



– Winter Menu –

History of the Alte Dorfmuhle

13. Jh. n. Ch.



You are located in the perhaps oldest and greatest mill in the town of Auerbach. First mentioned in 1475, it was called "unterste Mühle".

1475

It is assumed however, that our mill is a lot older. Already at the end of 13th century the mill served the "Auerbacher Schloss" with water.

1650

During the Thirty Years' War (1618-1648), every Auerbach mill was destroyed, among them our Dorfmuhle. Not until 1650, when the Dorfmuhle was rebuilt, there was no mill in the

1788

town of Auerbach.



1788 Christian Männel breakaway the mill and rebuilt it again. With the help of many millers, the mill was built in the shape we know today.

1984

The first gastronomy was established by Peter van Deun. With lots of love and details, he made a café and wine restaurant, called "Alte Dorfmuhle".



1987

For Anton and Astrid Como, it was very important to use the best regional resources for their meals. Everything is self-made. Up to today, we live the principle of a healthy and natural kitchen.

2016

Since then, Martina Dorsheimer, Nicolas Kresbach, Christoph Scheunemann and Ante Strinic have played a key role in shaping the mill.

Alexandra Como, Jannis Como, Celine Holschuh and Tomislav Strinic are currently leading our wonderful team.

Starters and Side Dishes

Flädle-Suppe	5,40€
Beef broth with pancake stripes	
Small Salad	5,80€
with balsamic or a daily dressing ¹	
Olives	6,50€
Portion of greek kalamata olives, marinated in herbs and garlic oil	
Brotkörbchen	5,80€
Bread from Bäckerei Blüm with sour cream	
Odenwälder Forell'sche	8,50€
half a smoked trout with beetroot and horseradish mousse with fresh bread	

Meals for the small appetite

Unser hausgemachter Kochkäs'	9,80€
melted, viscous cheese, butter, caraway seeds with bread from Bäcker Blüm	
Handkäs' Salat	10,20€
german sour milk cheese with onions and bread from Bäckerei Blüm	
Zweierlei	9,80€
pair of wiener sausages ^{2,3,4,5} with homemade potato salad	
Kleines vegetarisches Schmankerl	8,80€
Roasted potatoes with sour cream	
Large Salad	11,80€
with balsamic or a daily dressing ¹	

For meat lovers

Metzger Veters geniale Kochkäs'-Bratwürste² 16,80€
pair of sausages with Kochkäs' inside, with potato salad or roasted potatoes

Zwei Schnitzelchen vom hessischen Schwein / Two Schnitzel from pig
- purely breaded 16,80€
- with hearty gravy 17,80€
- mit Kochkäse (melted cheese) 18,20€
with potato salad or roasted potatoes

Rumpsteak from the austrian bull 27,80€
with herb butter or onions, in addition seasonal grilled vegetables and roasted potatoes

Meatballs from hessian game 18,50€
two homemade meatballs from wild boar and venison,
with rosemary-triplets-roasted potatoes

Vegetarian Dishes

Ask us about our small portions if you like!

Hearty grilled vegetables 15,80€
grilled vegetables with boiled potatoes and our fine with white wine sauce or vegan tomato souce

Baked Feta Cheese 16,20€
Feta cheese (sheep and goat mild) with savoy and carrot, backed with garlic oil and bread

Our homemade Käsespätzle 15,60€
Spätzle with cheese and dairy, combined with a small salad

Vegane rote Linsenfrikadellen 15,80€
vegan patty¹ made of red lentils and vegetables, in addition an apple-ginger-chutney and a small salad with tahin-dressing

Declaration of the additives in the sausage products of our butchers, as well as the usual sulphites in wine and balsamic vinegar:

1) sulfurized 2) with phosphate 3) with preservative 4) with antioxidant
5) with stabilizer 6) with acidifier

Cold Beverages

Mühlenwasser – filtered Water	0,2 l	2,00€
sparkling, medium and still	0,4 l	3,20€
	1,0 l	4,20€
Bottle of Water	0,25l	3,20€
medium or still	0,75l	5,20€
Homemade Lemonade ⁵	0,2 l	2,90€
with certified organic fruites and lemon juice	0,4 l	4,40€
Every Juice	0,2l	3,20€
Every Juice mixed with water	0,2l	2,90€
	0,4l	4,40€

Apple
Currant
Red Grape
Passion Fruit
Cherry
Orange
Banana (Kelterei Keil)
Rhubarb (Rapps Kelterei)



KELTEREI
krämer

Apple Cider from Kelterei Krämer	0,25 l	3,40€
pure, sour or sweet	0,5 l	4,90€

You won't believe, but...

...we have no coke or other fizzy drinks. We like to support regional companies better than large corporations. As an alternative you can choose our homemade lemonade or juices.

