

# 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](http://www.altedorfmuehleauerbach.de).

IN PROUD  
COOPERATION  
WITH:



Password for our Dorfmühle hotspot:  
willkommen


# MARCH MENU

## STARTERS

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KARTOFFELSOUP	4, 10	
served with fresh bread from the Bäckerei Blüm optionally with bacon (+0.70 €)		6,90€

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DIP FROM WHITE BEANS	4,	
with caramelized onions, served with fresh bread from the Bäckerei Blüm		8,80€
	<i>Vegan</i> 	


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## MAIN COURSES

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PORK MEDALLIONS	7	
with mushroom cream sauce, served with roasted potatoes		29,20€

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CELERIAC SCHNITZEL	4, 10	
with vegan mushroom sauce, served with roasted potatoes	<i>Vegan</i> 	21,20€

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RISOTTO	7, 10	
with rump steak strips optional with Parmesan (+0.70 €)		19,80€

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OVEN - POTATO	7	
with creamy beef salad -----		20,80€
or		
with herb quark -----		18,80€

served with fresh salad

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## DESSERTS

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POPPY SEED CAKE	1, 4, 7, 8	
moist cake with poppy seed and blueberry filling, with a lightly refreshing flavor		7,20€

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PROFITEROLE CAKE	1, 4, 7, 8	
moist cake with profiteroles, filled with vanilla cream, coated with chocolate and sprinkled with nuts		7,20€

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# STARTERS

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



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



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



# SALADS

A light and nutritious combination of fresh, raw ingredients, prepared just before serving to preserve their natural freshness and crispness. Refined with our homemade dressings, which round off the flavor and create a healthy dining experience.

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SIDE SALAD 4, 11 6,90€  
Green salad with raw vegetables and chicory,  
served with homemade daily or balsamic dressing,  
and bread from Bakery Blüm

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GREEN SALAD 4, 11 13,50€  
Green salad with raw vegetables and  
chicory, served with homemade daily  
or balsamic dressing, and bread from  
Bakery Blüm

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# SNACKS

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HOMEMADE COOKED CHEESE <sup>4,7</sup> 12,20€  
with caraway, onions, and fresh bread

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ODENWÄLDER HAND CHEESE <sup>4,7</sup> 13,80€  
Hüttenthaler hand cheese, marinated in  
vinegar & oil, served with onions,  
Hüttenthaler butter, and fresh bread.

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VEGETARIAN DELIGHT <sup>7,</sup> 12,30€  
Our roasted potatoes with herbal dip. 

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QUICHE FROM “BROT & BACKKULTUR”  
WITH GREEN SALAD <sup>11</sup> 14,90€

Choice of:

- Tomato & Spinach (vegetarian) <sup>1,4,7</sup>
- Lorraine (bacon & leek) <sup>1,4,7</sup>
- Brie and cranberries (vegetarian) <sup>1,4,7</sup>

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## FOR OUR LITTLE GUESTS

( ONLY FOR CHILDREN )

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VEGETARIAN DELICACY 8,90€  
our roasted potatoes with herb dip

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PORTION OF SPÄTZLE 5,50€  
tossed in butter  
with tomato sauce (+€2.70)  
or mushroom cream sauce (+€2.70)

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SMALL PORK SCHNITZEL 9,80€  
choice of roasted potatoes,  
potato salad, or Spätzle

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# MAIN COURSES

VEGETARIAN & VEGAN

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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's and goat's milk, on tomato sauce, served with peppers, olives and onions 

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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 *Vegan* 4, 11, 12 19,20€  
FRIKADELLEN  
with fruity apple-ginger chutney, served with a side salad with sesame dressing. 

