DEAR GUESTS,

WE'RE GLAD TO WELCOME YOU AT „DAS DORF“.

OUR RESTAURANT WAS ESTABLISHED IN 2009, BUT THE TRADITION OF OUR PLACE LASTS 170 YEARS LONGER.

SINCE 1848 THIS PLACE HAS BEEN A MEETING POINT FOR NEIGHBOURS, TRAVELLERS AND ACTORS. SOME CALL IT THE „SECRETE CANTEEN“ OF CREW MEMBERS OF THE THEATRE „DEUTSCHES SCHAUSPIELHAUS“.

WE LOVE REGIONAL DISHES AND THINK THAT THE TRADITIONAL GERMAN KITCHEN HAS BEEN COMPLETELY UNJUSTIFIED DISDAINED FOR LONG. OUR MOTTO: THE MOST DELICIOUS DISHES FROM GERMANY AND AUSTRIA. HERE THEY DO EXIST, THE CLASSIC AND THE FORGOTTEN ONES.

WE HOPE YOU ENJOY YOUR TIME WITH US. SO PLEASE FEEL FREE TO EXPRESS ANY CRITICISM. IF YOU ENJOYED YOUR STAY, PLEASE RECOMMEND US TO YOUR FRIENDS AND FAMILY OR ON TRIPADVISOR, YELP, GOOGLE AND FACEBOOK. AND IF YOU DIDN'T LIKE YOUR STAY......RECOMMEND US TO YOUR ENEMIES.

*IF YOU SUFFER FROM ANY FOOD-ALLERGIES. PLEASE LET OUR STAFF KNOW ABOUT IT.*

YOURS

AXEL & SVEN, AND ALL THE GOOD GHOST S OF THE DORF

PS:

WE ACCEPT ALL CREDIT CARDS.

THE FINAL PRICE DOESN'T INCLUED THE TIP FOR THE STAFF
TAX IS ALREADY INCLUDED.

ALL THE PRICES ARE IN EURO.
TO START WITH OUR
„PLEASURABLE”
APERITIF

THE GOOD OLD **HUGO** 0,2 l € 7,50
A FRESH MIX FROM ELDERFLOWER, MINT, LIME AND SPRAKLING WINE

**APEROL SPRIZZZ** 0,2 l € 7,50
THE CLASSIC ORANGEBITTER WITH ICE, AND DRY SPARKLING WINE

**MARACUJA SPRIZZZ** 0,2 l € 7,50
THE CLASSIC ORANGEBITTER WITH ICE, DRY SPARKLING WINE & PASSIONFRUITJUICE

**THE CLASSIC GELDERMANN SEKT** 0,1 l € 5,80
SPARKLING WINE PRODUCED BY TRADITIONAL TECHNIQUE

**GELDERMANN ROSÉ** 0,1 l € 6,80
THE ROSÉ – CHAMPAIGN METHOD, BUT ROSÉ

**GELDERMANN ROSÉ** 0,75 l € 45,50
OUR STARTERS – SMALL THINGS TO BEGIN

FRIED GOATCHEESE
WITH ROSMARYHONEY, TOMATOPESTO
SERVED WITH SALAD AND OUR FRUITY DORFDRESSING € 10,80

TATAR FROM THE MATHIE AND SMOKED SALMON
WITH A FRESH APPLE-CUCUMBER-DIP
& LIGHTLY SPICY SEAFOOD HASH BROWNS € 11,80

SMALL SALAD
WITH OUR HOMEMADE FRUITY-DRESSING € 8,80

OUR CLASSIC CUCUMBER SALAD
SERVED WITH A LIGHT MUSTARD-DRESSING € 5,80

SUPPEN – MOUSILIN

“DORF GAZPACHO”
COLD, LIGHTLY SPICY TOMATOE-VEGETABLE-SOUP
WITH SLICES OF SMOKED SALMON
SERVED IN GRANDMOTHERS „WECKGLAS“ € 8,80