Draft beer from Braustüb'l & Grohe

Braustüb'l – Jakob and Johann Adam Rummel founded the brewery and restaurant „Zur Eisenbahn“ in 1847 - a success story of family business.

Since 170 years, they brew a traditional, honest and especially local beer. We are convinced by the familial relationship and fair transparency and are very happy to work with a regional brewery.



Braustüb'l Pilsner

Pils beer

0,3 l	3,60€
0,5 l	5,00€

Braustüb'l Radler

Braustüb'l Pilsn with sinalco lemonade

0,3l	3,60€
0,5l	5,00€

Braustüb'l Weißbier

Braustüb'l Wheat beer

0,3 l	3,60€
0,5 l	5,00€



Grohe – Grohe came up 1899, when Gabriel Grohe adopted the brewery „Zum Erbacher Hof“. They have been brewing beer there since 1838. The story was interrupted by second world war, because the brewery became a heap of ruins. In 1948, they began to brew beer again and so they have continued their 170 years old tradition. Wolfgang Köhler has managed Braustüb'l for more than 30 years now.

Grohe Helles

Lager

0,3 l	3,80€
0,5 l	5,20€

Bottled beer from Braustüb'l & Grohe

Braustüb'l Weißbier non-alcoholic isotonic wheat beer without alcohol	0,5 l	5,00€
Braustüb'l Weißbier Dunkel Wheat beer with a dark color, top-fermented and an intense flavor	0,5 l	5,00€
Braustüb'l Kristall Weizen Wheat beer with a cristal clear color and a slice of lemon, top-fermented and a refreshing flavor	0,5 l	5,00€
Braustüb'l Pils non-alcoholic refreshing beer flavor without alcohol	0,33 l	3,80€
Braustüb'l Helles naturtrüb bitter-sweet beer	0,33 l	3,80€
Grohe Weizen top-fermented wheat beer with a fruity flavor	0,5 l	5,20€

Bottle beer cabinet



Rothaus - The brewery Rothaus came up in 1791 through the Benediktinerkloster St. Blasien and the restaurant "Zum Rothen Haus". Edwin Nägele sold the beer in 0,33 l bottles, although it was common to drink beer in 0,7 l bottles. Nevertheless or maybe because of the unusual size Tannenzäpfle became very popular and appreciated.

Tannenzäpfle aromatic, refreshing flavor	0,33l	3,90€
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Andechs Klosterbrauerei – Cloister Andechs is located on the Heiligenberg in the south of Ammersee. The monks of Benediktiner have been brewing their beer there since 1455. This very day Cloister Andechs is a beautiful place for hikers and thirsty people.

Andechs Vollbier Hell classic bavarian lager	0,5 l	5,20€
Andechs Weißbier Hell classic bavarian wheat beer	0,5 l	5,20€
Andechs Doppelbock Dunkel intense double beer	0,5 l	5,40€



Gaffel Kölsch – The story of Gaffel Kölsch began 1302 with a fountain in northern Cologne. The brewery “Zum Lysten“ started 700 years ago and is still a private brewery. The Gaffel brewery was established in 1902 from the Becker family. “Gaffel“ is the nickname of a special fork.

Gaffel Kölsch Kölsch beer	0,33 l	3,90€
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Augustiner Bräu – Augustiner descended from the oldest brewery in Munich. With Hofbräu it's the only company, which isn't part of an international brewery. Fascinating: Although Augustiner is really popular, they don't spend any money on advertisement.

Augustiner Helles bavarian bottom-fermented lager	0,5 l	5,40€
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Tyskie Brauerei – The Tyskie brewery is a polish beerbrand, which originates from a city named Tychy. Being one of the oldest breweries, it belonged to the family Promnitz ever since 1629 and was administrated by the chieftain of Pless as of 1861. Due to reforms and state-directed economy the brewery grew and gained entrepreneurial autonomy and independence. Then, in rapid succession to the privatization in 1989, the corporation was bought by SAB Miller.



Tyskie Gronie

clear pils with slight sweet flavor

0,5 l 5,20€



Störtebeker Braumanufaktur – The Störtebeker brewery was founded 1827 as “Stralsunder Vereinsbrauerei“ and supplied the „Ostseebäder“ in the imperial florescence. After economic problems due to second world war, Störtebeker was bought and rescued by a company group. The most successful beer is

Störtebeker Bernstein. Eponym is the legendary pirate Klaus Störtebeker.

Bernstein Weizen

refreshing wheat beer

0,5 l 5,40€

Schwarzbier

dark beer

0,5 l 5,40€

Kandi Malz – Sweet drink without alcohol and very wholesome for breastfeeding moms. Kandi Malz is the perfect refreshment with natural vitamins, grape sugar and a special taste.



