

ALTE DORFMÜHLE AUERBACH



SPRING MENU



HISTORY

The first mention of the mill dates back to the year 1475, making it presumably the oldest and largest mill in Auerbach. Its long history and significance for the region are reflected in its size and tradition. Over the centuries, it has established itself not only as an important economic factor but also as a symbol of regional identity and craftsmanship.

In the year 1788, the mill was rebuilt by its owner, Christian Männel.

Since 1987, Anton and Astrid Como have run the establishment with great dedication and a clear commitment: to use the best raw materials and make everything themselves. Through their passion for quality and craftsmanship, they have created a unique atmosphere where every detail matters. Their striving to always meet the highest standards was reflected not only in the selection of ingredients but also in the preparation of the dishes.

From 2017 to 2024, Martina, Ante, Alexandra, Jannis, Celine, and Tomislav significantly shaped the mill. With their dedication and fresh ideas, they continued the tradition and turned the mill into a lively place of hospitality.

In the year 1650, the reconstruction of the mill began after its destruction during the Thirty Years' War.

In 1984, Peter Van Deun opened the first café and winery of the "Alte Dorfmühle."

In 2016, the younger generation (Jannis, Nicolas, and Christoph) took over, but the direction of the "Alte Dorfmühle" remained true to the original vision. With fresh energy, they implemented new ideas while preserving the values that make the restaurant so special.

Currently, our wonderful team is led by Ivan with great dedication and expertise. We hope to continue delighting you with our efforts and would like to take this opportunity to thank you for your years of trust and for coming to us!



OUR PHILOSOPHY

Since the beginning, we have placed great value on fresh and authentic ingredients in our kitchen. We do not use ready-made products or powders to make sauces, as our dedicated chefs prepare almost all of our delicacies from scratch. Some products, such as our cooked cheese sausage, we source from selected partners.

Additionally, we focus on a regional and seasonal selection of our products to support local farming and producers and to reduce transportation distances.

To ensure the actual origin of our products, we primarily source items with the quality and origin certification "Geprüfte Qualität - Hessen." We collaborate with our freshness partner "FRIPA" in Bensheim, a family-owned company dedicated to marketing regional products. In addition, we work with a number of smaller partners through whom we source, for example, a large portion of our dairy products, our delicious potatoes, and the already mentioned fantastic cooked cheese sausage.

In this sense, we wish you a great appetite and a wonderful time with us.

If you would like to learn more about our company culture, our products, and more, feel free to visit our website. You can find it at www.altedorfmuehleauerbach.de.

IN PROUD
COOPERATION
WITH:



Password for our Dorfmühle hotspot:
willkommen

MAY MENU

STARTERS

DELICATE ASPARAGUS CREAM SOUP	4, 7,	8,50€
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served with fresh bread

BABA GANOUSH DIP	8,12	8,80€
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served with fresh bread

MAIN COURSES

DELICATE ASPARAGUS RAGOUT	4, 7	20,40€
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with Basmati rice

DELICATE ASPARAGUS RAGOUT WITH BEEF	4, 7	24,60€
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with Basmati rice

CRUNCHY ASPARAGUS SALAD	1, 2	22,70€
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refined with tahini dressing and
fresh strawberries

Vegan

HEARTY ZUCCHINI PATTIES	1,4,7	18,60€
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with feta cheese and salad

THE SPRING CLASSIC: GREEN SAUCE	1,7,11	14,50€
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with organic eggs and boiled potatoes

DESSERTS

TENDER CHEESECAKE		
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homemade, with fresh strawberries

	1, 4, 7	7,20€
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FINE CHOCOLATE SOUFFLÉ WITH ICE CREAM	4, 7	6,70€
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both homemade

LUNCH MENU

THURSDAY & FRIDAY UNTIL 3 PM

STARTERS

DELICATE ASPARAGUS CREAM SOUP	4, 7	8,50€
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served with fresh bread

FLÄDLE SOUP	1, 4, 7, 10,	6,90€
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Pancake strips in a fine beef broth, both made in-house.

SIDE SALAD	4, 11	6,90€
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Green salad with tomatoes and cucumbers, served with homemade daily or balsamic dressing, and bread

MAIN COURSES

PORK SCHNITZEL	1, 4, 7, 10, 11	21,40€
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just breaded, with mushroom cream sauce or cooked cheese, served with roast potatoes or potato salad.

		22,40€
		22,90€

HOMEMADE COOKED CHEESE	4, 7	13,20€
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with caraway, onions, and fresh bread.

