



Das Dorf

Food & Drinks

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

(Mae West)

09/26

All prices are in euros and include VAT.

We prefer card payments.

Tips are shared between our service and kitchen teams and reach our team
– including card tips – on the same day.

Thank you for putting a smile on all our good Dorf spirits.



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
EITHER WITH OR WITHOUT ALCOHOL**

OUR SIGNATURE DORF SPRIZZZZZ 0,2 l 8,50

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

DÉJA-VU TONIC SPRITZ / NON-ALCOHOLIC 0,2 l 8,50 / 8,50

WITH SPARKLING WINE AND TONIC WATER. SPICY AND PLEASANTLY BITTER

DÉJA-VU ALOHA SPRITZ 0,2 l 8,50

WITH SPARKLING WINE. TROPICAL AND FRUITY, WITH PEASANT HIBISCUS NOTES

LAV'A BELLE SPRITZ / NON-ALCOHOLIC 0,2 l 8,50 / 8,50

LAVENDER, HERBS, CITRUS AND A WHISPER OF VANILLA -
TOPPED WITH GERMAN SPARKLING WINE.
„A PURPLE SUMMER DAYDREAM, ALL YEAR LONG!“

THE GOOD OLD HUGO / NON-ALCOHOLIC 0,0% 0,2 l 8,50 / 6,50

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

THE CLASSIC APEROL SPRIZZZ / NON-ALCOHOLIC 0,0% 0,2 l 8,50 / 6,50

THE CLASSIC ORANGE BITTER WITH ICE AND DRY SPARKLING WINE.

OUR EXOTIC RHUBARB SPRIZZZ 0,2 l 8,50

AN ALL TIME FAVOURITE - WITH A SPLASH OF RHUBARB JUICE.

LIGHT AND MODERN - BELSAZAR TONIC (WEISS/ROSÉ) 0,2 l 8,50

AROMATIC VERMOUTH, SERVED ICE-COLD WITH TONIC - FRESH, LIGHT, UNCOMPLICATED.

GELDERMANN „ROSÉ“ 0,1 l 8,50

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

NON-ALCOHOLIC SPARKLING WINE 0,0% - BY THE GLASS. 0,1 l 8,50



OUR STARTERS – SMALL BITES TO START



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

,CARPACCIO - VEGETARIAN STYLE!'

OUR **BEETROOT CARPACCIO WITH SHEEP'S CHEESE** IS PROOF
THAT CARPACCIO DOESN'T ALWAYS HAVE TO BE MEAT.
LAMB'S LETTUCE WITH OUR DELICIOUS DORF MUSTARD DRESSING
AND JUICY CHERRY TOMATOES COMPLETE THIS EXCEPTIONAL STARTER. 11,90

,WHAT'S AS GOAT DOING IN THE PLUM TREE?!'

OVEN-BAKED GOAT'S CHEESE AND SPICY PLUM CHUTNEY COME TOGETHER
IN AN INCREDIBLE FLAVOUR EXPERIENCE - SERVED WITH A COLOURFUL SALAD
IN OUR DORF MUSTARD DRESSING. 15,90

SOUPS – MOUSILIN



,HOKKAIDO WITH A STYRIAN TWIST'

THIS **CREAMY PUMPKIN SOUP** MAKES IT VERY CLEAR: AUTUMN IS ON ITS WAY.
FINISHED WITH STYRIAN PUMPKIN SEED OIL AND ROASTED PUMPKIN SEEDS
- SERVED IN GRANDMOTHER'S JAR. 10,90

,DID SOMEONE TURN UP THE HEAT?'

CLASSIC **CLEAR BEEF BROTH WITH PANCAKE STRIPS** - OR FRITATTEN, AS OUR AUSTRIAN
CHEF CALLS THEM. A TRUE DELIGHT, TOPPED WITH FRESH HERBS FROM THE GARDEN.
- SERVED IN GRANDMOTHER'S JAR. 11,90



VEGETARIAN DISHES - INBIZLIN



„FIT FOR AUTUMN!“

A BOUNTIFUL **SEASONAL SALAD** WITH OUR DORF WILD BERRY DRESSING, TOPPED WITH GRILLED, MARINATED SEASONAL VEGETABLES.

PLAIN / WITH GOAT'S CHEESE / WITH PAN-FRIED FISH FILLET

19,90 / 23,90 / 25,90

„WHO'S SEEING RED?“

OUR **BEETROOT-FILLED PASTA PARCELS** CERTAINLY AREN'T!

THEY LOUNGE IN DELICIOUS BROWN BUTTER, TOPPED WITH

MARINATED ROCKET AND FRESHLY SHAVED GRANA PADANO. 22,90

ALSO AVAILABLE WITHOUT CHEESE. 20,90

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



„AUTUMN GOLD FROM THE OVEN“

OUR **STUFFED HOKKAIDO PUMPKIN** WITH SPELT AND COLOURFUL ROOT VEGETABLES IS BAKED IN THE OVEN AND SERVED WITH PUMPKIN SEEDS. SIMPLY DELICIOUS -

ACCOMPANIED BY ROSEMARY POTATOES AND WHITE WINE SAUCE. 20,90

IF YOU LIKE, YOU CAN SWAP THE PUMPKIN SEEDS FOR SHEEP'S CHEESE. 22,90

TRY A GLASS OF 'FUSION' CUVÉE OR A BOTTLE OF "GLÜCK, GLÜCK, GLÜCK" FROM DANIEL MATTERN

FISH – MERIFISK

OUR „HAMBURGER PANNFISCH“ - NOT A BURGER!