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4, 7, 11, 12

LASAGNE WITH SPINACH AND RICOTTA  
served with side salad 19,20€

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## FISH DISHES

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MATJES FILLET 3, 7 22,80€  
with homemade horseradish sauce, served with boiled potatoes in their skins

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# MÜHLENBURGER

1, 4, 11

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

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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

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METZGER VETTER'S COOKED <sup>7, 10, 11 B</sup>  
CHEESE SAUSAGES 21,90€

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

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RUMP STEAK FROM GERMAN <sup>7, 10</sup>  
BEEF (250G) 33,60€

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



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<sup>1, 4, 7, 10, 11</sup>  
TWO BREADED SCHNITZELS FROM HESSIAN  
PORK 21,40€

hand-breaded, tender and juicy  
from the grill served with a side  
of your choice:  
potato salad or roasted potatoes

additionally available with:

• creamy Kochkäse----- 22,40€

• homemade mushroom cream sauce----- 22,90€



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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

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

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

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

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

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

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

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VITAMALZ	0,33l	3,70€
malt Beer		

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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

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

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

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

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GROHE HELLES	0,3l	3,90€
	0,5l	5,40€

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# BOTTLED BEERS

BRAUSTÜB'L & GROHE

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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

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BRAUSTÜB'L KRISTALL  
WEIZEN 0,5l 5,20€

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

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GROHE WEIZEN 0,5l 5,40€

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# BOTTLED BEERS

ALLES WEITERE

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ANDECHS WEISSBIER HELL 0,5l 5,40€

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SION KÖLSCH 0,33l 3,90€

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AUGUSTINER HELLES 0,5l 5,40€

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FAUST PILS 0,33l 3,90€

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FAUST SCHWARZVIERTLER 0,5l 5,40€

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# WHITE WINES

HANNO ROTHWEILER

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DER FEDERLEICHTE	A	0,1l 4,80€
		0,2l 8,10€
dry, light Riesling		0,75l 29,00€

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

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WEISSER BURGUNDER	A	
dry, noble-fine		0,75l 27,00€

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HANNO RIESLING	A	0,1l 4,40€
		0,2l 7,40€
dry, full-bodied		1l 29,00€

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# WHITE WINES

AMTHOR

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CHARDONNAY	A	0,1l 4,90€
dry, aromatic, elegant, harmonious		0,2l 7,80€
		0,75l 26,00€

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

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# WHITE WINES

WEIHNGUT JÄGER

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JÄGER CHARDONNAY & WEISSER BURGUNDER	A	0,1l 4,90€
dry, fruity with a fine mineral note		0,2l 7,80€
		0,75l 26,00€

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

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# MACEDONIAN WINES

RED WINE

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MERLOT BOVIN	A	0,1l 3,40€
dry red wine, lively with notes of cherries, berries, roses and plums		0,2l 5,90€
		0,75l 22,00€

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WINEMAKERS´SELECTION KAMNIK	A	0,1l 3,90€
dry cuvée red wine made from carefully handpicked Vranec, Merlot and Carménère grapes		0,2l 6,20€
		0,75l 23,00€

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ROSÉ WINE

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KAMNIK ROSÉWINE	A	0,1l 3,40€
dry premium rosé wine		0,2l 5,90€

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# RED WINES

HANNO ROTHWEILER

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

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ROT-CUVÉE	A	0,1l 5,00€
		0,2l 8,90€
Spätburgunder, Syrah, Dornfelder		0,75l 28,00€

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

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DAKAPO	A	
dry, a mysterious red – deep		0,75l 33,00€
dark, rugged, fruity		

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

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# ROTLING & ROSÉ

HANNO ROTHWEILER

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ROTLING <sup>A</sup>	0,1l 4,80€
mildly dry, berry fruity	0,2l 8,30€
	0,75l 26,00€

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AMTHOR

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

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WEIHNGUT JÄGER

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JÄGER ROSÉ <sup>A</sup>	0,1l 4,80€
dry, fruit note	0,2l 8,20€
	0,75l 25,00€

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# WINE SPRITZER

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WHITE WINE SPRITZER <sup>A</sup>	0,2l 4,60€
with Riesling from the Hanno Winery	0,5l 7,90€

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

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# APPLE WINE

KELTEREI KRÄMER

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APPEL WINE	0,25l 3,80€
pure, sour, sweet	0,5l 5,30€

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# CHAMPAGNE & SPARKLING WINE

HANNO ROTHWEILER

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LEMBERGER & MERLOT <sup>A</sup>	0,75l 37,80€
BLANC DE NOIR	

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WEIHNGUT JÄGER

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DALBERG RIESLING SEKT <sup>A</sup>	0,1 l 4,50€
dry, fine citrus note with light effervescence	0,75l 31,40€

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# APERITIF

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NON-ALCOHOLIC APERITIF	0,2 l 5,80€
Gewürztraminer grape juice and sparkling water	

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BAYEROL SPRITZ <sup>A</sup>	0,2l 8,50€
Hudson BAYEROL brewed with Rothweilers Staccato and sparkling water, served with ice and a slice of orange.	

