



– Spring Menu –

The History of the Mill...

13. Jh. n. Chr.



You find yourself in the oldest and largest mill in the Auerbach district. The first reliable mention of the mill, then called "Unterste Mühle" (Lowest Mill), dates to 1475.

1475

During the Thirty Years' War from 1618 to 1648, all the mills in Auerbach were destroyed, including the Dorfmühle. The village itself stood deserted. It wasn't until 1650 that the Dorfmühle was rebuilt.

1650

In 1788, it was completely demolished and rebuilt by the then mill owner, Christan Männel. The layout of the mill was probably identical to what it is today.

1788



Many millers have worked in the Dorfmühle since then.

In 1984, Peter van Deun took a liking to the venerable property and gave it new life. With great attention to original detail, the café and wine tavern of the "Alte Dorfmühle" were created.

1984

Anton and Astrid Como ran the rustic restaurant for many years, always committed to using the best raw materials and making everything themselves. This idea of a healthy and natural cuisine may be nothing new today, but here it was and is lived. As a result, many regular sympathizers have found their way to the mill in the last 30 years.

1987



In the spring of 2016, a new generation took over the helm and the premises of the Alte Dorfmühle were extensively renovated. However, the tradition of fresh and honest cuisine with mainly regional ingredients has remained unchanged.

2016

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

Currently, Alexandra Como, Jannis Como, Céline Holschuh, and Tomislav Strinic lead our wonderful team.

May the mill continue to "clatter" forever...

Welcome to the Alte Dorfmühle Auerbach and our spring menu!

Since the very beginning, our kitchen has only cooked with fresh and authentic ingredients. We never use ready-made products or powders to make sauces because our dedicated chefs make almost all of our delicacies themselves. We only source products like our Kochkäsebratwurst (a type of cheese infused sausage) from selected partners. Everything else, from our lentil patties to our "Spaetzle" to our potato salad, as well as all our sauces and dressings, is carefully handcrafted fresh for you.

We source our ingredients regionally wherever possible, and we strive to use products certified with the quality and origin label "Geprüfte Qualität - Hessen" (Verified Quality - Hessen). We work with our fresh partner "FRIPA" in Bensheim, a family-run business that is dedicated to marketing regional products. In addition, we have several smaller partners from whom we source a good portion of our dairy products, tasty potatoes, and the aforementioned amazing Kochkäsebratwurst.

With our four seasonal menus and our changing monthly menus, we aim to take another step towards more regional and sustainable cuisine. By using more of the seasonal produce that our region offers, we support local agriculture and producers, shorten transportation routes, and can enjoy a wonderful culinary diversity on our plates.

Of course, this means that some beloved classic recipes may change throughout the year. For example, in winter, we don't have crisp lettuce, but rather tender field greens. Mediterranean vegetables are also not available, but savoy cabbage, different types of kale, and other winter vegetables are equally delicious when prepared properly.

So let's discover and taste the seasons of our region together!

– Enjoy your meal! –

If you would like to learn more about our company culture, our suppliers, and our team, please feel free to browse to the end of the menu and read the last pages before your meal is served - then you can enjoy it with an even better conscience.

In Proud Cooperation with:



Starters

Flädle-Suppe (Pancake soup)	6.90€
Pancake strips in a fine beef broth, both homemade	
Side Salad	6.90€
Crisp salad of the season with some chicory, served with our raw vegetable salads and homemade daily or balsamic dressing ¹	
Bread basket	7.20€
With fresh bread from the Blüm bakery in Bürstadt and herbal dip made from curd from the Hüttenthal dairy in the Odenwald	
Olives	7.90€
Portion of Greek Kalamata olives marinated in herb and garlic oil, served with fresh bread from the Blüm bakery	
Odenwald trout cream	8.80€
Cream made from Kalamata olives, sun dried tomatoes, capers, garlic, and smoked Odenwald trout, served with fresh bread from the Blüm bakery	

Snacks

Our homemade Kochkäse' (a type of cheese)	12.00€
With caraway, Musik (a type of onion) and fresh bread from the Blüm bakery	
Handkäse' salad	12.80€
Hüttenthaler Handkäse (a type of cheese) diced and marinated in vinegar and oil served with onions, Hüttenthaler butter, and fresh bread from the Blüm bakery	
Green sauce	11.80€
Homemade green sauce served with two organic eggs and boiled potatoes	
A small vegetarian treat	10.90€
Tasty roasted potatoes from the Weberhof in Groß-Umstadt, served with our herb dip	
A large Mühlensalat	13.60€
Crisp seasonal salad with some chicory, our raw vegetable salads, and self-made daily or balsamic dressing ¹ , with the option of either feta cheese (15.20€) or turkey breast pieces (15.80€)	

Craving meat...

