



# Das Dorf

TOO MUCH OF A GOOD THING CAN BE WONDERFUL...  
(Mae West)



DEAR GUESTS,

WE ALWAYS ASPIRE TO BE YOUR FAVORITE AND COZIEST RESTAURANT WITH GERMAN CUISINE IN HAMBURG!

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 GHOSTS 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 APERITIFS

<b>OUR SIGNATURE DORF SPRIZZZZZ</b>	1/8 l	8,50
OUR OWN CREATION - ANDALÖ SEABUCKTHORN CORDIAL, PEAR, LIME AND SPARKLING WINE THE PERFECT START FOR YOUR DORF EXPERIENCE		
<b>THE GOOD OLD HUGO / ALCOHOLFREE</b>	1/8 l	8,50 / 6,50
A FRESH MIX FROM ELDERFLOWER, MINT, LIME AND SPARKLING WINE.		
<b>THE CLASSIC APEROL SPRIZZZ / ALCOHOLFREE</b>	1/8 l	8,50 / 6,50
THE CLASSIC ORANGE BITTER WITH ICE AND DRY SPARKLING WINE.		
<b>OUR EXOTIC RHUBARB SPRIZZZ</b>	1/8 l	8,50
THE NEW SUMMER HIT - A SPLASH OF PASSIONFRUIT JUICE.		
<b>GELDERMANN „ROSÉ“</b>	0,1 l	8,50
THE ROSÉ – CHAMPAGNE METHOD, BUT ROSÉ.	0,75 l	39,50
<b>SCHLUMBERGER WHITE ICE SECCO</b>	1/8 l	8,50
SPARKLING WINE PRODUCED BY TRADITIONAL TECHNIQUE.	0,75 l	39,50



## OUR STARTERS – SMALL THINGS TO BEGIN WITH



### OUR CLASSIC **CUCUMBER SALAD**

SERVED WITH A LIGHT MUSTARD-DRESSING. 7,90



### CHRISTOPH'S **SMALL SALAD**

FRESH SEASONAL SALAD WITH FRESH CHERRY TOMATOES,  
ROASTED NUTS, REFINED WITH OUR WILD BERRY DRESSING. 9,90

### **GERMAN-ITALIAN FRIENDSHIP**

FINEST **BURRATA** ON MIXED SALAD AND TOMATOES,  
WITH ROASTED PUMPKIN SEEDS AND OUR MUSTARD DRESSING. 17,90



### **THE NOT-QUITE-FRENCH QUICHE**

**FETA CHEESE AND SUN RIPENED TOMATOES** MEET  
IN THE REINTERPRETATION OF A FRENCH CLASSIC.  
SERVED WITH A SMALL SALAD WITH FRUITY BERRY DRESSING. 14,90

## SOUPS – MOUSILIN



### **HOKKAIDO WITH A STYRIAN ACCENT**

PUREED **PUMPKIN CREAM SOUP** WITH STYRIAN PUMPKIN SEED OIL  
AND ROASTED PUMPKIN SEEDS.

- SERVED IN GRANDMOTHER'S JAR. 10,90



### **CELERY ALWAYS HELPS, RIGHT?**

CREAMY PUREED **CELERY SOUP** WITH CRISPY CELERY STALK PIECES.

- SERVED IN GRANDMOTHER'S JAR. 10,90



## VEGETARIAN DISHES - INBIZLIN

### **FIT FOR AUTUMN**

BIG COLOURFUL **SEASONAL SALAD** WITH OUR FRUITY DRESSING,  
SERVED WITH GRILLED AND COLD MARINATED VEGETABLES.  
NATURALLY // WITH BURRATA / WITH FRIED FISH FILLET. 19,90 / 21,90 / 25,90



### **DUET FOR SPINACH AND PUMPKIN**

HOMEMADE **SPINACH DUMPLINGS** ON PUMPKIN PUREE,  
WITH SPINACH SALAD AND A FINE WHITE WINE SAUCE. 22,90



### **THE NOT-QUITE-FRENCH QUICHE - AS A MAIN COURSE**

**FETA CHEESE AND SUN RIPENED TOMATOES** MEET  
IN THE REINTERPRETATION OF A FRENCH CLASSIC.  
SERVED WITH A SMALL SALAD WITH FRUITY BERRY DRESSING. 19,90