QUICHE FROM BREAD & BAKING CULTURE	1, 4, 7, 11,	14,90€
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Tomato-Spinach, Lorraine, Asparagus Quiche, served with a green salad.

DESSERTS

TENDER CHEESECAKE		
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homemade, with fresh strawberries

	1, 4, 7	7,20€
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FINE CHOCOLATE SOUFFLÉ WITH ICE CREAM	4, 7	6,70€
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both homemade

STARTERS

FLÄDLE SOUP 1, 4, 7, 10, 15 6,90€
Pancake strips in a fine beef broth, both
homemade.

SIDE SALAD 4, 11 6,90€
Green salad with tomatoes and cucumbers, served
with homemade daily or balsamic dressing, and
bread

BREAD BASKET 4, 7, 15 7,70€
Fresh mixed bread with a herbal dip made
from quark from the Hüttenthal dairy.

OLIVES 4, 15 8,40€
Greek Kalamata olives marinated in herb and
garlic oil, served with fresh bread.

Vegan

SALADS

GREEN SALAD WITH TOMATOES AND CUCUMBERS, SERVED
WITH HOMEMADE DAILY OR BALSAMIC DRESSING AND FRESH
BREAD

4, 11

WITH FRIED MUSHROOMS 19,40€

WITH GRILLED TURKEY 20,70€

SNACKS

HOMEMADE COOKED CHEESE ^{4, 7} 13,20€
with caraway, onions, and fresh bread

ODENWÄLDER HAND CHEESE ^{4, 7} 13,80€
Hüttenthaler hand cheese, marinated in
vinegar & oil, served with onions,
Hüttenthaler butter, and fresh bread.

VEGETARIAN DELIGHT ^{7,} 12,30€
Our roasted potatoes with herbal dip.

QUICHE AUS DER BROT & BACKKULTUR
with green Salad ¹¹ 14,90€

TOMATO & SPINACH ^{1, 4, 7}
vegetarian

LORRAINE ^{1, 4, 7}
Bacon and leek

ASPARAGUS ^{1, 4, 7}
vegetarian

MAIN COURSES

VEGETARIAN & VEGAN

HEARTY VEGETABLE PLATE	4, 7, 10	19,80€
Seasonal vegetables with potatoes, served with a fine white wine cream sauce or vegan tomato sauce.		
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BAKED SHEEP'S CHEESE	4, 7	19,70€
Feta made from sheep and goat's milk, served with Mediterranean vegetables and bread.		
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CHEESE SPÄTZLE	1, 4, 7, 11	19,30€
with braised onions, served with a side salad, optionally with daily or balsamic dressing.		
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VEGAN RED LENTIL FRIKADELLEN	4, 11, 12	19,20€
with fruity apple-ginger chutney, served with a side salad with sesame dressing.		
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IMAM BAYILDI	7,	22,40€
Stuffed eggplant with Feta cheese on top, fried and refined with garlic olive oil, served with salad		
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MÜHLENBURGER

1, 4, 11

SERVED WITH HOMEMADE BURGER SAUCE, MELTED CHEDDAR, ONION RINGS, AND TOMATOES, WITH ROAST POTATOES.

BEEF PATTY & BACON	19,80€
medium or well-done	
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RED LENTIL FRIKADELLE	18,30€
vegetarian	
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MAIN COURSES

MEAT DISHES

METZGER VETTER'S COOKED ^{7, 10, 11 B}
CHEESE SAUSAGES 21,90€

Two sausages with cooked cheese in the sausage filling, served with either potato salad or roast potatoes

RUMP STEAK FROM GERMAN ^{7, 10}
BEEF (250G) 33,60€

With homemade herb butter or braised onions, served with grilled vegetables and roast potatoes, enhanced with garlic oil.

HERRING FILLET ^{3, 7, 11} 22,40€
with boiled potatoes and fresh
yogurt dip.

TWO SCHNITZELS FROM HESSIAN PORK
served with either potato salad or roast potatoes 10, 11

JUST BREADED ^{1, 4} 21,40€

WITH HOMEMADE ^{1, 4}
MUSHROOM CREAM SAUCE 22,40€

WITH COOKED CHEESE ^{1, 4, 7} 22,90€

WE ARE HAPPY TO SERVE SMALLER
PORTIONS WHERE POSSIBLE

Our service staff will be happy to advise you on allergens:
1) Eggs, 2) Peanuts, 3) Fish, 4) Gluten, 5) Crustaceans, 6)
Lupine, 7) Milk, 8) Shellfish/Nuts, 9) Sulphur
dioxide/Sulfites, 10) Celery, 11) Mustard, 12) Sesame, 13)
Soy, 14) Mollusks.