CREAMY PINEAPPLE-COCONUT-SOUP
FRUITY, WITH ROASTED SCAMPI
SERVED IN GRANDMOTHERS „WECKGLAS“ € 8,80

SMALL DISHES - INBIZLIN

DELICIOUS HOMEMADE RIBBON NOODELS
WITH SUN DRIED TOMATOES, CRISPLY GREEN ASPARAGUS, FRESH HERBS
& SAUTED FRENCH HORN MUSHROOMS € 16,80

DORFSALAD WITH NO COMPROMISES
A SALADBOUQUET WITH OUR FRUITY – DRESSING,
CHERRY TOMATOES, AVOCADO AND MARINATED MIXED VEGETABLES
FOR EXAMPLE: CUCUMBER, KOHLRABI, CARROTS € 12,80
MAIN DISHES
GERMANS FAVOURITE FOOD

OXCHEEKS
TENDERLY BRAISED IN REDWINE SAUCE
AND A FRESH CARROT-KOHLRABI-VEGETABLE,
& HOMEMADE MASHED POTATOES € 20,80
WE RECOMMEND A GLAS OF MERLOT OR ONE BOTTLE OLE OLA FROM BERGOLDT REIFF & NETT

HOMEMADE VEAL MEATBALL
WITH REDWINE-ONIONS AND FRIED FRENCH HORN MUSHROOMS
& ROSMARY-POTATEOS € 19,80
WE RECOMMEND A GLAS OF ZWEIGELT OR ONE BOTTLE ST. LAURENT FROM LISA BUNN

AUSTRIAS MOST WANTED
ORIGINAL WIENER SCHNITZEL, ESCALOPE OF VEAL
WITH BREAD CRUMP COATING, FRIED POTATOES, ONIONS, BACON
AND A HOMEMADE CUCUMBER SALAD € 22,80
WE RECOMMEND A GOOD OLD BEER.... OR TWO OR THREE

GLAZED BARBARIE-DUCKBREAST
TENDERLY FRIED WITH A CHANTERELLES-RISSOTTO
& BALSAMICOSAUCE € 24,80
WE RECOMMEND A GLAS OF GIRO BLANC OR ONE BOTTLE OF CHARDONNAY FROM DANIEL MATTERN
FISH – MERIFISK

FRIED FILET OF ST. PIERRE
IN A TENDER BALSAMICOCRME & A VEGETABLE-POTATO-RAIGOUT € 21,80
WE RECOMMEND A GLAS OF GRAUBURGUNDER OR ONE BOTTLE OF SAUVIGNON BLANC FROM REIFF & NETT

PLAICE “FINKENWERDER ART”
WHOLE PLAICE CRISPY FRIED WITH BACON AND FRESH CUCUMBER-MUSTARD-SALAD & POTATOES € 19,80
WE RECOMMEND A GLAS OF FUSION OR ONE BOTTLE WEISSBURGUNDER FROM REICHSGRAF VON KESSELSTALLT

DESSERT – LOKHAFT ENGILLIH

SINFUL CHOCOLATE PASSIONFRUIT-CAKE
WITH TONKABEAN-MASCARPONECREME ICECREAM € 9,80
WE RECOMMEND A GLAS OF RIESLING, OR ONE ESPRESSO

GRATINAITED BERRIES
FRESH BERRIES WITH VANILLA-MASCARPONE- CRÈME GRATINAITED & FRESH STRWABERRY ICE-CREAM € 7,80
WE RECOMMEND A GLAS OF PINOT BLANC, OR ONE ESPRESSO

WE WISH YOU A PLEASANT STAY AT OUR RESTAURANT AND THAT YOU ENJOY OUR REALLY DELICIOUS FOOD.

