



Das Dorf

Food & Drinks

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.



DISHES MARKED WITH THIS SYMBOL ARE VEGAN OR CAN BE PREPARED IN A VEGAN OPTION.

SHOULD YOU SUFFER FROM ANY FOOD-ALLERGIES, PLEASE LET OUR 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

OUR SIGNATURE DORF SPRIZZZZZ	1/8 l	8,50
OUR OWN CREATION - ANDALÖ SEABUCKTHORN CORDIAL, 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 ORANGE BITTER WITH ICE AND DRY SPARKLING WINE.		
OUR EXOTIC RHUBARB SPRIZZZ	1/8 l	8,50
THE NEW SUMMER HIT - A SPLASH OF PASSIONFRUIT JUICE.		
GELDERMANN „ROSÉ“	0,1 l	8,50
THE ROSÉ – CHAMPAGNE 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



OUR STARTERS – SMALL THINGS TO BEGIN WITH



OUR SIGNATURE **CUCUMBER SALAD**

A DORF CLASSIC - DELICATELY SWEET WITH A SUBTLE MUSTARD NOTE. 7,90



CHRISTOPH'S **SMALL SALAD**

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

TA-DA!

PRIME BEEF **TARTARE** FROM SIMMENTAL CATTLE, MARINATED WITH ANCHOVIES,
SHALLOTS, CUCUMBERS AND MUSTARD, SERVED WITH A SIDE OF MIXED GREENS
IN OUR DELICIOUS DORF MUSTARD DRESSING. 18,90

THE GOAT IN THE PLUM TREE

FINELY SPICED **BAKED GOAT CHEESE** SERVED WITH A WINTERY, FRUITY PLUM CHUTNEY
AND A SMALL DORF SALAD WITH DELICATE MUSTARD DRESSING. 15,90

SOUPS – MOUSILIN

ASPARAGUS IN WINTER?

A CREAMY **PUREE OF SALSIFY**, GARNISHED WITH CRISPY COUNTRY BREAD CROUTONS -
A DELIGHTFUL WINTER ASPARAGUS SOUP.

- SERVED IN GRANDMOTHER'S JAR. 10,90



WHO PULLS THE CHESTNUTS OUT OF THE FIRE?

CREAMY **CHESTNUT SOUP** TOPPED WITH FRESH HERBS.

- SERVED IN GRANDMOTHER'S JAR. 10,90



VEGETARIAN DISHES - INBIZLIN



FIT FOR WINTER

A GENEROUS **SEASONAL SALAD** WITH OUR FRUITY BERRY DRESSING,
TOPPED WITH GRILLED, MARINATED SEASONAL VEGETABLES.
PLAIN // WITH GOAT CHEESE / WITH FRIED FISH FILLET. 19,90 / 21,90 / 25,90

A DUET FOR SPINACH AND BEETROOT

FRESHLY MADE **SPINACH DUMPLINGS** ON A BEETROOT PUREE,
WITH SPINACH SALAD IN MUSTARD DRESSING
AND A DELICATE WHITE WINE SAUCE. 22,90

TRUFFLED DELIGHT!

FRESHLY MADE **DORF RAVIOLI** WITH A TOUCH OF TRUFFLE,
TOSSED IN FINE NUT BUTTER, FINISHED WITH ARAGULA
AND FRESHLY SHAVED GRANA PADANO. 23,90

FISH – MERIFISK

OUR „HAMBURGER PANNFISCH“

FRIED “CATCH OF THE DAY” - FILETS, 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

PIKE-PERCH GOES BLUE!

FINELY PAN-SEARED **PIKE-PERCH FILET** WITH BLUE CARROTS,
SERVED ON SALSIFY PUREE WITH A DELICATE WHITE WINE SAUCE. 29,90

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



MAIN DISHES GERMAN'S FAVOURITE FOOD

TURN THE OTHER CHEEK!

TENDER BRAISED **OX CHEEK** ON FINE MASHED POTATOES,
TOPPED WITH COLOURFUL SWISS CHARD SALAD AND OUR SIGNATURE JUS.
BACK BY POPULAR DEMAND! 28,90

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

MEDIUM-GRILLED FLANK STEAK

THIS SPECIALTY'S RICH, SLIGHTLY NUTTY FLAVOUR
SHINES ALONGSIDE ROOT VEGETABLES AND ROSEMARY POTATOES. 33,90

WE RECOMMEND A GLASS OF ROSÉ OR BOTTLE OF ENJOY LIFE FROM EMIL BAUER

DUCK'S DELIGHT!

A CLASSIC FOR THE WINTER SEASON: **BRAISED DUCK LEG**,
SERVED WITH OUR DELICIOUS APPLE RED CABBAGE, HEARTY JUS AND
HOMEMADE POTATO DUMPLINGS PREPARED ACCORDING TO GRANNY'S RECIPE. 27,90

OR WOULD YOU RATHER HAVE **TWO** OF OUR DELICIOUS **DUCK LEGS**? 34,90

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 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 APPLE COMPOTE. 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

WARM PLUM CRUMBLE

A PERFECT DESSERT FOR COLD WINTER DAYS,
TOPPED WITH BOURBON VANILLA ICE CREAM 13,90

WE RECOMMEND A GLASS OF ROSE SPARKLING WINE, OR ESPRESSO

NOT AN ICED COFFEE

A SCOOP OF BOURBON VANILLA ICE CREAM IN A DOUBLE ESPRESSO -
THE PERFECT FINISH WHEN THERE'S BARELY ANY ROOM LEFT. 5,90

THE LITTLE EXTRAS

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

**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	7,90

	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