Metzger Vettters ingenious Kochkäs'-Bratwurst² 19.80€

two bratwursts with 40% cheese directly in the sausage meat - that's why they're so tender! Served with our roast potatoes

Two small pork schnitzels from Hessian pork

- „just“ breaded 19.80€

- with mushroom cream sauce 20.80€

- with homemade Kochkäse 21.40€

always accompanied by our roast potatoes

Rump steak from German heifer 31.40€

with homemade herb butter or hearty braised onions,
served with seasonal vegetables, roast potatoes, and a dash of garlic oil

Stuffed minced beef steak 21.80€

homemade minced beef steak, stuffed with feta cheese, served with Ajvar,
our white cabbage salad, roast potatoes and a dash of garlic oil

... or rather vegetarian?

We are happy to serve smaller portions where possible.

Hearty vegetable platter 18.20€

whatever the season offers in vegetables, served with boiled potatoes
and a fine white wine cream sauce or vegan tomato sauce

Baked feta cheese 19.20€

authentic feta made from sheep's and goat's milk, baked on a bed of mediterranean
vegetables with garlic oil, served with fresh bread from the Blüm bakery

Our homemade cheese Spaetzle 18.20€

hearty cheese spaetzle made in-house with caramelized onions,
served with a side salad with the daily or balsamic dressing¹

Vegan red lentil patties 18.00€

vegan patties¹ made from red lentils and vegetables,
served with a fruity apple-ginger chutney and a side salad with sesame dressing

Bei Fragen zu Allergenen wenden Sie sich gerne an unser Servicepersonal.

Deklaration der Zusatzstoffe in den Wurstwaren unserer Metzger sowie der üblichen Sulfite in
Wein und Balsamico Essig:

1)geschwefelt 2) mit Phosphat 3) mit Säuerungsmittel

- Cold Drinks -

Mühlenwasser – filtered table water	0.2 l	2.20€
sparkling, medium, or still	0.4 l	3.40€
	1.0 l	4.40€
 Elisabethen mineral water	0.25l	3.20€
sparkling or still	0.75l	5.20€
 Homemade Lemonade ³	0.2 l	3.00€
made with organic fruits and citric acid	0.4 l	4.50€
 All fruit juices	0.2l	3.20€
	0.4l	5.20€
 All juice spritzers	0.2l	3.00€
	0.4l	4.50€

Apple juice (cloudy)
 Blackcurrant nectar
 Red grape juice
 Passion fruit nectar
 Sour cherry nectar
 Orange juice
 Banana nectar (Kelterei Heil)
 Rhubarb nectar (Rapps Kelterei)



KELTEREI
kramer

Hard to believe, but ... ?!

...we actually do not serve Coke or Fanta, as we want to avoid artificial flavorings, just like in our kitchen. Our alternative is a homemade lemonade.

- Beers on tap from Braustüb'l & Grohe -

Braustüb'l – Braustüb'l is a family-owned brewery that has been producing local beer using traditional methods since 1847, when Jakob and Johann Adam founded the brewery „Zur Eisenbahn“ and thus laid the foundation for today's success story. We are convinced by the familiar relationship and fair transparency and are very happy to work with a regional brewery.



Braustüb'l Pilsner

a well-balanced Pilsner with a slightly bitter taste
straw yellow color, and pleasant bitterness

0.3 l	3.80€
0.5 l	5.20€

Braustüb'l Radler

Braustüb'l Pilsner with Sinalco lemonade

0.3l	3.80€
0.5l	5.20€

Braustüb'l Wheat Beer

top-fermented beer specialty with natural cloudy,
golden color, and pleasant fruity note

0.3 l	3.80€
0.5 l	5.20€



Grohe – Grohe came up 1899, when Gabriel Grohe adopted the brewery „Zum Erbacher Hof“. They have been brewing beer since 1838. The story was interrupted by second world war, because the brewery became a heap of ruins. However, in 1948 they already continued their old brewery tradition, which now lasts for more than 170 years. Grohe was taken over by Wolfgang Köhler from the „Brausübl“ family in 1989.

