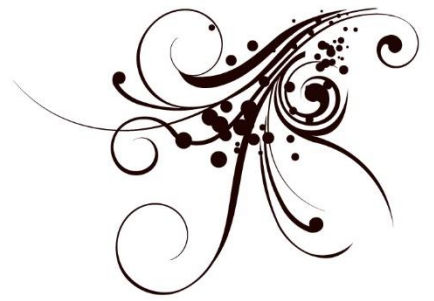


# Das Dorf

TOO MUCH OF A GOOD THING CAN BE WONDERFUL...

(Mae West)



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 "SECRET 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 YOUR STAFF KNOW ABOUT IT.***

YOURS

LEA, ALEX & AXEL,  
AND ALL THE GOOD GHOST'S OF "DAS DORF"

PS:

WE ACCEPT ALL CREDIT CARDS.

THE FINAL PRICE DOESN'T INCLUDE 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 SPARKLING WINE.

THE CLASSIC **APEROL SPRIZZ** 0,2 l 7,50

THE CLASSIC ORANGEBITTER WITH ICE AND DRY SPARKLING WINE.

OUR EXOTIC **MARACUJA SPRIZZ** 0,2 l 7,50

THE CLASSIC ORANGEBITTER WITH ICE, DRY SPARKLING WINE  
AND A SPLASH OF PASSIONFRUITJUICE.

THE CLASSIC „**DORF SEKT**“ 0,1 l 5,80

SPARKLING WINE PRODUCED BY TRADITIONAL TECHNIQUE. 0,75 l 38,50

GELDERMANN „**ROSÉ**“ 0,1 l 6,80

THE ROSÉ – CHAMPAIGN METHOD, BUT ROSÉ. 0,75 l 45,50



## **OUR STARTERS – SMALL THINGS TO BEGIN WITH**

### **OUR CLASSIC CUCUMBER SALAD**

SERVED WITH A LIGHT MUSTARD-DRESSING. 5,90

### **RÖSSINGS SMALL SALAD**

FRESH SEASONAL SALAD, WITH FRESH CHERRY TOMATOES,  
ROASTED PINE NUTS & PARMESAN. 8,90

### **HOUSE MARINATED SALMON**

MARINATED SALMON, WITH A MUSTARD-DILL SAUCE  
AND A HOMEMADE HASHBROWN. 11,90

### **GOAT CHEESE**

FRIED GOAT CHEESE WITH A LOVELY FIG-HONEY JAM AND FRESH LAMB'S SALAD. 10,90

## **SOUPS – MOUSILIN**

### **SEASONAL PARSLEY ROOT SOUP**

CREAMY SOUP OF PARSLEY ROOT WITH CROÛTONS  
- SERVED IN GRANDMOTHER'S JAR. 8,90

### **TRADITIONAL FISH SOUP "DORF STYLE"**

GOURMET FISH IN A LIGHTLY SPICED TOMATO SOUP,  
WITH FRESH VEGETABLES  
- SERVED IN GRANDMOTHER'S JAR. 9,90

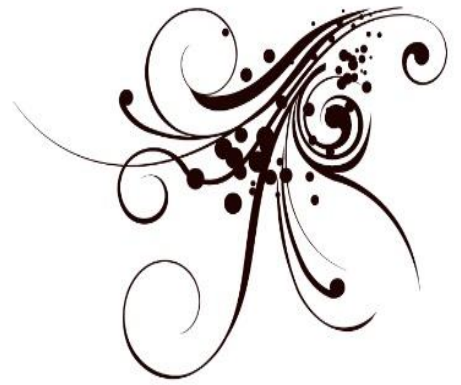
## **VEGETARIAN DISHES - INBIZLIN**

### **DORF-SALAD FROM „FATHER'S GARDEN"**

BIG COLOURFUL SEASONAL SALAD WITH OUR FRUITY DRESSING,  
FRESH CHERRY TOMATOES, AVOCADOS, ROASTED PINE NUTS,  
MARINATED CUCUMBERS & PARMESAN. 13,90

### **"EARLY TASTE OF SPRING – RAVIOLI"**

HOMEMADE RAVIOLI, STUFFED WITH BASIL AND PINE NUTS,  
SERVED WITH A FRUITY TOMATO-CAPER BUTTER  
AND FRESH BABY LEAF SPINACH. 16,90