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MÜHLENSPRITZ <sup>A</sup>	0,2l 7,20€
Staccato with our lemonade syrup, fresh mint, lemon, topped with a bit of sparkling water.	

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# STRONG SPIRITS

HANNO ROTHWEILER

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APRICOT BRANDY	2cl 5,50€
	4cl 7,20€

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PEAR BRANDY	2cl 5,50€
	4cl 7,20€

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

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

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

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## ODENWÄLDER FINE SPIRITS

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KIRSCHWASSER	2cl 5,50€
	4cl 7,20€

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

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

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

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

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## THE CLASSIC FROM THE REGION

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

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# WACKER'S KAFFEE

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

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

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

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CAPPUCCINO	3,50€
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MILK COFFEE	4,80€
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LATTE MACCHIATO	4,80€
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## HOT DRINKS

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HOT CHOCOLATE	4,80€
Optionally with whipped cream	

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HOT MILK WITH HONEY	4,20€
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HOT FRESHLY SQUEEZED LEMON	2,80€
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HANNO MULLED WINE ( RED )	4,60€
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# TEA

SELECTION OF VARIOUS TEA TYPES, WITH FRESH MILK  
UPON REQUEST

3,50€

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## DARJEELING - ROYAL GARDEN

schwarztee, fein, blumig

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## ASSAM MOKALBARI

Black tea, slightly spicy

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## BIO-NEBELTEE

Green tea, floral, sweet, natural

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## TROPENHIMMEL MILD

Fruit tea, mild, fruity

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## ROOIBOS - MOND & STERNE

Rooibos tea, delicate vanilla note

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## SWISS HERBS

Herbal tea, naturally flavored with orange and  
mint

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## ORGANIC PEPPERMINT

Refreshing

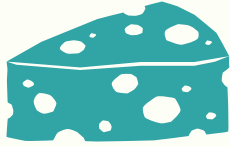
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## ORGANIC CHAMOMILE FLOWERS

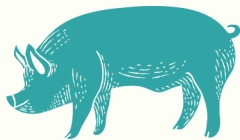
Harmonious, gentle

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# OUR PARTNERS



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.



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."



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



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.



FRIPA SUPPLIES US WITH OUR REGIONAL & SEASONAL PRODUCTS.



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



THE BREAD WE RECEIVE FROM BLÜM IS A SYMBOL OF QUALITY AND DEDICATION – ALWAYS FRESH, FRAGRANT, AND READY TO ENRICH OUR MENU. WITH ITS UNIQUE AROMA AND PERFECT TEXTURE, IT BRINGS WARMTH AND AUTHENTICITY TO EVERY DISH. FOR US, IT IS A TRUE HONOR TO COLLABORATE WITH A BAKERY THAT VALUES TRADITION AND THE LOVE FOR CRAFTSMANSHIP



Dear guests,  
We thank you from the bottom of our hearts for your visit to the Alte Dorfmuhle. It was a great pleasure to welcome you. We hope you had a wonderful time with us and felt comfortable.

Your opinion is very important to us – only through your honest feedback can we continue to improve. If you have a few minutes, we would greatly appreciate a review.

Would you like to stay up to date? Then feel free to follow us on Instagram and Facebook – there we regularly inform you about news, offers, and special events.

Thank you for your support –  
Your Alte Dorfmuhle Team



# ALTE DORFMÜHLE AUERBACH

## THE DIGITAL VILLAGE MILL

[www.altedorfmuehleauerbach.de](http://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.