Grohe Helles

a gold-colored Helles with caramel malt
and high original wort that gives it
its incomparable full-bodied taste

0.3 l	3.90€
0.5 l	5.40€

- Bottled beers from Braustüb'l & Grohe -

Braustüb'l non-alcoholic Wheat Beer isotonic thirst-quencher, rich in minerals Top-fermented, fresh and naturally cloudy	0.5 l	5.20€
Braustüb'l Dark Wheat Beer the dark brother of the light wheat beer, also top-fermented and naturally cloudy Joined by fruity aroma, bread-like and toasty impressions	0.5 l	5.20€
Braustüb'l Crystal Wheat Beer fermented with top-fermenting yeast in their own wheat fermentation cellar	0.5 l	5.20€
Braustüb'l non-alcoholic Pilsner full, refreshing beer enjoyment without alcohol	0.33 l	3.90€
Braustüb'l naturally cloudy Helles fine balance between sweetness and bitterness with ample maturity	0.33 l	3.90€
Grohe Wheat Beer naturally cloudy, top-fermented beer with a fruity taste and clove-like spiciness	0.5 l	5.40€

- Bottled Beer List -



Rothaus – Rothaus brewery was founded in 1791 by the Benedictine monastery of St. Blasien near the inn "Zum Rothen Haus," which has been documented since 1681. In 1956, as brewery director, Edwin Nägele introduced the Tannenzäpfle in the 0.33 l bottle. Despite or perhaps because of its unusual size, the Tannenzäpfle quickly found more and more fans.

Tannenzäpfle This beer is brewed with local aroma hops and summer barley malt, giving it a spicy and fresh taste	0.33l	3.90€
---	-------	-------



Andechs Klosterbrauerei – The Andechs monastery is located on the Heiligenberg at the southern end of the Ammersee. The Benedictine monks of the Andechs monastery have been brewing their beers since 1455. The brewing plant was completely renewed in 1972. Even today, the Andechs monastery is a beautiful pilgrimage site for hikers and thirsty people.

Andechs Vollbier Hell 0.5 l 5.40€
a classic Bavarian Helles beer with a sparkling taste

Andechs Weißbier Hell 0.5 l 5.40€
a refreshing, top-fermented wheat beer with a cloudy appearance

Andechs Doppelbock Dunkel 0.5 l 5.60€
a strong, full-bodied dark beer brewed according to the Benedictine brewing tradition



Brauhaus Faust – Founded in 1654 by Kilian Francois Mathieu Servantaine as Löwenbrauerei (Lion Brewery), the Faust Brewpub is the oldest Brewery in the Rhein Main Region and has been run by the Faust Family for four generations.

Faust Pils 0.33l 3.90€
sparkly and refreshing with a slight hop note

Faust Schwarzviertler 0.5l 5.40€
fiery dark specialty beer with notes of roasted malts, smoky caramel and dark chocolate

Augustiner Bräu – Augustiner beer comes from the oldest brewery in Munich, founded in 1328. The company "Augustiner Bräu," along with the Hofbräu, is the only one that does not belong to an international brewing giant. Fascinatingly, although its popularity is increasing every year, Augustiner Bräu does not spend any money on advertising!

Augustiner Helles 0.5 l 5.40€
bottom-fermented lager beer



Flensburger Brauerei – The Flensburger brewery was founded in 1888 and has been the northernmost brewery in Germany ever since. During Germany's economic miracle, bottled beer became more and more popular with the Flensburg Brewery being one of the pioneers of flip-top bottles. Even today, the family run company is Germany's number one seller of bottled beer in flip-top bottles.



**FLENSBURGER
BRAUEREI**

Flensburger Pilsner

full, refreshing beer with a strong hoppy character

0.33 l 3.90€



Früh Kölsch – Born into a brewer family, Peter Josef Früh opened the 'Cölner Hofbräu P. Josef Früh' in the autumn of 1904 after selling his first successful brewery Aposteln-Bräu. It quickly became a place of pilgrimage for people from Cologne and the surrounding area, being hailed the best Brewpub of the City. After a storied history, Früh introduced the Kölsch in the bottle in 1964.