## MAIN DISHES

### GERMANS FAVOURITE FOOD

#### **„OX CHEEKS“**

TENDERLY BRAISED OX CHEEKS WITH A STRONG REDWINE SAUCE,  
FRESH SEASONAL VEGETABLES  
AND A CREAMY SPRING ONION-POTATO MASH. 21,90

**WE RECOMMEND A GLAS OF ZWEIGELT OR BOTTLE TURTUR FROM MARKUS SCHNEIDER**

#### **„POUSSIN DUET“**

FRIED SPRING CHICKEN BREAST AND BRAISED LEG  
WITH STEAMED GREEN CABBAGE  
AND SPICY ROASTED POTATOES. 22,90

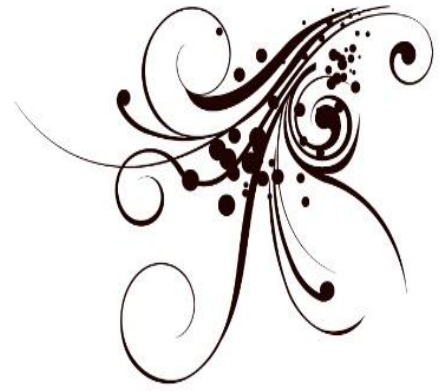
**WE RECOMMEND A GLAS OF DORNFELDER OR BOTTLE OF OLE OLA FROM BERGOLDT-REIFF & NETT**

#### **„AUSTRIAS MOST WANTED“**

##### **ORIGINAL WIENER SCHNITZEL, ESCALOPE OF VEAL**

WITH BREAD CRUMP COATING, FRIED POTATOES WITH ONIONS AND BACON  
AND OUR HOMEMADE CUCUMBER SALAD. 23,90

**WE RECOMMEND A GOOD OLD BEER... OR TWO, OR THREE, OR...**



## **FISH – MERIFISK**

### **TRADITIONAL „HAMBURGER PANNFISCH“**

FRIED FILET OF WILD SALMON AND REDFISH,  
WITH A GRAINY MUSTARD SAUCE, CRISPY FRIED POTATOES, WITH ONIONS AND BACON  
AND A SMALL SIDESALAD. 22,90

**WE RECOMMEND A GLAS OF GRAUBURGUNDER OR BOTTLE OF “BULLSHIT” FROM EMIL BAUER**

### **FRIED CODFISH FILET**

ON SKIN FRIED FILET OF CODFISH,  
WITH A FRUITY RED BELL PEPPER SAUCE  
AND A CREAMY POTATO-SPINACH MASH. 21,90

**WE RECOMMEND A GLASS OF FUSION OR BOTTLE OF WEISSBURGUNDER REICHSGRAF VON KESSELSTADT**

## **DESSERT – LOKHAFT ENGILLIH**

### **„COFFEE CRÈME BRULÉE“**

HOMEMADE COFFEE FLAVOURED CRÈME BRULÉE,  
TYPICALLY TOPPED WITH CARAMELIZED SUGAR,  
SERVED WITH OUR HOMEMADE ALMOND-COOKIE PARFAIT. 8,90

**WE RECOMMEND A GLAS OF EISWEIN, OR ESPRESSO**

### **OUR AMAZING „CHOCOLATE LAVA CAKE“**

TRADITIONAL HOMEMADE CHOCOLATE LAVA CAKE,  
WITH THE TYPICAL LIQUID CHOCOLATE HEART,  
SERVED WITH CHILI-PINEAPPLE SALAD AND A CHAMPAGNE SORBET. 11,90

**WE RECOMMEND A GLAS OF PINOT BLANC, OR ESPRESSO**

**WE WISH YOU A PLEASANT STAY AT OUR RESTAURANT. PLEASE ENJOY OUR REALLY DELICIOUS FOOD, OUR SELECTED WINES AND OUR CARING SERVICE.**

**ALL THE GOOD GHOST'S OF “DAS DORF”**



## **OUR NEW WHITE'S - WINE FROM THE VINEYARD EMIL BAUER & SONS 0,75L**

**EMIL BAUER, PALATINATE**

### **„TERRORIST“ SAUVIGNON BLANC, DRY**

NO PANIC! THE TASTE OF THIS WHITEWINE IS AMAZING. YOU FIND TYPICAL FLAVORS OF SAUVIGNON BLANC. THANKS TO THE WARM SUMMER OF 2015, THE WINE HAS SUNKISSED GRAPES WITH PERFECT FLAVOR. A GOOD PORTION OF ACID PROVIDES A BEAUTIFUL FRESHNESS. PERFECT FOR ALL LOVERS OF THIS GRAPE VARIETY. 32,80