## 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. 29,90

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

### **A SEABASS SEES RED!**

FINEST **FRIED SEABASS FILLET** WITH GREEN BEANS, ON A BED OF BEETROOT PUREE WITH  
A DELICATE WHITE WINE SAUCE  
WITH SEPIA RISOTTO AND A LIGHT WHITE WINE SAUCE. 29,90

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

### **LOBSTER IS ALWAYS A GOOD IDEA**

HOMEMADE **LOBSTER RAVIOLI** IN A DELICATE LOBSTER-SAGE BUTTER,  
REFINED WITH SPRING ONIONS AND FRESHLY GRATED GRANA PADANO. 22,90

WE RECOMMEND A GLASS OF RIESLING OR A BOTTLE OF “ALWAYS ENJOY LIFE”-ROSÉ FROM EMIL BAUER



## **MAIN DISHES GERMAN'S FAVOURITE FOOD**

### **PAPRIKA GOULASH 2.0**

TENDER **VEAL GOULASH** WITH COLOURFUL BELL PEPPERS AND HOMEMADE BREAD DUMPLINGS. OUR CLASSIC IN IT'S AUTUMN VERSION. 28,90

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

### **GOOD MEAT NEEDS GREAT VEGETABLES**

TENDER, **MEDIUM-COOKED RUMPSTEAK** ON PUMPKIN PUREE, SERVED WITH CRUNCHY WILD CAULIFLOWER AND A ROBUST THYME JUS. 33,90

WE RECOMMEND A GLASS OF MERLOT OR BOTTLE OF OLÈ OLA FROM BERGOLDT REIF & NETT

### **„AUSTRIAS MOST WANTED“**

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

WITH BREAD CRUMP COATING, FRIED IN BUTTER,  
WITH POTATO SALAD AND LAMB'S LETTUCE - AS THEY SERVE IT IN VIENNA. 31,90

OR:

WITH FRIED POTATOES WITH ONIONS AND BACON  
AND OUR HOMEMADE CUCUMBER SALAD IN IT'S LIGHT MUSTARD DRESSING. 33,90

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 CHERRY RAGOUT. 13,90



WE RECOMMEND A GLASS OF EISWEIN, OR ESPRESSO

### “CHOCOLATE LOVE”

TRADITIONAL HOME-MADE **CHOCOLATE LAVA CAKE**,  
WITH THE TYPICAL LIQUID CHOCOLATE HEART,  
SERVED WITH CREAMY TONKA BEAN ICE CREAM. 13,90



WE RECOMMEND A GLASS OF WEISSBURGUNDER, OR ESPRESSO MARTINI

### GRANDMA’S APPLE STRUDEL - 2024

A WONDERFUL RECIPE WITH A SURPRISING TWIST:  
GRANDMA NEVER KNEW ABOUT SALTED CARAMEL ICE CREAM 13,90



WE RECOMMEND A GLASS OF ROSE SPARKLING WINE, OR ESPRESSO

## THE LITTLE EXTRAS

PORTION OF MAYO / KETCHUP / MUSTARD	1,20	PORTION OF POTATO SALAD	4,50
SMALL LEAF / CUCUMBER SALAD	4,50	PORTION OF FRIED POTATOES	4,50
MUSTARD SAUCE / WHITE WINE SAUCE	4,50	PORTION OF BREAD WITH DIPS	4,50
JUS	5,50	PORTION OF BREAD DUMPLINGS	4,50
PORTION OF CRANBERRIES	2,50		

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



## **WHITE WINE - BOTTLE 0,75 L**

### **WEINGUT EMIL BAUER, PFALZ**

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

DON'T WORRY - THE ONLY THING THIS WINE KILLS IS YOUR TASTE BUDS (IN A GOOD WAY)! WE'RE IMMEDIATELY SMITTEN BY THE CLASSIC AROMAS OF SAUVIGNON BLANC.