FRIED "CATCH OF THE DAY" - FILETS, WITH A GRAINY MUSTARD SAUCE, HEARTY 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

„COD SAVE THE KING!“

PAN-FRIED COD FILLET RESTING ON BEETROOT-POTATO PURÉE AND DICED HOKKAIDO PUMPKIN. A LIGHT WHITE WINE SAUCE COMPLETES THIS FISH DISH. 29,90

WE RECOMMEND A GLASS OF RIESLING OR A BOTTLE OF „RIESLING VOM SCHIEFER“



MAIN DISHES GERMAN'S FAVOURITE FOOD

„I'M GOING WILD!“

OUR TENDER BRAISED **GAME GOULASH WITH WILD MUSHROOMS** IS MADE FROM VENISON AND WILD BOAR. HOMEMADE BREAD DUMPLINGS, LIGHTLY PAN-FRIED, AND A SMALL LEAF SALAD IN OUR DORF MUSTARD DRESSING COMPLETE THE DISH. 28,90

WE RECOMMEND A GLASS OF MERLOT FROM THE PALATINATE REGION - OR MAYBE A WHOLE BOTTLE?

„THE GRASS IS ALWAYS GREENER...“

OUR PINK-ROASTED **RUMP STEAK** (APPROX. 220G), IS SERVED ON COLOURFUL ROOT VEGETABLES. ACCOMPANIED BY GOLDEN-BROWN ROSEMARY POTATOES AND OUR IRRESISTIBLE DORF-JUS. 34,90

A WE RECOMMEND A BLAUFRÄNKISCH FROM WEINGUT SALZL - AVAILABLE BY THE GLASS OR BOTTLE

„AUSTRIAS MOST WANTED“

ORIGINAL WIENER SCHNITZEL, ESCALOPE OF VEAL
WITH HEARTY FRIED POTATOES WITH ONIONS AND BACON
AND OUR HOMEMADE CUCUMBER SALAD IN IT'S LIGHT MUSTARD DRESSING. 33,90
HOW ABOUT A SIDE OF LINGONBERRIES? 2,50

WE RECOMMEND A GLASS OF RIESLING OR A BOTTLE OF „FRAU MAYER“ GRÜNER VELTLINER.
OR EVEN A GOOD OLD BEER... OR TWO, OR THREE, OR...



DESSERT – LOKHAFT ENGILLIH

TRADITIONAL ‚KAISERSCHMARRN‘

HOMEMADE MINCED AND **SUGARED PANCAKE**,
WITH RAISINS AND APPLE 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 DELICATELY MELTING TONKA BEAN ICE CREAM. 13,90

WE RECOMMEND A GLASS OF BLAUFRÄNKISCH, OR ESPRESSO MARTINI

WARM POPPY SEED STRUDEL - GRANDMA’S RECIPE

A TRULY COMFORTING DESSERT, SERVED WITH WONDERFULLY
CREAMY BOURBON VANILLA ICE CREAM 12,90
FOR THOSE WHO LOVE SOMETHING SPECIAL: ADD PLUM CHUTNEY 1,50

WE RECOMMEND A GLASS OF ROSE SPARKLING WINE, OR ESPRESSO

NOT AN ICED COFFEE - OR IS IT?

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 FRIED POTATOES	4,50
SMALL LEAF / CUCUMBER SALAD	4,50	PORTION OF BEETROOT PURÉE	4,50
MUSTARD SAUCE / WHITE WINE SAUCE	4,50	PORTION OF ROSEMARY POTATOES	4,50
PORTION OF BREAD DUMPLINGS	4,50	PORTION OF ROOT VEGGIES	4,50
PORTION OF LEAF SPINACH	4,50	OUR DELICATE DORF JUS	5,50
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



DANIEL MATTERN, RHEINHESSEN

SAUVIGNON BLANC „GLÜCK, GLÜCK, GLÜCK“, DRY

THIS SAUVIGNON BLANC IS PARTICULARLY FRUIT-DRIVEN. ON THE NOSE AROMAS OF GRAPEFRUIT, PASSION FRUIT AND GOOSEBERRY EMERGE. CRISP AND FRESH ON THE PALATE, AROMATIC AND CLEAN. NICELY DRY, WITH PLENTY OF FRUIT. 39,80



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. 31,80

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



CARLO SCHMITT, MOSEL

RIESLING „VOM SCHIEFER“, DRY

FRESH AND YOUTHFUL ON THE NOSE, THIS RIESLING SHOWS A TAUT, COMPACT STRUCTURE. PRECISELY VINIFIED AND SIMPLY A PLEASURE IN THE GLASS. 38,80