COLD DRINKS

COLD DRINKS NON-ALCOHOLIC

MÜHLENWATER	0,2l	2,40€
filtered table water still,	0,4l	3,70€
medium, sparkling	1,0l	4,90€

ELISABETHEN	0,25l	3,60€
MINERAL WATER	0,75l	5,60€
sparkling, still		

HOMEMADE LEMONADE	0,2l	3,70€
made from organic fruits with fresh lemon	0,4l	5,10€

FRUIT JUICES	0,2l	3,60€
	0,4l	5,10€
Apple (cloudy), Red Grape, Orange		

FRUIT NECTAR	0,2l	3,60€
Blackcurrant, Passion Fruit, Sour Cherry, Rhubarb, Banana	0,4l	5,10€

FRUIT SPRITZERS	0,2l	3,40€
	0,4l	4,70€
Apple (cloudy), Blackcurrant, Red Grape, Passion Fruit, Sour Cherry, Rhubarb, Orange, Banana		

VITAMALZ	0,33l	3,70€
malt Beer		

ACTUALLY, WE DO NOT CARRY SOFT DRINKS, AS WE, JUST LIKE IN OUR KITCHEN, WANT TO AVOID ARTIFICIAL FLAVORINGS. OUR ALTERNATIVE IS OUR HOMEMADE LEMONADE.

DRAFT BEERS

BRAUSTÜB'L & GROHE

BRAUSTÜB'L PILSNER	0,3l	3,80€
	0,5l	5,20€

BRAUSTÜB'L RADLER	0,3l	3,80€
Pils mit Sinalco Zitronenlimonade	0,5l	5,20€

BRAUSTÜB'L WEISSBIER	0,3l	3,80€
	0,5l	5,20€

GROHE HELLES	0,3l	3,90€
	0,5l	5,40€

BOTTLED BEERS

BRAUSTÜB'L & GROHE

BRAUSTÜB'L PILSNER ALKOHOLFREI	0,33l	3,90€
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BRAUSTÜB'L WEISSBIER ALKOHOLFREI	0,5l	5,20€
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BRAUSTÜB'L WEISSBIER DUNKEL	0,5l	5,20€
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BOTTLED BEERS

BRAUSTÜB'L & GROHE

BRAUSTÜB'L KRISTALL
WEIZEN 0,5l 5,20€

BRAUSTÜB'L HELLES
NATURTRÜB 0,33l 3,90€

GROHE WEIZEN 0,5l 5,40€

BOTTLED BEERS

ALLES WEITERE

ANDECHS WEISSBIER HELL 0,5l 5,40€

FRÜH KÖLSCH 0,33l 3,90€

AUGUSTINER HELLES 0,5l 5,40€

FAUST PILS 0,33l 3,90€

FAUST SCHWARZVIERTLER 0,5l 5,40€

WHITE WINES

HANNO ROTHWEILER

DER FEDERLEICHTE	A	0,1l 4,80€
dry, light Riesling		0,2l 8,10€
		1l 29,00€

GRAUBURGUNDER	A	0,1l 4,40€
dry, strong		0,2l 7,40€
		1l 29,00€

WEISSER BURGUNDER	A	0,1l 5,00€
dry, noble-fine		0,2l 8,70€
		0,75l 27,00€

WHITE WINES

AMTHOR

CHARDONNAY	A	0,1l 4,90€
dry, aromatic, elegant, harmonious		0,2l 7,80€
		1l 30,00€

WEIßER RIESLING	A	0,1l 5,00€
dry, mineralic - fruity, elegant		0,2l 8,70€
		0,75l 27,00€

WHITE WINES

WEIHNGUT JÄGER


JÄGER CHARDONNAY & WEISSER BURGUNDER	A		0,1l 4,90€ 0,2l 7,80€ 1l 30,00€
dry, fruity with a fine mineral note			


JÄGER RIESLING	A		0,1l 4,60€ 0,2l 7,90€ 1l 31,00€
dry, lively acidity with citrus - apple aroma			