Früh Kölsch

a full, quaffable Kölsch

0.33 l 3.90€

Vitamalz – Vitamalz contains 0.00% alcohol and is the perfect refreshment for the whole family. For everyone that wants a truly unique taste, no matter if big or small.

0.33 l 3.70€



- White Wines -

Hanno Rothweiler	0.1 l	0.2 l	Bottle
Riesling ¹ dry, acidic	4.20€	6.90€	28.00€(1l)
Grauer Burgunder ¹ dry, robust	4.20€	6.90€	28.00€(1l)
Weißer Burgunder ¹ dry, noble-fine	4.80€	8.20€	26.00€

Rhein Terrassen Hof

Bacchus ¹ sweet subtle, pleasant sweetness	4.20€	6.90€	22.00€
Blanc de Noir Merlot ¹ dry, light with beautiful fruit nuances	4.80€	8.20€	26.00€

Geheimrat Schnell

Riesling ¹ simple, straightforward, dry Riesling	4.40€	7.40€	30.00€(1l)
Silvaner ¹ dry, earthy-fruity wine	4.60€	7.80€	32.00€(1l)
Morio Muskat ¹ light, dry with a fruity, floral muscat bouquet	4.80€	8.20€	34.00€(1l)

Weingut Rothweiler

In the early 1990s, Astrid and Anton Como met Hanno Rothweiler and it didn't take long until Hanno's wines and the Alte Dorfmuhle were firmly connected. It can therefore be rightfully claimed that both fit together perfectly. The young winemakers of the past are more mature nowadays, but Hanno Rothweiler remains the most likeable, innovative, and consistent winemaker from the Bergstraße region for us.



hanno rothweiler

- Red Wines -

Hanno Rothweiler	0.1 L	0.2 L	Bottle
Merlot ¹ dry, full bodied	4.80€	7.90€	26.00€
Rothweilers Rot ¹ - Cuvée „The red fruit composition“ - Spätburgunder, Syrah, Dornfelder & St. Laurent -	4.90€	8.40€	27.00€
St. Laurent ¹ dry, noble-fine	5.50€	9.80€	32.00€

Rhein Terrassen Hof

Dornfelder ¹ dry, light red with a southern flair, aged in oak barrels	4.40€	7.40€	30.00€ (1l)
---	-------	-------	-------------

Geheimrat Schnell

Regent Rot ¹ finely fruity, deep red and dry refined with Spätburgunder	4.80€	8.20€	34.00€ (1L)
--	-------	-------	-------------

RheinTerrassenHof – Familie Janß

Our winery was founded in 1702 in Guntersblum and we, Wolfgang and Petra, took over the family tradition in 2003. With 3 generations under one roof, we produce wines of character. All grape varieties are cared for by us all year round in the vineyards and are harvested in autumn by machine or by hand. We have completely abandoned the use of glyphosate for 7 years, which is clearly reflected in our healthy vines. In our wine cellar, the wines are given their individual, fruity and typical taste through a very gentle maturation process and long ageing on the lees. Only after a long ageing process are the wines bottled at our winery. Our wines are processed without the use of animal products and are therefore all vegan. (Wolfgang & Petra Janß)



RHEIN TERRASSEN HOF
Wolfgang & Petra Janß 2003



anbau ohne
GLYPHOSAT

- Rotling & Rosé -

Hanno Rothweiler	0.1 l	0.2 l	Bottle
Rotling ¹ semi-dry, berry-fruity	4.60€	7.80€	25.00€

Rhein Terrassen Hof

Trilogie Rosé ¹ dry, sparkling and fine Rosé blend	4.40€	7.40€	24.00€
--	-------	-------	--------

Geheimrat Schnell – Biodynamischer Weinbau

The Geheimrat Schnell winery from Guntersblum in Rheinhessen has been representing ecological wine culture in organic viticulture for more than 45 years. Rheinhessen is climatically favored for viticulture, as it belongs to the warmest and driest areas in Germany. Ecological and biodynamic viticulture also takes into account aspects of environmental protection. Soil care and biodiversity play an important role in this regard. The Demeter certification guarantees biodiversity in the vineyard while complying with strict guidelines for the use of preparations and fertilizers. Even after the biodynamic wine has been aged in oak barrels, the use of natural cork is a must.