### **„SEX DRUG'S & ROCK'N ROLL“ RIESLING, DRY**

BRIGHT YELLOW, WITH GREEN REFLEXES. THAT'S HOW THIS BOTTLE REPRESENTS ITSELF. THESE GRAPES ARE STAMPED OF THE TERROIR AND MINERALS. HIS SCENT REMINDS OF PEACH, APPLE AND QUINCE. 31,80

### **„YOU CAN'T BUY HAPPINESS, BUT YOU CAN DRINK PINOT BLANC“ PINOT BLANC, DRY**

THIS PINOT BLANC BUILD OUT DRY AND OFFERS AN ECLECTIC BOUQUET. THE AROMA IS REDOLENT GREEN APPLE, CITRUS FRUITS AND SUN-RIPENED PINEAPPLE. OUR HAPPY ONE. HAPPINESS IN BOTTLES. 32,80

### **„BULLSHIT“ GRAUBURGUNDER, DRY**

BULLSHIT? EXCUSE ME? DID I HEAR RIGHT? YES YOU DID! WHY DO WE NEED PINOT GRIGIO OR PINOT GRIS WHEN WE HAVE A GOOD GRAUBURGUNDER HERE IN THE PALATINATE? HIS AROMA SMELLS LIKE GREEN NUTS, ALMOND AND FRESH BUTTER. HIS FRUITY AROMA REMINDS OF PEAR, PINEAPPLE AND CITRUS FRUITS. THIS WINE IS EXCELLENT!!! 33,80



## **WHITEWINE BOTTLE 0,75 L**

### **REICHSGRAF VON KESSELSTADT, MOSELLE-SAAR-RUWER PINOT BLANC, DRY**

FINE AROMAS OF BANANA, PINEAPPLE AND MANGO, WITH A HINT OF PEPPER  
IN THE NOSE. FULL BODY WITH A CREAMY STRUCTURE AND A PLEASANT ACIDITY. 30,80

### **VINEYARD DANIEL MATTERN, RHINEHESSEN CHARDONNAY, DRY**

A FULL BODY CHARDONNAY, COMING FROM THE BARREL FERMENTING.  
NOTES FROM APRICOTS AND QUINCE. VERY LONG AFTERTASTE. 37,80

### **BERGDOLT-REIF & NETT, PALATINATE BLACK EDITION, SAUVIGNON BLANC, DRY**

GOOSEBERRY NOTES AND A FINE ACIDITY WITH  
A COMPLEX AFTERTASTE. 36,80

### **DER POLLERHOF, WINE QUARTER, AUSTRIA GRÜNER VELTLINER „FRAU MEYER“ LIMITED, DRY**

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 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, WINE QUARTER, AUSTRIA ROSÉ FROM ZWEIGELT, DRY**

FRUITY WINE WITH NOTES OF WILD BERRIES. FRESH AND FRUITY.  
SMOOTH AND POWERFULL AT THE SAME TIME – SOMETHING VERY SPECIAL. 32,80





## **REDWINE BOTTLE 0,75L**

### **VINEYARD NETZL, CARNUNTUM, AUSTRIA CARNUNTUM CUVÉE, DRY**

ZWEIGELT, BLAUFRÄNKISCH AND MERLOT

RUBIN COLOR, SPICY FRUIT WITH ELEGANT TANNINS. 33,80

### **VINEYARD LISA BUNN, RHINEHESSEN ST. LAURENT, DRY**

VERY TYPICAL ST. LAURENT WITH BILBERRY FRUIT AND WHITE PEPPER.

WITH A HINT OF WOOD. 39,80

### **BERGOLDT-REIF & NETT, PALATINATE BLACK EDITION „OLÉ OLA“ CUVÉE, DRY**

MERLOT AND 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 „INCOGNITO“, REDWINECUVÉE, DRY**

A COOK HAS HIS SECRETS AND A WINEMAKER AS WELL.

THIS RED WINE BLEND MADE FROM INTERNATIONAL AND NATIONAL GRAPE VARIETY. THE WINE HAS BEEN CELLARED IN USED BARRIQUE.