A SOLID AMOUNT OF ACIDITY BRINGS A LIVELY FRESHNESS AND ZEST. 38,80

### **WEINGUT BERNHARD, RHEINHESSEN**

#### **SILVANER, DRY**

A CLASSIC WITH DELICATE TROPICAL FRUIT AND FLORAL AROMAS. IT DELIGHTS THE NOSE AND DANCES ACROSS THE PALATE WITH A LIVELY TOUCH BEFORE GENTLY GLIDING DOWN THE THROAT. IDEAL FOR LIGHT SPRING AND SUMMER DISHES. 28,80

### **WEINGUT SALZL, ILLMITZ IM BURGENLAND**

#### **CHARDONNAY, DRY**

AGED IN OAK BARRELS, THIS CHARDONNAY BOASTS AN INTENSE YELLOW COLOUR. ON THE NOSE IT HAS RICH AROMAS OF RIPE APRICOT, PINEAPPLE AND PAPAYA.

IT'S BOLD AND LIVELY BODY LEAVES A POWERFUL, FRUITY IMPRESSION WITH A SUBTLE, MINERAL FINISH. 39,80

### **WEINGUT EMIL BAUER, PFALZ**

#### **RIESLING „SEX, DRUGS & ROCK´N ROLL“, DRY**

THIS PALE YELLOW RIESLING WITH GREEN REFLECTIONS IMPRESSES WITH IT'S MINERALITY AND CLASSIC AROMAS OF PEACH, APPLE AND QUINCE.

ONE THIRD OF THIS ELEGANT WINE WAS AGED IN OAK BARRELS. 37,80

### **WEINGUT EMIL BAUER, PFALZ**

#### **GRAUBURGUNDER „BULLSHIT“, DRY**

THIS PINOT GRIS HAS WONDERFUL AROMAS OF NUTS, ALMONDS AND FRESH BUTTER. FRUITY NOTES OF PEAR, PINEAPPLE AND CITRUS ARE ACCOMPANIED

BY SUBTLE HINTS OF GREEN BEANS AND BELL PEPPER. 37,80

### **WEINGUT DER POLLERHOF, WEINVIERTEL, ÖSTERREICH**

#### **GRÜNER VELTLINER „FRAU MEYER“ LIMITED EDITION**

A REFRESHING MIX OF GREEN APPLE, RIPE PEAR, AND A HINT OF PINEAPPLE WITH DELICATE SPICINESS. FRAU MEYER NOT ONLY TASTES FANTASTIC

BUT IS ALSO DRESSED TO IMPRESS IN A BEAUTIFUL BOTTLE. 42,80

### **WEINGUT BERGOLDT-REIF & NETT, PFALZ**

#### **CREATION „GLAUBE-LIEBE-HOFFNUNG“, DRY**

A BLEND OF RIESLING, SCHEUREBE AND MUSKATELLER. THIS TRADITIONALIST WINE HAS SUBTLE RIESLING AROMATICS WITH FINE MINERAL NOTES AND A WELL ROUNDED MOUTHFEEL, AS THE ACIDITY IS PERFECTLY INTEGRATED. 32,80

### **WEINGUT EMIL BAUER, PFALZ**

#### **PINOT BLANC, DRY**

THIS PINOT BLANC DELIGHTS WITH AROMAS OF GREEN APPLE, CITRUS FRUITS AND SUMMER-RIPENED PINEAPPLE. ON THE PALATE, WE EXPERIENCE A FRUITY INTERPLAY,

WHILE THE FINISH OFFERS THE TYPICAL ALMOND NOTES. 37,80





## **ROSÉ WINE - BOTTLE 0,75L**

### **WEINGUT ANTONIO NADAL, MALLORCA, SPANIEN**

#### **TEMPRANILLO ROSADO "BICICLETAS Y PECES", DRY**

MALLORCA? YOU READ THAT RIGHT! THIS WINE BRINGS THE TASTE OF GERMANY'S „17TH STATE“ TO YOUR TABLE. A PURE TEMPRANILLO ROSÉ WITH A PALE PINK HUE, OFFERING FINE RASPBERRY AROMAS AND A SLIGHT FLORAL TOUCH. GENTLE YET FULL OF CHARACTER - TRULY SOMETHING SPECIAL. 35,80