- Wine Spritzer -

	0.2 l	0.5 l
White wine spritzer ¹ with Riesling from Rhein Terrassen Hof	4.20€	7.40€
Rosé spritzer ¹ with Trilogie Rosé from Rhein Terrassen Hof	4.50€	7.90€

- Apple Wine -



Apple wine from Kelterei Krämer
pure, sour or sweetened

0.25 l	3.60€
0.5 l	5.10€

KELTEREI
krämer

- Sparkling Wine -

0.75l

Rothweilers Lemberger & Merlot Blanc de Noir Brut¹
Sparkling wine, traditional bottle fermentation

36.80€

Rothweilers Staccato White¹
aerated wine, dry

28.20€

- Aperitifs -

0.1l

Rothweilers Staccato White¹
aerated wine, dry

4.80€

0.2l

Unser Mühlenspritz¹

7.20€

Staccato with our lemonade syrup, fresh mint and a splash of lemon, topped up with some sparkling water

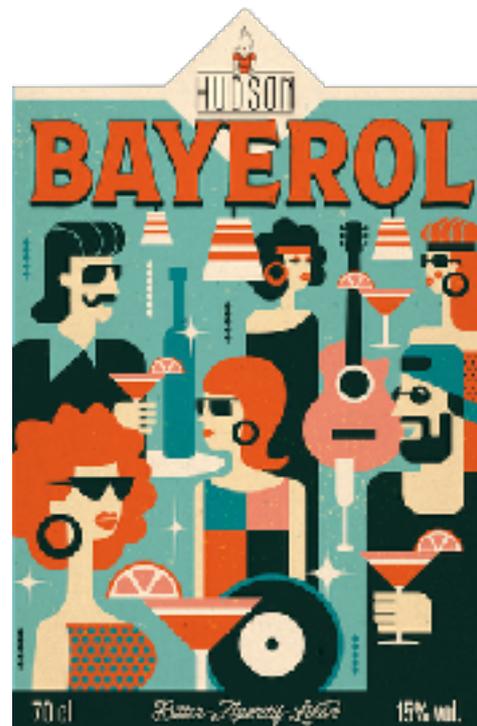
Unsere regional Aperol alternative

The Hudson BAYEROL has been on the market since May 2021 and has quickly gained many fans both inside and outside of Bavaria. It is characterized by its subtle bitterness, which is balanced with various herbs, bitter orange, and lemon.

Bayerol-Spritz¹

8.50€

Hudson BAYEROL poured over Rothweilers Staccato and sparkling water, served with ice and a slice of orange



- Hard Liquor -

„We love the Odenwald region, its nature, and the large old orchards that stand for the sustainability of the landscape. That's why we decided to start a small production of fruit brandies, liqueurs, and jams here. Our beautiful old listed courtyard was perfect for this. Some time ago we found distilling rights and were able to open our small distillery, the first one in the Odenwald.“

The Gehrig family from Litzelbach



	2cl	4cl
Hölzerlips' Kräuter – herbal liqueur with honey	5.80€	7.80€
Odenwälder Blutwurz – spirit made from beer and herbs	5.80€	7.80€
Brandy from apple wine – aged in oak barrels – A limited and award-winning noble distillate –	7.20€	9.80€

Hanno Rothweilers hard liquor

	2cl	4cl
Apricot brandy – also called „Marillenbrand“	5.50€	7.20€
Pear brandy – Williams - what else!	5.50€	7.20€
Hazlenut schnapps – it doesn't get any hipper than this!	5.50€	7.20€
Grape Marc brandy „Grappa“	5.80€	7.80€

The classic from the region

	2cl	4cl
Odenwälder Bub – Hessian herbal bitter	4.40€	6.80€

- Coffee Classics -



Cup of Wacker's coffee* 3.00€

Pot of Wacker's coffee* 4.60€

Espresso* 2.80€
as macchiato, extra 0.20€

Doppio* 3.80€
as macchiato, extra 0.40€

Cappuccino* 3.50€
single Espresso with milk foam

Milchkaffee* 4.80€
double Espresso in a pot with milk foam

*contains caffeine,
also available without caffeine upon request

As an alternative to fresh cow's milk, we offer
organic oat milk from Germany.

