



Das Dorf

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

(Mae West)



DEAR GUESTS,

IN 2024, ONCE AGAIN, WE ASPIRE TO BE YOUR FAVORITE
AND COZIEST RESTAURANT WITH GERMAN CUISINE IN HAMBURG.!

YOU MIGHT ENCOUNTER OUR SLIGHTLY ADJUSTED PRICES FOR THE DISHES. THIS IS
EASILY EXPLAINED: WE HAVE KEPT ALL PRICES UNCHANGED, BUT APPLIED THE NEW
19% VALUE-ADDED TAX FOR MEALS, AS DECIDED BY THE FEDERAL GOVERNMENT
AS OF JANUARY 1. OF COURSE, THERE IS NO CHANGE IN PRICES FOR BEVERAGES.

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.



ALL DISHES MARKED WITH THIS SYMBOL ARE OR CAN BE PREPARED
VEGETARIAN. IF YOU SUFFER FROM ANY FOOD-ALLERGIES, PLEASE
LET YOUR STAFF KNOW ABOUT IT.

YOURS

AXEL STREHLITZ,
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**

OUR SIGNATURE **DORF SPRIZZZZ** 1/8 l 8,50

OUR OWN CREATION - SEABUCKTHORN, PEAR, LIME AND SPARKLING WINE
THE PERFECT START FOR YOUR DORF EXPERIENCE

THE GOOD OLD **HUGO** / ALCOHOLFREE 1/8 l 8,50 / 6,50

A FRESH MIX FROM ELDERFLOWER, MINT, LIME AND SPARKLING WINE.

THE CLASSIC **APEROL SPRIZZZ** / ALCOHOLFREE 1/8 l 8,50 / 6,50

THE CLASSIC ORANGEBITTER WITH ICE AND DRY SPARKLING WINE.

OUR EXOTIC **MARACUJA SPRIZZZ** / ALCOHOLFREE 1/8 l 8,50 / 6,50

THE CLASSIC ORANGEBITTER - AND A SPLASH OF PASSIONFRUITJUICE.

GELDERMANN „**ROSÉ**“ 0,1 l 8,50

THE ROSÉ – CHAMPAIGN METHOD, BUT ROSÉ. 0,75 l 39,50

SCHLUMBERGER **WHITE ICE SECCO** 1/8 l 8,50

SPARKLING WINE PRODUCED BY TRADITIONAL TECHNIQUE. 0,75 l 39,50

SCHLUMBERGER **ROSÈ – SPECIAL EDITION** 1/8 l 8,50

IT IS A LIGHT CUVEE – PINOT NOIR, ST. LAURENT AND ZWEIGELT. 0,75 l 39,50



OUR STARTERS – SMALL THINGS TO BEGIN WITH



OUR CLASSIC **CUCUMBER SALAD**

SERVED WITH A LIGHT MUSTARD-DRESSING. 7,67



CHRISTOPH'S **SMALL SALAD**

FRESH SEASONAL SALAD WITH FRESH CHERRYTOMATOES,
ROASTED NUTS, REFINED WITH OUR WILD BERRY DRESSING. 11,01



GOAT CHEESE

FINELY SPICED GOAT CHEESE FRIED IN THE OVEN,
SERVED WITH FRUITY SOUR CHERRY CHUTNEY. 16,57

MARINATED SALMON

SALMON FILET MARINATED IN FINEST GIN,
SERVED WITH FRESHLY GRATED RADISH SPAGHETTI. 17,68

SOUPS – MOUSILIN



PARSNIP SOUP

DELICIOUSLY CREAMY PARSNIP SOUP FOLLOWING GRANDMA'S RECIPE,
ENHANCED WITH SPICY GARDEN HERBS AND CROUTONS.

- SERVED IN GRANDMOTHER'S JAR. 11,01



MUSHROOM SOUP

FINELY AROMATIC MUSHROOM CREAM SOUP
SERVED WITH SAUTÉED STRIPS OF OYSTER MUSHROOMS.

- SERVED IN GRANDMOTHER'S JAR. 11,01



VEGETARIAN DISHES - INBIZLIN

FIT FOR SPRING

BIG COLOURFULL SEASONAL SALAD WITH OUR FRUITY DRESSING,
SERVED WITH GRILLED AND COLD MARINATED VEGETABLES.