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. 38,80



JURTSCHITSCH, KAMPTAL, ÖSTERREICH

GRÜNER VELTLINER „RIED LOISERBERG“



CRISP, PRECISE AND STRAIGHT TO THE POINT. GREEN APPLE, CITRUS AND A TOUCH OF WHITE PEPPER, JUICY, ELEGANT AND CARRIED BY A FINE MINERAL FRESHNESS. A WINE THAT KEEPS YOU COMING BACK FOR THE NEXT SIP. 44,90

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. 33,80



WEINGUT SECKINGER, PFALZ

BLANC DE NOIR, DRY



THIS PALE WINE MADE FROM RED PINOT NOIR GRAPES IS A REAL DISCOVERY. LIGHT LIKE A WHITE WINE, WITH A SUBTLE SPICE FROM DARK GRAPES. FINE ACIDITY AND NOTES OF YELLOW FRUIT EVOKE THE STYLE OF A KABINETT WINE. YOU'LL HAPPILY ENJOY A SECOND BOTTLE - OR EVEN A THIRD. 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. 36,80

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. 39,80

RED WINE - BOTTLE 0,75L

WEINGUT LERGENMÜLLER, PFALZ

MERLOT, DRY

THIS MERLOT SHOWCASES ELEGANT AROMAS OF DARK CHERRIES AND A FRUITY, SPICY BODY. 31,80



LISA BUNN, RHEINHESSEN

PINOT NOIR, DRY

A TYPICAL LIGHT, PALE RED PINOT NOIR. RED BERRY AROMAS ON THE NOSE ARE COMPLETED BY DELICATE OAK NOTES, HINTS OF DARK CHOCOLATE AND CHILI. ON THE PALATE, RIPE STAWBERRY DOMINATES, SUPPORTED BY LIVELY TANNINS. THE FINISH REVEALS GENTLE SOFTNESS, FRUIT AND A FINE TOUCH OF ACIDITY. 44,80



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. 42,80



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. 79,80



BERGDOLDT-REIF & NETT, PFALZ

AVANTGARDE MERLOT, DRY

A MEDIUM-BODIED WINE WITH FINESSE AND REFINEMENT. ATTRACTIVE SMOKY AND PLUM NOTES ON THE NOSE. SILKY ON THE PALATE, WITH FRESH, ELEGANT FRUIT AND VERY WELL-INTEGRATED ACIDITY. 45,80

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

18,90

VINEYARD PFANNEBECKER, RHINEHESSEN

GRAUBURGUNDER, DRY

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

8,50

18,90

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

18,90

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 CUVEE:
YOU DON'T WANNA STOP!

8,50

18,90

SECKINGER WINERY, PALATINATE

BLANC DE NOIR, DRY

MADE FROM PINOT NOIR, YET BRIGHT AND LIGHT LIKE A WHITE WINE.
DELICATE SPICE FROM DARK GRAPES MEETS FRESH ACIDITY
AND NOTES OF YELLOW FRUIT. ELEGANT, EASY AND
REMINISCENT OF A FINE KABINETT-STYLE WINE.

12,90

25,50

WEINGUT LEITZ, RHINEHESSEN - EINS-ZWEI-ZERO - NON-ALCOHOLIC

THIS RIESLING IS INCREDIBLY FRESH, WITH CLASSIC AROMAS
OF LIME AND CITRUS FRUITS ON THE NOSE.
IT OFFERS A DRY AND LONG FINISH –
REMARKABLE FOR A NON-ALCOHOLIC WINE.

8,50

18,90



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.

8,90

19,90

**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.

8,90

19,90

**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

ROSÉ

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

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

8,90

19,90



BEER

	0,3 l	0,5 l
„DORF-BRÄU“ PILSNER, DRAFT BEER	4,20	6,20
DUCKSTEIN DARK, DRAFT BEER	4,50	6,90
SHANDY (BEER WITH LEMONADE)	4,20	6,20
HOLSTEN ALCOHOLFREE	4,80	
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

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 AND TEA

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
TEA BY THE GLASS (e.g. Earl Grey, Peppermint, Chamomile, Fruit)	3,80

WATER AT THE TABLE WILL BE CHARGED WHEN OPENED.



SPIRITS - THE DORF WAY

BEFORE 0,05 l

BELSAZAR WHITE / ROSÉ	5,80
APEROL	5,80
CAMPARI BITTER	5,80
SHERRY	5,80

HARD LIQUOR 0,04 l

HAVANA CLUB 3 JAHRE	6,50
VODKA THREE SIXTY	6,50
WHISKEY BALLENTINES	6,50
GIN GORDON'S	6,50
GIN TANQUERAY	7,80

LONGDRINKS 0,2 l

CUBA LIBRÈ	10,80
WODKA LEMON	10,80
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
LAVENDER GIN TONIC (ALCOHOL-FREE ON REQUEST)	12,50

EAU DE VIE – BRIGITTA RUST 0,02 L

HASELNUSSGEIST	9,80
ZWETSCHGENBRAND	9,80
MARILLENBRAND	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
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