Das Dorf

Food & Drinks

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

11/26

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 COSIEST 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

‚THE COSY DUCK'
FINEST **SMOKED DUCK BREAST,** NESTLED ON A BED OF FRESH ROCKET LEAVES
AND DRIZZLED WITH OUR DELICIOUS WILD BERRY DRESSING.
FINISHED WITH CRUNCHY WALNUT KERNELS. 17,90

‚CARPACCIO GOES VEGAN!'
OUR **BEETROOT CARPACCIO** PROVES THAT CARPACCIO DOESN'T ALWAYS HAVE TO BE MADE WITH MEAT. LAMB'S LETTUCE AND FRUITY CHERRY TOMATOES, DRESSED WITH OUR SIGNATURE DORF MUSTARD DRESSING, COMPLETE THIS DELICIOUS COMBINATION. 11,90
WHY NOT ADD SOME OVEN-BAKED GOAT'S CHEESE? 15,90

SOUPS – MOUSILIN

‚EVER HEARD OF WINTER ASPARAGUS?'
THIS **CREAMY PURÉED SALSIFY SOUP** SHOWS EXACTLY WHY THIS WONDERFUL WINTER VEGETABLE IS OFTEN REFERRED AS WINTER ASPARAGUS.

- SERVED IN GRANDMOTHER´S JAR. 10,90

‚HOT CHESTNUTS!'
A VELVETY, AUTUMN-INSPIRED **CHESTNUT SOUP** - GUARANTEED TO WARM YOU UP!
TOPPED WITH OUR HEARTY HOMEMADE DORF BREAD CROUTONS.

- SERVED IN GRANDMOTHER´S JAR. 11,90

VEGETARIAN DISHES - INBIZLIN

‚READY FOR WINTER!‘
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

‚YOU CAN NEVER HAVE TOO MUCH TRUFFLE!‘
OUR **GNOCCHI FILLED WITH RICOTTA AND TRUFFLE,**
SERVED IN DELICIOUS TRUFFLE BUTTER AND TOPPED WITH MARINATED ROCKET
AND FRESHLY SHAVED GRANA PADANO. 23,90
ALSO AVAILABLE WITHOUT CHEESE. 21,90

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

‚VEGAN BREAD DUMPLINGS - IS THAT EVEN POSSIBLE?‘
HOMEMADE SEMMELKNÖDEL ON A BED OF BEETROOT PURÉE,
ACCOMPANIED BY OUR DELICATE WHITE WINE SAUCE
AND A FRESH SPINACH SALAD WITH MUSTARD DRESSING. 20,90

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

‚MR. PIKE-PERCH IS TAKING THE DAY OFF!‘
OUR **PAN-FRIED PIKE-PERCH FILLET** RESTS ON A BED OF WONDERFULLY
CREAMY RISOTTO, WITH TENDER WILD BROCCOLI RESTING RIGHT ALONGSIDE IT.
A DELICATE WHITE WINE SAUCE COMPLETES THIS COSY TRIO. 29,90

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

MAIN DISHES
GERMAN'S FAVOURITE FOOD

‚WHAT A CHEEK!'
TENDER BRAISED BEEF CHEEK, SLOW-COOKED AT A LOW TEMPERATURE TO PERFECTION, ACCOMPANIED BY FLOWER SPROUTS, FINE CELERIAC AND POTATO PURÉE AND OUR SIGNATURE THYME-INFUSED DORF JUS. 28,90

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

‚BEEF HEAVEN!'
OUR BEAUTIFULLY PINK, PAN-SEARED **RIB-EYE STEAK** (APPROX. 220G),
SERVED ON A BED OUF BRAISED, COLOURFUL POINTED CABBAGE. ACCOMPANIED BY HEARTY POTATO WEDGES AND OUR DELICIOUS HOMEMADE DORF HERB BUTTER. 34,90

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

‚DUCK, DUCK AND MORE DUCK!'
TENDER BRAISED **DUCK LEG,** PREPARED THE TRADITIONAL WAY
AND SERVED WITH HOMEMADE RED CABBAGE, CHESTNUTS, POTATO DUMPLINGS AND OUR WONDERFUL SIGNATURE DORF JUS. 28,90
OR WHY NOT GO FOR TWO DUCK LEGS? 34,90

WE RECOMMEND A GLASS OF ZWEIGELT OR A BOTTLE OF AVANTGARDE MERLOT BY BERGDOLDT, REIF & NETT

‚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 GRÜNER VELTLINER ‚RIED LOISERBERG'.
OR EVEN A GOOD OLD BEER... OR TWO, OR THREE, OR...

DESSERT – LOKHAFT ENGILLIH

TRADITIONAL ‚KAISERSCHMARRN'
HOMEMADE MINCED AND **SUGARED PANCAKE**,
WITH RAISINS AND SOUR CHERRY 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 DELICATELY MELTING CINNAMON ICE CREAM. 13,90

WE RECOMMEND A GLASS OF BLAUFRÄNKISCH, OR ESPRESSO MARTINI

WARM APPLE CRUMBLE
JUST THE THING FOR COLD, DARK DAYS!
SERVED WITH CREAMY BOURBON VANILLA ICE CREAM 12,90

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 POTATO WEDGES	4,50
PORTION OF VEGETABLES	4,50	PORTION OF RISOTTO	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, **ROTWEINCUVÉÉ, 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