For the preparation of our coffee, only raw coffee of the highest quality and grade is used, mainly highland Arabica. This comes from many parts of the world such as Central and South America, Southeast Asia, and East Africa. When sourcing, we pay attention to "fair trade" goods, so that we can offer you our coffee with the best conscience. We practice expert long-term roasting in a drum roaster at a temperature of 220°C-240°C.

...even more hot drinks

Hot chocolate with cream 4.80€
made from the finest Swiss cocoa
stirred with fresh milk foam,
topped with whipped cream

Hot milk with honey 4.20€

Hot freshly squeezed lemon 3.80€

...with alcohol

Janß' winemaker's mulled wine¹ 0.2l / 4.50€
made from Dornfelder grapes, wintery spiced

- Tea Time -

Selection of different tea varieties, with fresh milk upon request.

3.50€

Royal Garden - Darjeeling

A fine, floral tea with the typical sweetness of the first harvest and beautifully crafted tippy leaves. The top quality from the best first flush time ensures a harmonious, highly aromatic taste.

Assam Mokalbari

A high-quality Assam from the upper Brahmaputra Valley with fleshy leaves and golden tips. Highly aromatic, slightly spicy taste in a copper-red, clear cup.

Organic Mist Tea

A hand-picked, organically grown green tea with wonderfully delicately twisted, dark green leaves. The tea also impresses with its fragrant, floral, sweet and natural taste.

Tropical Sky Mild

A mild, top-class fruit tea. Juicy mango meets tangy mandarin and creates an unforgettable taste experience. Due to carefully selected ingredients, this mild fruit tea contains little acidity.

Moon & Stars Rooibos

This Floragold Rooibos tea comes from the best growing regions around the South African Cedar Mountains. It is naturally caffeine-free, contains little tannins, is creamy in taste, with a delicate vanilla note.

Swiss Herbal Tea

This naturally flavored, traditional tea made from the finest herbs and with a refreshing taste of orange and mint feels like a hike through meadows and mountains.

Organic Peppermint

With a refreshing and invigorating taste, peppermint has been well-known and appreciated for centuries. In folk medicine, the plant is mainly used against cramps.

Organic Chamomile Flowers

"Soothing and balancing", the gently warm chamomile has always harmonized upset stomachs or a cloudy mood and alleviates colds. It is one of the most well-known herbal teas of all time.

Our vision of a sustainable restaurant...

You are currently located in the oldest mill in the Auerbach district. This building has always been intended to provide for the people in the region. We consciously continue this tradition and combine it with current issues and our ideas of a sustainable restaurant.

In the past, the mill wheel was driven by water, which was 100% renewable, admittedly by necessity. Today, our mill wheels are all our tools that we need for the production and storage of our food and drinks. As in the past we operate these tools with 100% renewable energy.

Wir beziehen Ökostrom von



Our gas supplier also steadily increases the proportion of renewable sources and aims for 100% CO₂-neutral gas supply through biogas and wind gas by 2027. Wind gas is the term used for green hydrogen produced from excess wind power.

Wir beziehen proWindgas von



As in the past, it is also crucial what is processed within these walls. Originally, it was, of course, the regional grain from local farmers. In keeping with this spirit, we try to source as much of our products as possible from this beautiful region.



We are supported in this by "FRIPA," our fresh partner. FRIPA is a family-run company that is dedicated, among other things, to marketing regional products. Their partnerships with local producers ensure the highest possible regionality during the season for various vegetables, fruits, herbs, and more.

We like to set high standards for our animal products as well. Our pork, for example, comes 100% certified from Hesse. Our beef is sourced from different farms from the close by Odenwald. To keep the transport routes as short as possible the animals are butchered in the Odenwald as well. From there they are transported to the nearby Fehlheim, where they are prepared and delivered to us by FRIPA. That means: Everything is sourced and processed in a less than 50km radius.