YOURS DÖRFLER
OUR OPEN WINE

WHITE

0,2 l 0,5 l

VINEYARD THANISCH, MOSELLE SAAR RUWER
RIESLING „DRY“
A DRY FINISHED RIESLING WITH A MILD ACID
VERY HARMONIOUS € 6,20 € 14,60

VINEYARD WACHENHEIM, PALATINATE
GRAUBURGUNDER „DRY“
A CLASSICAL FINISHED GRUBURGUNDER
WITH NOTES OF GREEN APPLE AND GOOSEBERRY
AROMATIC AND FRESH € 6,20 € 14,60

VINEYARDS BALTHASAR RESS, RHINEGAU
WEISSBURGUNDER „DRY“
A WONDERFULL WEISSBURGUNDER WITH PLEASANT ACID
AND A FRESH-FRUITY NOTE FOR PEACH, MELON,
AND A BIT OF APRICOT € 6,20 € 14,60

VINEYARD KÜHLING GILLOT, RHINEHESSEN
„GIRO BLANC“ CUVEÉ FROM SCHEUREBE,SAUVIGNON BLANC &
RIVANER „DRY“
The fusion of this three grapes brings a wonderfull fresh wine.
GIRO BLANC: DON’T THINK ABOUT IT...DRINK IT € 6,20 € 14,60

VINEYARD J. HOFMANN & WILLEMSWILLE, RHINEHESSEN
„FUSION” CUVEÉ FROM WEISSBURGUNDER, SCHEUREBE & RIESLING
HERE IS A MARRIAGE FROM RHINEHESSEN AND THE SAAR. IT IS A LIGHT
UNCOMPLICATET CUVEÉ: YOU DON’T WANNA STOP........ € 6,20 €14,60

ROSE „SWEET“

PORTUGIESER WEISSHERBST
MANDELGARTEN, PALATINATE € 6,20 14,60
RED

0,2 l  0,5 l

VINEYARD STIGLMAR, NEUSIDLERSEE, AUSTRIA
BLAUFÄNKISCH „DRY”
DARK RUBINRED, INTENSIVE NOTES OF PLUM, BLUEBERRY & BLACKBERRY
€6,20  € 14,60

VINEYARD HUGL, NIEDERÖSTERREICH
ZWEIGELT „DRY”
THIS IS A REDWINE AS YOU LIKE TO DRINK DEEPRED WITH
BERRYLIKE FLAVOR
€ 6,20  € 14,60

VINEYARD DR. KÖHLER, PALATINATE
DORNFELDER „DRY”
A SMOOTH TASTING DEEPRED COLOURED WINE
WITH NOTES OF RED BERRYS AND DRYED PLUMS
€6,20  € 14,60

VINEYARD LERGENMÜLLER, PALATINATE
MERLOT „SWEET”
THIS MERLOT IS WITH AN ELEGANCE PREPARED, WITH NOTES OF
CHERRY AND A FRUITY-SPICY BODY.
€ 6,20  € 14,60
## Beer

<table>
<thead>
<tr>
<th>Type</th>
<th>0.3 l</th>
<th>0.5 l</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lübzer Pils, Draft Beer</td>
<td>€ 3.40</td>
<td>€ 4.60</td>
</tr>
<tr>
<td>Duckstein Dunkel, Draft Beer</td>
<td>€ 3.80</td>
<td>€ 4.80</td>
</tr>
<tr>
<td>Lemonade Beer</td>
<td>€ 3.20</td>
<td>€ 4.40</td>
</tr>
<tr>
<td>Holsten Alcoholfree</td>
<td>€ 3.40</td>
<td></td>
</tr>
<tr>
<td>Erdinger Wheatbeer</td>
<td></td>
<td>€ 4.90</td>
</tr>
<tr>
<td>Erdinger Wheatbeer Alcoholfree</td>
<td></td>
<td>€ 4.90</td>
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</table>

## Mineral Water

<table>
<thead>
<tr>
<th>Type</th>
<th>0.25 l</th>
<th>0.75 l</th>
</tr>
</thead>
<tbody>
<tr>
<td>Magnus Gourmet</td>
<td>€ 2.90</td>
<td>€ 6.80</td>
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</tbody>
</table>