NATURALLY / WITH FRIED GOATCHEESE / WITH FRIED FISH FILLET. 19,91 / 23,24 / 25,47



CHEESE SPÄTZLE

HOMEMADE CHEESE SPÄTZLE - HANDCRAFTED BY THE CHEF,
WITH SPICY EMMENTALER ALPINE CHEESE AND AROMATIC FRIED ONIONS,
SERVED WITH A SEASONAL SIDE SALAD. 21,02



TRUFFLE RAVIOLI

OUR HOMEMADE DORF-RAVIOLI WITH A REFINED TRUFFLE NOTE,
TOSSED IN DELICATE TRUFFLE-SAGE BUTTER WITH YOUNG LEEK,

ENHANCED WITH FRESHLY SHAVED GRANA PADANO FOR A CERTAIN ZEST. 23,24



FISH – MERIFISK

OUR „HAMBURGER PANNFISCH“

FRIED “CATCH OF THE DAY” - FILLETS, WITH A GRAINY MUSTARD SAUCE,
CRISPY FRIED POTATOES WITH ONIONS AND BACON

- TRADITION AT ITS BEST. 29,92

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

FRIED STONEBASS

SEARED STONEBASS FILLET

SERVED ON GREEN PURÉE AND PURPLE CARROTS,

FINISHED WITH A DELICATELY CREAMY WHITE WINE SAUCE. 29,92

WE RECOMMEND A GLASS OF WEISSBURGUNDER OR A BOTTLE OF “HAPPY” FROM EMIL BAUER



MAIN DISHES

GERMANS FAVOURITE FOOD

OX CHEEK

TENDERLY BRAISED OX CHEEK IN A FLAVORFUL ZWEIFELT SAUCE,
SERVED ON CREAMY SAVOY CABBAGE VEGETABLES,
NESTLED ON ROUGH-CUT CELERY-POTATO MASH. 29,92

WE RECOMMEND A GLAS OF DORNFELDER OR A BOTTLE OF INCOGNITO FROM PHILIPP KUHN

RUMP STEAK

TENDER-PINK GRILLED RUMP STEAK FROM SIMMENTALER CATTLE,
SERVED WITH COLORFUL ROOT VEGETABLES,
ALONGSIDE DELICIOUS POTATO GRATIN AND A RICH ROSEMARY JUS. 32,14

WE RECOMMEND A GLAS OF DORNFELDER OR BOTTLE OF INCOGNITO FROM PHILIPP KUHN

„AUSTRIAS MOST WANTED“

ORIGINAL WIENER SCHNITZEL, ESCALOPE OF VEAL

WITH BREAD CRUMP COATING, FRIED POTATOES WITH ONIONS AND BACON
AND OUR HOMEMADE CUCUMBER SALAD. 31,03

WE RECOMMEND A GLASS OF ZWEIFELT OR A GOOD OLD BEER... OR TWO, OR THREE, OR...

DESSERT – LOKHAFT ENGILLIH



TRADITIONAL “KAISERSCHMARRN”

HOMEMADE MINCED AND SUGARED PANCAKE,
WITH RAISINS AND APPLE RAGOUT. 14,35



WE RECOMMEND A GLAS OF EISWEIN, OR ESPRESSO

PLUM CRUMBLE

HEAVENLY BAKED PLUM CRUMBLE DORF-STYLE,
SERVED WITH LOVELY VANILLA ICE. 13,23



WE RECOMMEND A GLAS OF EISWEIN, OR ESPRESSO

“CHOCOLATE LOVE”

TRADITIONAL HOMEMADE CHOCOLATE LAVA CAKE,
WITH THE TYPICAL LIQUID CHOCOLATE HEART,
SERVED WITH CREAMY TONKA BEAN ICECREAM. 14,35



WE RECOMMEND A GLAS OF WEISSBURGUNDER, OR ESPRESSO

THE LITTLE EXTRAS

PORTION OF MAYO / KETCHUP / MUSTARD	1,11	PORTION OF CRANBERRIES	2,78
SMALL LEAF / CUCUMBER SALAD	4,34	PORTION OF FRIED POTATOES	6,56
WHITE WINE SAUCE / MUSTARD SAUCE	4,34	PORTION OF BREAD WITH DIPS	4,34
RED WINE SAUCE / JUS	5,45		

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



OUR SPECIAL 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. 38,80

„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. 37,80

„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 REDOLEND GREEN APPLE, CITRUS FRUITS AN SUN-RIPENED PINEAPPLE. OUR HAPPY ONE. HAPPINESS IN BOTTLES. 37,80

„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!!! 37,80



WHITEWINE BOTTLE 0,75 L

VINEYARD BERNHARD, RHINEHESSEN SILVANER, DRY

A CLASSIC GERMAN GRAPE VARIETY. WILDFLOWER MEADOWS AND TROPICAL ISLANDS COMING TO YOUR MIND AND TENDER TASTE OF SUMMER WITH A SMOOTH BALANCED ACIDITY. THE PERFECT COMPANION FOR LIGHT SPRING AND SUMMER DISHES. 28,80