Some of our dairy products are from the "Berchtesgadener Land" cooperative dairy through FRIPA and we directly source selected products such as butter, the characteristic Handkäse, and quark from the Hüttenthal dairy in the nearby Odenwald, which in turn exclusively sources its milk from the immediate neighborhood. The furthest farm is only 30 minutes away from the dairy. Milk cannot be processed any fresher.



We also source individual products such as our Kochkäsebratwurst from the Vetter butcher in Fürth, our tasty potatoes from the Weberhof near Darmstadt, and the strong espresso and coffee from the Wacker roastery in Frankfurt directly from them and have proudly maintain long-term partnerships.



To reinforce our efforts with more credibility, we are members of Hessen à la Carte and prefer to source products with the quality and origin label "Geprüfte Qualität - Hessen" (Verified Quality - Hessen).

In order for a producer to use the "Geprüfte Qualität - Hessen" label, the entire value chain must be located and certified in Hessen. For example, animals for meat labeled "Geprüfte Qualität - Hessen" must be raised, slaughtered and processed in Hessen. This approach ensures that the value created stays in the region.

According to this understanding of regionalism, a company based in Hessen does not automatically produce Hessian food. We find this approach admittedly strict, but all the more honest. As a gastronomy business, we are only allowed to use this label for the foods that have been certified for the "Geprüfte Qualität - Hessen" label and thus come 100% from Hessen. Some of the companies we have already introduced, such as the Hüttenthal dairy and the Odenwälder butcher, are certified for this label. But FRIPA is also allowed to market products with the Hessian quality and origin label.

You can find a list of some of the products we use that are certified with the "Geprüfte Qualität - Hessen" label on the last page of this menu and on the back of our monthly menus.

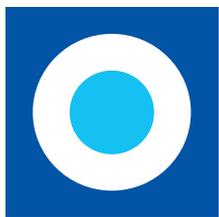
Hessen à la Carte is a cooperation of the Hessian regional cuisine and the oldest regional quality association in Germany. Founded in 1990 by the Hessian Tourism Association and the Hotel and Restaurant Association DEHOGA Hessen. Over 100 companies from all over Hessen are currently united and committed to regional Hessian cuisine and the use of local products. To ensure compliance with the values of this community, the companies are thoroughly examined every three years to keep their certification.



But none of this would end up on your plates and in your glasses if it weren't for our excellent and colorful team of employees, who we are particularly proud of! Everyone is always there with the greatest possible commitment and full engagement, and they should be appropriately compensated for their efforts! That's why we're not focused on maximizing profits, but rather, whenever the numbers allow it, we prefer to let our team share the success rather than making big profits. It is also important to have a sufficiently large team. The kitchen produces everything, even the aforementioned Kochkäsebratwurst, themselves - this takes a lot of time. Time-saving convenience products have no place in our kitchen. Additionally the service department also needs enough staff so that you can get your orders within a reasonable time frame and not have to memorize every letter on this menu.



Although we try to be as conscious as possible about our resources, we cannot deny that the amount of food we process, the waste we generate, and the transport of all goods to us still cause a considerable amount of CO2 emissions. However, we do not want to leave you with empty plates and glasses, so it was logical for us to compensate for 100% of the emissions that we cannot avoid through ClimatePartner.



Unternehmen mit finanziellem
Klimabeitrag

ClimatePartner.com/16839-2109-1001



To do this, we determine our mostly unavoidable CO2 emissions based on all food, drinks, transport, waste, and employee journeys. We then compensate these by financing a certified climate protection project. Currently, we are participating in a wind power plant in South Africa that not only provides 100% renewable energy but also creates jobs and security for the local people.



All of these aspects convinced a highly acclaimed jury under the patronage of the state of Hesse, which is why we were awarded as one of the best village inns in Hesse in 2022.

We are very grateful and even more motivated to continue improving. Some smaller and larger projects are already in the planning stages, so there is much more excitement ahead, and we are looking forward to growing together with you and our team.

The digital Alte Dorfmühle
can be found at:



www.altedorfmuehleauerbach.de

Facebook: @AlteDorfmuehle

Instagram: @altedorfmuehle



Did you enjoy your visit with us?

Then please leave a review on Google and
share your personal mill moment on Instagram and Facebook.

Feel free to tag us and use the hashtag #altedorfmuehleauerbach

Password for our wifi: willkommen

Translated by:

www.ingridickler.de