | Valrhona Chocolate
Amarena Cherry Panna Cotta | Caramel Crispy

14,50 €

S W E E T S E A

Stuffed Chocolate Oyster | Granny Smith Cream
Apple Sponge | Blueberry Beads | Saffron Ice Cream

14,50 €

F I N A L L Y , T H E B E S T . . .

Selection of raw milk cheeses from the Franconian affineur Waltmann
Ticino fig mustard | black Walnuts | fruit bread

17,50 €

“ T H E C R E A M Y O N E S ”

Mountain milk yoghurt ice cream | crème brulee
Valrhona chocolate ice cream with brownie pieces
Madagascar vanilla ice cream | Piedmont hazelnut ice cream

Je Kugel 3,90 €

“ T H E F R U I T Y S O R B E T ”



Strawberry | Thai lychee | Costa Rica Pineapple
Raspberry | Field Rhubarb

Je Kugel 3,90 €

WE HOPE THAT YOU HAVE AN ENJOYABLE TIME IN OUR 'ELIES'
IF YOU HAVE ANY SPECIAL REQUEST, PLEASE LET US KNOW.

Your villagers



OPEN WINES

W H I T E	SILVANER, DRY Franken	0,1 l 4,50 €
	RIESLING, DRY Rhein	0,1 l 4,50 €
	BACCHUS, SEMI-DRY Franken	0,1 l 4,00 €
	LEVIGO PINOT GRIGIO, DRY Italien	0,1 l 5,50 €
	PINOT BIANCO, DRY Südtirol	0,1 l 4,50 €
	AIMERY CHARDONNAY, BARRIQUE Frankreich	0,1 l 4,00 €
	SAUVIGNON BLANC, DRY Spanien	0,1 l 4,50 €
R O S E	VINHA MARIA VINHO VERDE, DRY Portugal	0,1 l 3,70 €
	5 ROSES, DRY Italien	0,1 l 5,00 €
R E D	SPÄTBURGUNDER, DRY Franken	0,1 l 5,50 €
	PRIMITIVO, DRY Italien	0,1 l 5,50 €
	TEMPRANILLO, DRY Spanien	0,1 l 5,50 €



NON ALCOHOLIC

SODENTHALER GOURMET WATER

still | medium | spritzig

0,25 | 3,50 €

0,75 | 6,90 €

SOFTDRINKS

Afri Cola (F,C) | Afri Cola Light (F,C) | Coca Cola Zero (F,C)

Bluna Zitrone | Bluna Orange (F) | Mezzo Mix (F,C)

0,2 | 3,90 €

Schweppes Tonic Water (2) | Bitter Lemon(F) | Ginger Ale (F)

0,2 | 3,90 €

JUICES AND SPRITZERS

apple | orange | Grape | Grapefruit pineapple | tomato

banana | currant | passion fruit | cherry | cranberry

0,2 | 3,90 €

0,4 | 4,80 €

LEMONADE

“SOMMERLIMONADE”

passion fruit | ginger | soda | lemon juice

fresh orange | lemon

5,40 €

“HUBERTUSLIMONADE”

Cassis | lemon juice | soda

fresh lemon | mint

5,40 €

“ORANGERIELIMONADE”

blood orange essence | grapefruit juice | soda | orange

5,40 €



S K N I D R I N K S H O T D R I N K S	CUP OF COFFEE	3,50 €
	CUP OF COFFEE decaffeinated	3,50 €
	ESPRESSO	3,20 €
	ESPRESSO MACCHIATO	3,50 €
	ESPRESSO DOUBLE	5,50 €
	CAPPUCCINO	4,50 €
	LATTE MACCHIATO	4,90 €
	LATTE	4,90 €
	HOT CHOCOLATE	4,90 €
	GLASS OF RONNEFELDT TEA	3,90 €