VINEYARD SALZL, ILLMITZ, AUSTRIA CHARDONNAY, DRY

A FULL BODY CHARDONNAY, COMING FROM THE BARREL FERMENTING. NOTES FROM APRICOTS AND QUINCE. VERY LONG AFTERTASTE. 39,80

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. 42,80

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. 32,80

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. 35,80



REDWINE BOTTLE 0,75L

VINEYARD LERGENMÜLLER, PALATINATE MERLOT, DRY

THIS MERLOT IS WITH AN ELEGANCE PREPARED,
WITH NOTES OF SUMMER, CHERRY AND A
FRUITY, BUT SPICY BODY. 28,80

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! 39,80

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 CELLARD IN USED BARRIQUE.
IT HAS A MEDIUM BODY WITH WONDERFUL FRUITNESS. 39,80

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. 74,80

MARKUS SCHNEIDER, PALATINATE 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. 41,80

MARKUS SCHNEIDER, PALATINATE 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. 44,80



OUR OPEN WINE

WHITE

0,2 l

0,5 l

VINEYARD PFANNEBECKER, RHINEHESSEN RIESLING, DRY

CLEAR AND CREAMY,
VERY HARMONIOUS ACID.

8,50

17,90

VINEYARD PFANNEBECKER, RHINEHESSEN GRAUBURGUNDER, DRY

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

8,50

17,90

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.

8,50

17,90

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!

8,50

17,90

ROSÉ

WEINGUT KIEFER, BADEN PINOT NOIRE ROSÉ, DRY

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

7,90

16,90



OUR OPEN WINE

RED

0,2 l

0,5 l

VINEYARD SALZL, ILLMITZ, AUSTRIA BLAUFRÄNKISCH, DRY

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

7,90

16,90

VINEYARD WIMMER, LOWER AUSTRIA ZWEIGELT, DRY

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

7,90

16,90

VINEYARD AM KAISERBAUM, PALATINATE DORNFELDER, MEDIUM DRY

A SMOOTH, MEDIUM RED COLOURED WINE,
WITH NOTES OF BLACK BERRIES AND TOASTY AROMA.

8,90

19,90

VINEYARD LERGENMÜLLER, PALATINATE MERLOT, DRY

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

8,90

19,90



BEER	0,3 l	0,5 l
„DORF-BRÄU“ PILSNER, DRAFT BEER	3,90	5,90
DUCKSTEIN DARK, DRAFT BEER	4,50	6,90
LEMONADE BEER	3,90	5,90
HOLSTEN ALCOHOLFREE	3,80	
ERDINGER WHEATBEER		5,80
ERDINGER WHEATBEER ALCOHOLFREE		5,80
MINERALWATER	0,25 l	0,75 l
MAGNUS GOURMET		
STILL OR SPARKLING	3,50	7,50
JUICES	0,3 l	0,5 l
APPLE, ORANGE, PASSIONFRUIT, RHUBARB, CRANBERRY	3,90	5,80
JUICESPRITZER	3,80	5,70
SOFT DRINKS		
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
SCHWEPPE	0,2 l	
GINGER ALE	3,80	
BITTER LEMON	3,80	
TONIC WATER	3,80	
COFFEE SPECIALITIES		
ESPRESSO	3,30	
ESPRESSO MACCHIATO	3,80	
DOUBLE ESPRESSO	4,50	
CAFÉ CRÈME	3,50	
CAPPUCINO	3,80	
LATTE MACCHIATO	4,50	

WATER AT THE TABLE WILL BE CHARGED WHEN OPENED.



SNAPS

BEFORE

0,05 l

MARTINI BIANCO / ROSATO	5,80
APEROL	5,80
CAMPARI BITTER	5,80
SHERRY	5,80

HARD LIQUOR

0,04 l

HAVANA CLUB 3 JAHRE	6,50
GOOD WODKA	6,50
WHISKEY BALLENTINES	6,50
GIN GORDON'S	6,50
GIN TANQUERAY	7,80

LONGDRINKS

0,2 l

CUBA LIBRÈ	10,80
GOOD WODKA LEMON	10,80
GOOD WODKA TONIC	10,80
WHISKEY COLA	10,80
CAMPARI ORANGE	10,80
GIN TONIC, GORDON'S	10,80
GIN TONIC, TANQUERAY	12,50

EAU DE VIE – BRIGITTA RUST

0,02 l

HASELNUSSGEIST	9,80
ZWETSCHGENBRAND	9,80
MIRABELLENBRAND	9,80
WILLIAMSBIRNENBRAND	9,80

AFTER ALL

0,04 l

AVERNA	5,50
RAMAZZOTTI	5,50
BAILEY'S	5,50
HENNESSY FINE DE COGNAC	12,00
RON ZACAPA	11,00
MARKERS MARK	13,00
EISWEIN	6,50

	0,02 l	0,04 l
HELBING KÜMMEL	3,00	5,00
JÄGERMEISTER	3,00	5,00
JÄGERMEISTER „MANIFEST“	4,50	7,50
TRESTER, DEUTSCHER GRAPPA	4,50	7,50
JUBILÄUMS AQUAVIT	3,00	5,00
SAMBUCA	3,00	5,00
SAMBUCA KAFFEE	3,50	6,00
FERNET BRANCA	3,00	5,00