IT HAS A MEDIUM BODY WITH WONDERFUL FRUITNESS. 36,80

### **PHILIPP KUHN, PALATINATE PINOT NOIR „STEINBUCKEL“, DRY**

ONE OF THE BEST SOILS TO GROW WINE. VERY INTENSIVE FRUIT

WITH CASSIS FLAVOR, WILD BERRIES, BLACK CHERRIES AND PLUM.

YOU CAN FIND SOME HIDDEN TASTES OF BLACK OLIVES AND CHOCOLATE.

A VERY COMPLEX AND ELEGANT WINE. 68,80

### **MARKUS SCHNEIDER, PFALZ TURTUR, REDWINECUVÉE, DRY**

CABERNET DORSA, MERLOT AND CARBENET SAUVIGNON ARE CREATING A SMALL GIANT, RIPE BLACKBERRIES AND BLACK CURRANT, FINE DARK CHOCOLATE AND NOTES OF PREMIUM

TOBACCO – THIS COMBINATION PRESENTS A PERFECT WINE FOR DINNER. 36,80

### **MARKUS SCHNEIDER, PFALZ BLACK PRINT, REDWINECUVÉE, DRY**

LAST, BUT NOT LEAST... OUR FAVORITE!!!

JUST TO MENTION A FEW GRAPES: ST. LAURENT, CABERNET SAUVIGNON, MERLOT,

CABERNET MITOS, CABERNET DORSA... BLACK (PRINT) IS BEAUTIFUL. 38,80



## OUR OPEN WINE

### WHITE

0,2 l

0,5 l

#### **VINEYARD PFANNEBECKER, RHINEHESSEN RIESLING, DRY**

CLEAR AND CREAMY,  
VERY HARMONIOUS ACID.

6,20

14,80

#### **VINEYARD PFANNEBECKER, RHINEHESSEN GRAUBURGUNDER, DRY**

A CLASSICAL GERMAN PINOT GRIGIO  
WITH NOTES OF GREEN APPLE AND GOOSEBERRY.  
AROMATIC AND FRESH!

6,20

14,80

#### **VINEYARD PFANNEBECKER, RHINEHESSEN WEISSBURGUNDER, DRY**

A WONDERFULL GERMAN PINOT BLANC. PLEASANT ACIDITY  
AND A FRESH-FRUITY NOTE OF PEACH, MELON  
AND A BIT OF APRICOT.

6,20

14,80

#### **VINEYARD J. HOFMANN & WILLEMSWILLE, RHINEHESSEN „FUSION“ CUVÉE FROM WEISSBURGUNDER, SCHEUREBE & RIESLING, DRY**

HERE IS A MARRIAGE FROM RHINEHESSEN AND THE SAAR.  
IT IS A LIGHT UNCOMPLICATED CUVÉE:  
YOU DON'T WANNA STOP!

6,20

14,80

#### **STRANDWEIN GESCHWISTER KOLB, RHEINHESSEN CHARDONNAY, DRY**

FOR ONE GLAS AT THE BEACH.....  
A WONDERFULL CHARDONNAY WITH A NICE FRUITINESS,  
A BIT CREAMY AFTER.

6,20

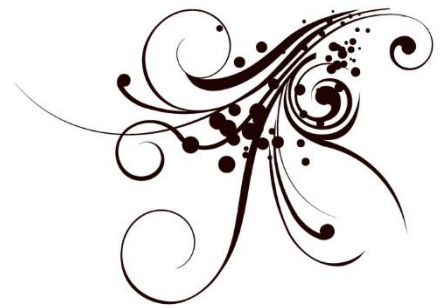
14,80

#### **WEINGUT KIEFER, BADEN PINOT NOIRE ROSÉ, DRY**

A ROSÉ WITH AN INTENSE AROMA,  
STRAWBERRY, RASPBERRY AND RED FRUITS.

6,20

14,80



## OUR OPEN WINE

### RED

0,2 l

0,5 l

#### **VINEYARD STIGLMAR, NEUSIDLERSEE, AUSTRIA BLAUFRÄNKISCH, DRY**

DARK RUBINRED WITH LIGHT SHIMMER,  
INTENSE NOTES OF PLUM, BLUEBERRY AND BLACKBERRY,  
SMOOTH AND TENDER AT THE END.

6,20

14,80

#### **VINEYARD WIMMER, LOWER AUSTRIA ZWEIGELT, DRY**

THIS IS A REDWINE YOU LIKE TO DRINK  
DEEPRED, WITH BERRYLIKE FLAVOR,  
GOOD MIXTURE OF DIFFERENT NOTES.