## Juices

<table>
<thead>
<tr>
<th>Type</th>
<th>0.3 l</th>
<th>0.5 l</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple, Orange, Passionfruit, Cherry, Rhubarb, Grape</td>
<td>€ 3.90</td>
<td>€ 5.80</td>
</tr>
<tr>
<td>Juice Spritzer</td>
<td>€ 3.80</td>
<td>€ 5.70</td>
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</tbody>
</table>

## Soft Drinks

<table>
<thead>
<tr>
<th>Type</th>
<th>0.3 l</th>
<th>0.5 l</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coca Cola/ Coca Cola Zero</td>
<td>€ 3.90</td>
<td>€ 5.50</td>
</tr>
<tr>
<td>Fanta</td>
<td>€ 3.90</td>
<td>€ 5.50</td>
</tr>
<tr>
<td>Sprite</td>
<td>€ 3.90</td>
<td>€ 5.50</td>
</tr>
<tr>
<td>Mezzo Mix</td>
<td>€ 3.90</td>
<td>€ 5.50</td>
</tr>
</tbody>
</table>

## Schweppes

<table>
<thead>
<tr>
<th>Type</th>
<th>0.2 l</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ginger Ale</td>
<td>€ 3.50</td>
</tr>
<tr>
<td>Bitter Lemon</td>
<td>€ 3.50</td>
</tr>
<tr>
<td>Tonic Water</td>
<td>€ 3.50</td>
</tr>
</tbody>
</table>

## Coffee Specialities

<table>
<thead>
<tr>
<th>Type</th>
<th>0.3 l</th>
</tr>
</thead>
<tbody>
<tr>
<td>Espresso</td>
<td>€ 2.80</td>
</tr>
<tr>
<td>Espresso Macchiato</td>
<td>€ 3.20</td>
</tr>
<tr>
<td>Doppelter Espresso</td>
<td>€ 3.50</td>
</tr>
<tr>
<td>Café Crème</td>
<td>€ 3.20</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>€ 3.50</td>
</tr>
<tr>
<td>Latte Macchiato</td>
<td>€ 3.80</td>
</tr>
</tbody>
</table>
SNAPS

BEFORE 0,05 l
MARTINI BIANCO/ ROSATO € 5,60
APEROL € 5,60
CAMPARI BITTER € 5,60

HARD LIQUOR 0,04 l
RUM HAVANA 3 YEAR’S € 5,80
VODKA SMIRNOFF RED LABEL € 5,80
WHISKEY BALLANTINES € 5,80
GIN GORGON’S € 5,80
GIN TANQUERAY € 6,80

LONGDRINKS 0,2 l
CUBA LIBRÈ € 9,50
VODKA- LEMON € 9,50
VODKA- TONIC € 9,50
WHISKEY- COLA € 9,50
CAMPARI- ORANGE € 9,50
GIN TONIC GORDNO’S € 9,50
GIN TONIC TANQUERAY € 10,50

AFTER ALL 0,02 L
HELBING KÜMMEL € 3,00
JÄGERMEISTER € 3,00
TRESTER-GERMAN GRAPPA € 4,00
JUBILÄUMS AQUAVIT € 3,00
JÄGERMEISTER “MANIFEST” € 4,00

0,04 L

AVERNA € 5,00
RAMAZZOTTI € 5,00
BAILEY’S € 5,00
JÄGERMEISTER “MANIFEST” € 7,80
HENNESSY FINE DE COGNAC € 10,00

EAU DE VIE – BRIGITTA RUST 0,02 L
HAZELNUTGEIST € 7,80
PLUMBRAND € 7,80
MIRABELLENBRAND € 7,80
WILLIAMSPEARBRAND € 7,80
WALNUTGEIST € 7,80
APRICOTBRAND € 7,80
WINE BY THE BOTTLE WHITE:

REICHSGRAF VON KESSELSTADT, MOSELLE- SAAR- RUWER  
2016 PINOT BLANC, DRY  
FINE AROMES OF PINEAPPLE, MELON AND QUINCE A HINT OF PEPPER IN THE NOSE. VERY FRUITY, FULL BODY WITH A CREAMY STRUCTURE. € 30,80

VINEYRAD DANIEL MATTERN, RHINEHESSEN  
2015 CHARDONNAY, DRY  
A FULL BODY CHARDONNAY WHICH COME FROM THE BARREL FERMENTING. NOTES FROM APRICOTS AND QUINCE. VERY LANG AFTERTASTE. € 37,80

BERGHOLDT-REIF & NETT, PALATINATE  
2016 BLACK EDITION, SAUVIGNON BLANC, DRY  
GOOSEBERRY NOTES AND A FINE ACIDITY WITH A COMPLEX AFTERTASTE € 36,80

DER POLLERHOF, AUSTRIA, WINE QUARTER  
2016 GRÜNER VELTLINER „FRAU MEYER” LIMITED  
A VERY RARE GRÜNER VELTLINER. EACH YEAR WE JUST GET A FEW BOTTLES. HINTS OF EXOTIC FRUIT, FULL OF FLAVOR AND VERY CREAMY € 38,80

BERGOLDT-REIF & NETT, PALATINATE  
2016 CREATION „FAITH-LOVE-HOPE”, DRY  
RIESLING, SCHEUREBE AND MUSKATELLER  
A TYPICAL RIESLING WITH A HINT OF FINE MINERALIK NOTES AND A GOOD HINT OF FLAVOR LIKE APPLES AND LEMON € 29,80

WINE BY THE BOTTLE ROSÉ:

DER POLLERHOF, AUSTRIA, WINE QUARTER  
2016 ROSÉ FROM ZWEIGELT  
FRUITY WINE WITH NOTES OF WILD BEERIES. FRESH AND FRUITY € 32,80
WINE BY THE BOTTLE RED:

VINEYARD NETZL, CARNUNTUM, AUSTRIA
2015 CARNUNTUM, CUVEE, DRY
ZWEIGELT, BLAUFRAUNISCH UND MERLOT
RUBIN COLOR, SPICY FRUIT WITH ELEGANT TANNINS € 33,80

VINEYARD LISA BUNN, RHINEHESSEN
2014 ST. LAURENT, DRY
VERY TYPICAL ST. LAURENT WITH BILBERRY FRUIT AND WHITE PEPPER.
WITH A HINT OF WOOD € 39,80

BERGOLDT-REIF & NETT, PALATINATE
2014 BLACK EDITION „OLE OLA” CUVEE, DRY
MERLOT, CABERNET SAUVIGNON
FRUIT OF RED BERRIES WITH A GOOD STRUCTURE.
A VERY INTERNATIONAL WINE. YOU WILL LOVE THIS GERMAN WINE!! € 36,80

PHILIPP KUHN, PALATINATE
2014 „INCOGNITO“ REDWINECUVEE, DRY
A COOK HAS SECRETS AND A WINEMAKER HAS THEM AS WELL.
THIS RED WINE BLEND MADE FROM INTERNATIONAL AND NATIONAL GRAPE VERITY’S. THEY HAVE BEEN CELLARED IN USED BARRIQUE.
IT HAS A MEDIUM BODY WITH WONDERFUL FRUITINESS. € 36,80

PHILIPP KUHN, PALATINATE
2013 PINOT NOIR „STEINBUCKEL” GROSSES GEWÄCHS, DRY
ONE OF THE BEST SOILS TO GROW WINE. VERY INTENSIVE FRUIT
WITH CASSIS FLAVOR, WILD BERRIES, BLACK CHERRY’S AND PLUM.
ON THE MOUTH, WE CAN TASTE MEATY NOTES AND HINTS FROM BLACK OLIVES AND CHOCOLATE.
A VERY COMPLEX WINE WHICH IS VERY ELEGANT € 68,80