0,33 l 3,60€

Our Wine Cellar

Weingut Rothweiler

In the beginning of 1990 Astrid and Anton Como met Hanno Rothweiler for the first time. With his wine booth, Hanno is one of the initiators of the “Weinlagenwanderung“, a regional hiking event through the vineyards. Hanno and the Alte Dorfmuhle will never divorce and also after many years, Hanno is still the most sympathetic and innovative vintner for us!



hanno rothweiler



White wine

	0,1 l	0,2 l	Flasche
Riesling ¹ dry, sour	4,00€	6,50€	24,00€ (1l)
Grauer Burgunder ¹ dry, intense	4,00€	6,50€	24,00€ (1l)
Weißer Burgunder ¹ dry, subtle	5,20€	7,80€	25,00€

Red wine

Merlot ¹ dry, full-bodied	5,20€	7,80€	25,00€
Rothweilers Rot ¹ - Cuvée Composition	5,40€	8,20€	26,00€
St. Laurent ¹ dry, subtle, full-bodied	6,20€	9,80€	27,00€

Rotling

Rotling ¹ fine, berry-flavor	4,60€	7,60€	24,00€
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RheinTerrassenHof – Familie Janß

„Our company was founded in 1702. Wolfgang and Petra took over the vineyard from Wolfgang’s Parents in 2003. Therefore we can look at a 300-year old family tradition, which now manufactures characteristic wine with three generations living under one roof.

All grape-varieties are harvested in fall in the vineyards are taken care of ourselves through the whole year. That either happens manually or with machines and according to the degree of maturity.

Since 7 years we refrain from using glyphosate, which reflects on our very healthy vines. As a result of our really gentle production, the wines in our wine cellar gain an individual, fruity and very typical flavor. Until a long period of ripening, the wine is domestically filled in bottles. Our wines won’t see any animal products, so everything is vegan.“



	0,1 L	0,2 L	Flasche
White wine & rosé			
Würzer¹ süß discreet, enjoyable sweetness	4,00€	6,50€	21,00€
Merlot Blanc de Noir¹ slightly, salmon-coloured with a beautiful fruit nuance	4,60€	7,60€	23,00€
Trilogie Rosé¹ lively and fine rosé cuvée	4,40€	7,20€	22,00€
Red wine			
Dornfelder¹ simple red wine with mediterranean flair aged in wood barrel	4,20€	6,80€	22,00€ (1L)

Geheimrat Schnell – organic viniculture

For over 45 years, the winery Geheimrat Schnell from Guntersblum in Rheinhessen has been popular for their ecological wine culture. Rheinhessen is located at the north-west ending of the Oberrheingraben. In the north and east, the Rhein forms the natural boarder of the region. Due to the geological history, Rheinhessen is also the “Land of the thousand hills“ with marly, mud- and loess soil. Rheinhessens’ climate is perfect for wine growing, because it belongs to the warmest and driest areas in Germany. The ecological and organic wine growing also considers aspects of environmentalism. Soil care and biodiversity play an important role here. The Demeter certification guarantees biodiversity in the vineyard in compliance with strict specifications for the use of preparations and fertilizers. Even after the organic wine has been aged in wooden barrels, the use of natural corks is a must.



GEHEIMRAT
SCHNELL

BIODYNAMISCHER WEINBAU



White wine	0,1 l	0,2 l	(1L) Flasche
2020 Guntersblumer Riesling ¹ simple, straightforward, dry riesling	4,40€	7,20€	24,00€
2020 Guntersblumer Silvaner ¹ dry, earth-fruity wine	4,60€	7,60€	25,00€
2020 Guntersblumer Morio Muskat ¹ light, dry with a fruity floral bouquet of nutmeg	4,80€	7,80€	26,00€
2020 Guntersblumer Golden Ratio ¹ , QbA Semi-dry, wonderfully fruity cuvée with sparkling acidity	5,20€	8,40€	27,00€

Red wine

2019 Regent Rot ¹ delicately fruity, deep red and dry	4,80€	7,80€	26,00€
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Spritzer

	0,2 l	0,5 l
With white wine ¹	4,20€	7,20€
With rosé ¹	4,50€	7,80€

Sparkling wine & semi-sparkling wine

Rothweilers Brut ¹ traditional bottle fermentation	0,75 l	42,50€
Rothweilers Staccato ¹ bottle of white, dry semi-sparkling wine		24,50€