### **WEINGUT EMIL BAUER, PFALZ**

#### **CABERNET SAUVIGNON, MEUNIER, PINOT NOIR, DRY**

„ALWAYS ENJOY LIFE. YOU ARE LONGER DEAD THAN ALIVE.“ THIS ROSÉ IS THE PERFECT COMPANION, NOT JUST FOR SUMMER. A CRISP AND MINERAL-DRIVEN WINE WITH FRUITY AROMAS OF REDCURRANT, SOUR CHERRY AND WHITE PEACH. 37,80

## **RED WINE - BOTTLE 0,75L**

### **WEINGUT LERGENMÜLLER, PFALZ**

#### **MERLOT, DRY**

THIS MERLOT SHOWCASES ELEGANT AROMAS OF DARK CHERRIES AND A FRUITY, SPICY BODY. 28,80

### **WEINGUT BERGOLDT-REIF & NETT, PFALZ**

#### **BLACK EDITION „OLÉ OLA“ CUVÉE, DRY**

A BLEND OF MERLOT AND CABERNET SAUVIGNON WITH BERRY-SPICY AROMAS AND A TOUCH OF SWEET WOOD.

A FASCINATING COMPOSITION SHOWING INTERNATIONAL INFLUENCE. 39,80

### **WEINGUT PHILIPP KUHN, PFALZ**

#### **„INCOGNITO“ ROTWEINCUVÉE, DRY**

JUST AS FAMOUS CHEFS HAVE SECRET INGREDIENTS, WINEMAKERS HAVE THEIR PREFERENCES TOO. THIS CUVÉE IS A BLEND OF SEVERAL NATIONAL AND INTERNATIONAL GRAPE VARIETIES THAT WISH TO REMAIN ANONYMOUS - HENCE THE NAME INCOGNITO. 39,80

### **WEINGUT PHILIPP KUHN, PFALZ**

#### **PINOT NOIR „STEINBUCKEL“ GROSSES GEWÄCHS, DRY**

A HIGH-QUALITY PINOT NOIR WITH INTERNATIONAL FLAIR. IT OFFERS INTENSE FRUIT NOTES REMINISCENT OF CASSIS, WILD BERRIES, BLACK CHERRIES AND PLUMS, WITH A MEATY TEXTURE AND HINTS OF BLACK OLIVE AND CHOCOLATE. 74,80

### **WEINGUT MARKUS SCHNEIDER, PFALZ**

#### **TURTUR, ROTWEINCUVÉE, DRY**

A BLEND OF CABERNET DORSA, MERLOT UND CABERNET SAUVIGNON RESULTING IN A SMALL GIANT OF DARK BERRIES, FINE DARK CHOCOLATE AND LIGHT TOBACCO LEAF. 41,80

### **WEINGUT MARKUS SCHNEIDER, PFALZ**

#### **BLACK PRINT, ROTWEINCUVÉE, DRY**

THIS DEEP AND COMPLEX CUVÉE INCLUDES VARIETIES LIKE ST.LAURENT, CABERNET SAUVIGNON, MERLOT, CABERNET MITOS UND CABERNET DORSA.

ALL TOGETHER THEY ARE RESPONSIBLE FOR THIS AROMATIC SPECTACLE. 44,80



## WINES BY THE GLASS

### 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 WONDERFUL 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



## WINES BY THE GLASS

### RED

0,2 l

0,5 l

**VINEYARD SALZL, ILLMITZ, AUSTRIA  
BLAUFRÄNKISCH, DRY**

DARK RUBY-RED 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 RED WINE YOU LIKE TO DRINK  
DEEP RED, WITH BERRY-LIKE 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 BOASTS AN ELEGANCE THAT REVEALS ITSELF  
THROUGH A DELICATE AROMA OF DARK CHERRIES  
AND A FRUITY-FORWARD, 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	4,00	7,80
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## 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

## SCHWEPPEs

0,2 l

GINGER ALE	3,80	
BITTER LEMON	3,80	
TONIC WATER	3,80	

## COFFEE SPECIALITIES

ESPRESSO (decaf possible)		3,30
ESPRESSO MACCHIATO	3,80	
ESPRESSO MARTINI	12,50	
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
GIN TONIC, TANQUERAY ALHOHOL-FREE	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