6,20

14,80

#### **VINEYARD DR. KÖHLER, PALATINATE DORNFELDER, MEDIUM DRY**

A SMOOTH, DEEPRED COLOURED WINE,  
WITH NOTES OF RED BERRIES AND DRYED PLUMS.

6,20

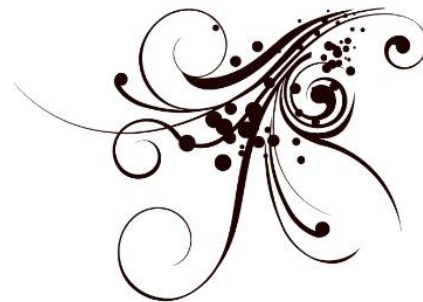
14,80

#### **VINEYARD LERGENMÜLLER, PALATINATE MERLOT, DRY**

THIS MERLOT IS WITH AN ELEGANCE PREPARED,  
WITH NOTES OF SUMMER, CHERRY AND A  
FRUITY, BUT SPICY BODY.

6,20

14,80



<b>BEER</b>	<b>0,3 l</b>	<b>0,5 l</b>
LÜBZER PILS, DRAFT BEER	3,60	4,80
DUCKSTEIN DARK, DRAFT BEER	3,90	4,90
LEMONADE BEER	3,60	4,80
HOLSTEN ALCOHOLFREE	3,60	
ERDINGER WHEATBEER		4,90
ERDINGER WHEATBEER ALCOHOLFREE		4,90
<b>MINERALWATER</b>	<b>0,25 l</b>	<b>0,75 l</b>
<b>MAGNUS GOURMET</b>		
STILL OR SPARKLING	3,30	6,80
<b>JUICES</b>	<b>0,3 l</b>	<b>0,5 l</b>
APPLE, ORANGE, PASSIONFRUIT, CHERRY, RHUBARB, GRAPE, BANANA, CRANBERRY	3,90	5,80
JUICESPRITZER	3,80	5,70
<b>SOFT DRINKS</b>		
COCA COLA / COCA COLA ZERO	3,90	5,50
FANTA	3,90	5,50
SPRITE	3,90	5,50
MEZZO MIX	3,90	5,50
<b>SCHWEPPES</b>	<b>0,2 l</b>	
GINGER ALE	3,50	
BITTER LEMON	3,50	
TONIC WATER	3,50	
<b>COFFEE SPECIALITIES</b>		
ESPRESSO	2,80	
ESPRESSO MACCHIATO	3,00	
DOUBLE ESPRESSO	3,50	
CAFÉ CRÈME	3,20	
CAPPUCINO	3,50	
LATTE MACCHIATO	3,80	

**WATER AT THE TABLE WILL BE CHARGED WHEN OPENED.**



## SNAPS

### BEFORE

**0,05 l**

MARTINI BIANCO / ROSATO	5,60
APEROL	5,60
CAMPARI BITTER	5,60
SHERRY	5,60

### HARD LIQUOR

**0,04 l**

HAVANA CLUB 3 JAHRE	5,80
SMIRNOFF VODKA RED LABEL	5,80
WHISKEY BALLENTINES	5,80
GIN GORDON'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, GORDON'S	9,50
GIN TONIC, TANQUERAY	10,50

### EAU DE VIE – BRIGITTA RUST

**0,02 l**

HASELNUSSGEIST	6,80
ZWETSCHGENBRAND	6,80
MIRABELLENBRAND	6,80
WILLIAMSBIRNENBRAND	6,80

### AFTER ALL

**0,04 l**

AVERNA	5,00
RAMAZZOTTI	5,00
BAILEY'S	5,00
HENNESSY FINE DE COGNAC	10,00
RON ZACAPA	9,90
MARKERS MARK	10,90
EISWEIN	5,50

**0,02 l**

**0,04 l**

HELBING KÜMMEL	3,00	5,00
JÄGERMEISTER	3,00	5,00
JÄGERMEISTER „MANIFEST“	4,00	7,00
TRESTER, DEUTSCHER GRAPPA	4,00	7,00
JUBILÄUMS AQUAVIT	3,00	5,00
SAMBUCA	3,00	5,00
SAMBUCA KAFFEE	3,50	6,00
FERNET BRANCA	3,00	5,00