WHITE WINES

GEHEIMRAT SCHNELL

RIESLING	A		0,1l 4,60€ 0,2l 7,90€ 1l 31,00€
dry, straightforward			

SILVANER	A		0,1l 4,80€ 0,2l 8,30€ 1l 33,00€
dry, earthy-fruity			

MORIO MUSKAT	A		0,1l 5,00€ 0,2l 8,70€ 0,75l 35,00€
dry, light, fruity, floral			

RED WINES

HANNO ROTHWEILER

MERLOT ^A	0,1l 5,00€
	0,2l 8,40€
dry, full-bodied	0,75l 27,00€

ROT-CUVÉE ^A	0,1l 5,00€
	0,2l 8,90€
Spätburgunder, Syrah, Dornfelder	1l 28,00€

ST. LAURENT ^A	0,1l 5,70€
	0,2l 10,30€
dry, full-bodied, smooth	0,75l 33,00€

DER DAKAPO ^A	0,1l 5,70€
	0,2l 10,30€
dry, a mysterious red – deep dark, rugged, fruity	0,75l 33,00€

DER DORNFELDER ^A	0,1l 4,60€
	0,2l 7,90€
dry, light, Mediterranean flair, aged in oak barrels	0,75l 31,00€

GEHEIMRAT SCHNELL

REGENT ROT ^A		0,1l 5,00€
		0,2l 8,70€
dry, delicate fruity, deep red		1l 35,00€

ROTLING & ROSÉ

HANNO ROTHWEILER

ROTLING ^A	0,1l 4,80€
mildly dry, berry fruity	0,2l 8,30€
	0,75l 26,00€

AMTHOR

ROTLING ^A	0,1l 4,80€
off-dry, fruity, refreshing, harmonious	0,2l 8,20€
	0,75l 25,00€

WEIHNGUT JÄGER

JÄGER ROSÉ ^A	0,1l 4,80€
dry, fruit note	0,2l 8,20€
	0,75l 25,00€

WINE SPRITZER

WHITE WINE SPRITZER ^A	0,2l 4,60€
with Riesling from the Jäger Winery	0,5l 7,90€

ROSÉ WINE SPRITZER ^A	0,2l 4,90€
with Triologie Rosé from the Jäger Winery	0,5l 8,60€

APPLE WINE

KELTEREI KRÄMER

APPEL WINE

0,25l 3,80€

pure, sour, sweet

0,5l 5,30€

CHAMPAGNE & SPARKLING WINE

HANNO ROTHWEILER

LEMBERGER & MERLOT^A
BLANC DE NOIR

0,75l 37,80€

WEIHNGUT JÄGER

DALBERG RIESLING SEKT^A
dry, fine citrus note with
light effervescence

0,1 l 4,50€

0,75l 31,40€

APERITIF

BAYEROL SPRITZ^A

Hudson BAYEROL brewed with
Rothweilers Staccato and sparkling
water, served with ice and a slice of
orange.

0,2l 8,50€

MÜHLENSPRITZ^A

Staccato with our lemonade syrup, fresh
mint, lemon, topped with a bit of
sparkling water.

0,2l 7,20€

STRONG SPIRITS

HANNO ROTHWEILER

APRICOT BRANDY	2cl 5,50€
	4cl 7,20€

PEAR BRANDY	2cl 5,50€
	4cl 7,20€

HAZELNUT SCHNAPPS	2cl 5,50€
	4cl 7,20€

TRESTER BRAND GRAPPA	2cl 5,80€
	4cl 7,80€

BAKED APPLE LIQUEUR	2cl 5,80€
	4cl 7,80€

ODENWÄLDER FINE SPIRITS

KIRSCHWASSER	2cl 5,50€
	4cl 7,20€

APPLE WINE BRAND	2cl 7,20€
aged in oak barrels	4cl 9,80€

HÖLZERLIPS HERBAL	2cl 5,80€
Herbal liqueur with honey	4cl 7,80€

ODENWÄLDER BLUTWURZ	2cl 5,80€
Spirits made from beer and herbs	4cl 7,80€

BLACK CURRANT LIQUEUR	2cl 5,80€
"ODIN'S NIGHT"	4cl 7,80€

THE CLASSIC FROM THE REGION

ODENWÄLDER BUB	2cl 4,40€
Hessian Herbal Bitter	4cl 6,80€

WACKER'S KAFFEE

WITH FRESH COW'S MILK OR OAT MILK,
DECAF UPON REQUEST

CUP OF COFFEE	3,00€
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POTT KAFFEE	4,60€
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ESPRESSO	2,80€
as Macchiato + 0.20€	

DOUBLE ESPRESSO	3,80€
as Macchiato +0,40€	

CAPPUCCINO	3,50€
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MILK COFFEE	4,80€
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HOT DRINKS