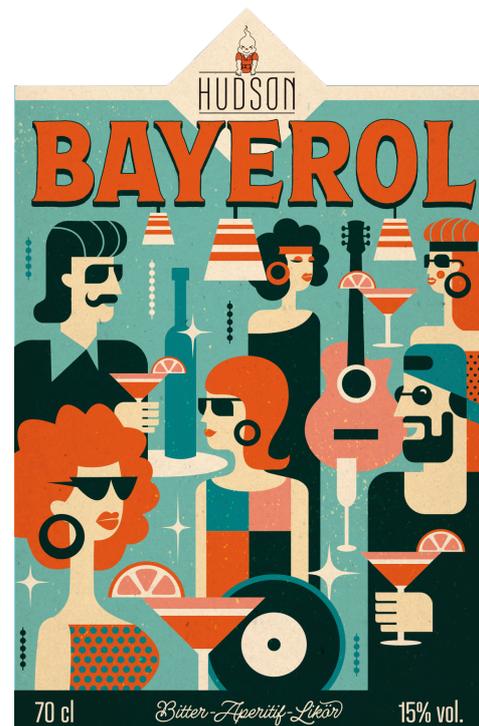
Aperitifs

Rothweilers Staccato ¹ white, dry semi-sparkling wine	0,1 l	4,20€
Our Mühlenspritz ¹ glas of Staccato with our lemonade sirup, fresh mint and a bit sparkling water	0,2 l	7,20€

Our regional Aperol-Alternative

The Hudson BAYEROL has been on the market since May 2021 and within a very short time has found many fans inside and outside of Bavaria. It is characterized by its subtle bitter note, which is balanced by various herbs, bitter orange and lemon.

Bayerol-Spritz ¹	8,50€
Hudson BAYEROL with staccato, crushed ice and orange	



Liquor

„We love the region of the Odenwald, the local nature and the huge and old tradition of agriculture for fruits, which stand for sustainability of the agriculture. That's why we decided to set up a small production of fruit brandies, liqueurs and jams here. Our beautiful old landmarked „Hofreite“ was ideal for this. Some time ago we found distilling rights and were able to open our small distillery, incidentally the first in the Odenwald.“

Familie Gehrig aus Litzelbach



	2cl	4cl
Hölzerlips' Kräuter – herb liquor with honey	5,80€	7,80€
Odenwälder Blutwurz – spirit out of beer and herbs	5,80€	7,80€
Brand aus Apfelwein – stored in oak barrel – A limited and award-winning precious drink –	7,20€	9,80€

Hanno Rothweilers Liquor

	2cl	4cl
Aprikosenbrand – apricot	5,40€	7,20€
Birnenbrand – pear	5,40€	7,20€
Haselnuss Schnaps – hazelnut	5,40€	7,20€
Tresterbrand „Grappa“ - pomace brandy	5,80€	7,80€

Our classic from here

	2cl	4cl
Odenwälder Bub – bitter herb from Hesse	4,20€	6,80€

Coffee Classic



Black coffee*	2,90€
Large black coffee*	4,40€
Espresso*	2,60€
Macchiato +0,20€	
Doppio*	3,80€
Macchiato +0,40€	
Cappuccino	3,50€
one espresso* with milk foam	
Coffee Late	4,50€
two espresso* with milk foam	

„Only coffee of the best quality is used to produce our coffee, mainly Highland Arabica. It originates from many parts of the world such as Central and South America, Southeast Asia and East Africa. Concerning the supply of our coffeebeans, we pay attention to "fair trade" goods, so that we can offer you our coffee with a clear conscience.

*caffeinated, ask about our decaffeinated coffee if you like

We have oat milk as alternative.

But it is only through the professional long-term roasting in the drum roaster, that each coffee gets its distinctive and typical aroma. The roasting process itself takes about 15 minutes at a temperature of 220°C-240°C. After the bean has "cracked open" and the desired roast color has been reached, the coffee is immediately cooled in the cooling sieve and then packaged.“

...hot drinks continued

Hot Chocolate with whipped cream	4,80€
with fine swiss chocolate, hot milk and if you like whipped cream	
Hot Milk with honey	4,20€
Hot fish pressed lemon	3,80€

...with alcohol

	0,2l
Janß' Winzer-Glühwein ¹	3,80€
red, mulled wine	
Hausgemachter heißer Äpfel	3,80€
Krämers apple cider, seasoned for winter	

Teatime

We serve different types of tea, if you want with fresh milk.
3,40€

Royal Garden - Darjeeling
black tea

Assam Mokalbari
black tea

China Jasmin
green tea

Bio-Nebeltee
green tea

Tropenhimmel Mild
fruit tea

Mond & Sterne Rooibos
rooibos vanilla tea

Schweizer Kräutertee
herb tea

Bio-Pfefferminze
peppermint tea

Bio-Kamillenblüten
chamomile tea

Alte Dorf­mühle online



www.altedorfmuhleauerbach.de
Facebook: @AlteDorfmuhle
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Dorf­mühle-HotSpot: willkommen



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