HOT CHOCOLATE	4,80€
Optionally with whipped cream	

HOT MILK WITH HONEY	4,20€
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HOT FRESHLY SQUEEZED LEMON	2,80€
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HOT FRESHLY SQUEEZED LEMON WITH A TURN

AMTHOR WINEMAKER'S MULLED WINE	4,50€
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TEA

SELECTION OF VARIOUS TEA TYPES, WITH FRESH MILK
UPON REQUEST

3,50€

DARJEELING - ROYAL GARDEN

schwarztee, fein, blumig

ASSAM MOKALBARI

Black tea, slightly spicy

BIO-NEBELTEE

Green tea, floral, sweet, natural

TROPENHIMMEL MILD

Fruit tea, mild, fruity

ROOIBOS - MOND & STERNE

Rooibos tea, delicate vanilla note

SWISS HERBS

Herbal tea, naturally flavored with orange and
mint

ORGANIC PEPPERMINT

Refreshing

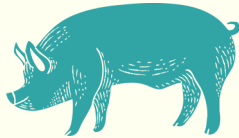
ORGANIC CHAMOMILE FLOWERS

Harmonious, gentle

OUR PARTNERS



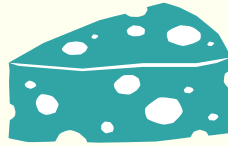
IN THE PAST,
THE MILL WAS
POWERED BY
WATER, TODAY
IT IS RUN ON
100%
RENEWABLE
ENERGY & GAS
FROM GREEN
PLANET ENERGY.



WE RECEIVE OUR
MEAT PRODUCTS
FROM THE KARL
MEHL BUTCHERY.
WITH THE QUALITY
& ORIGIN LABEL
"TESTED QUALITY -
HESSEN," WE
ENSURE THAT THE
MEAT COMES FROM
HESSEN AS MUCH AS
POSSIBLE.



IN 2022 & 2024,
WE WERE
SELECTED AS
ONE OF THE
"50 BEST
VILLAGE
GASTHOUSES
IN HESSEN."



FROM THE
HÜTTENTHAL
DAIRY IN THE
MOSSAUTAL, WE
RECEIVE
SELECTED
PRODUCTS SUCH
AS BUTTER AND
OUR HAND
CHEESE. THE
MILK IS SOURCED
EXCLUSIVELY
FROM LOCAL
FARMS IN THE
NEIGHBORHOOD.



ALL OF THIS WOULD
NOT REACH YOUR
PLATES AND
GLASSES WITHOUT
OUR EXCELLENT AND
DIVERSE TEAM OF
EMPLOYEES, WHO
WE ARE
PARTICULARLY
PROUD OF!



FRIPA SUPPLIES US
WITH OUR
REGIONAL &
SEASONAL
PRODUCTS.



IN ORDER FOR A
PRODUCER TO USE
THE "TESTED
QUALITY - HESSEN"
SEAL, THE ENTIRE
VALUE CHAIN MUST
BE LOCATED AND
CERTIFIED IN
HESSEN. FOR
EXAMPLE, THE
ANIMAL FOR MEAT
WITH THIS SEAL IS
RAISED AND
SLAUGHTERED IN
HESSEN, AND THE
MEAT IS PROCESSED
IN HESSEN.
ADDITIONALLY, WE
ARE MEMBERS OF
HESSEN À LA
CARTE, A QUALITY
ASSOCIATION
COMMITTED TO
REGIONAL HESSIAN
CUISINE AND THE
USE OF PRODUCTS
PRODUCED IN
HESSEN.

ALTE DORFMÜHLE AUERBACH

THE DIGITAL VILLAGE MILL

www.altedorfmuehleauerbach.de

Facebook: @AlteDorfmuehle

Instagram: @altedorfmuehle

Did you enjoy your visit with us?

Then feel free to 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 Dorfmuehlen hotspot:
willkommen

If you have any questions about allergens,
feel free to ask our staff.

1) Eggs, 2) Peanuts, 3) Fish, 4) Gluten, 5) Crustaceans, 6)
Lupine, 7) Milk, 8) Shellfish/Nuts, 9) Sulphur
Dioxide/Sulphites, 10) Celery, 11) Mustard, 12) Sesame, 13)
Soy, 14) Mollusks.

A) Sulphured, B) with Phosphate, C) with Acidulant, D)
with Preservative, E) with Antioxidant.