

## **Aperitif**

### **Alcohol-free cocktail**

*Monin Bitter filled up with orange juice*

*Euro 7.50*

### **Glass of our own-label sparkling wine with syrup of elderflowers**

*0.1 l Euro 5.00*

### **“Aperol Spritz“ – simply delicious**

*Aperol – sparkling wine – water – slice of orange*

*Euro 8.00*

### **Lillet Berry**

*French, fruity wine aperitif filled up with Russian wild berry*

*Euro 8.00*

### **Hendrick’s Gin 4 cl and Tonic**

*Euro 12.00*

### **„Sauerländer Edelbrennerei“ Gin 4 cl and Tonic**

*Euro 12.00*

## **New**

### **Passion fruit spritzer**

*0.3 l Euro 3.80*

### **Fruitage**

*A top-fermented, Belgian fruitbeer (cherry), alcohol-reduced.*

*0.25 l Euro 5.50*

### **Laori Rubi Spritz**

*Tangy orange meets the bitter notes of the pink Ruby grapefruit.*

*The „alcohol-free Spritz“.*

*0.4 l Euro 8.00*



*Waldhaus without filter -naturally cloudy-  
Premium beer from the southern Black Forest brewed with natural hop  
0.3 l Euro 3.80*

## **Starters**

### ***Lamb's lettuce marinated with a raspberry dressing***

*served with fried mushrooms  
accompanied by French bread and butter  
Euro 13.00*

### ***Salmon burger***

*Norwegian smoked salmon and potato pancakes  
on a honey-mustard sauce  
Euro 17.00*

## **Soups**

### ***Bouillon***

*with noodles and egg  
Euro 7.00*

### ***Parsley root cream soup***

*with coarsely ground pepper  
served with French bread  
Euro 9.50*

## **Menue**

### ***Parsley root cream soup***

*with coarsely ground pepper*

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### ***Medallions of the back of the venison***

*on a lingonberry sauce  
served with broccoli and little potato croquettes*

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### ***Home-made gingerbread parfait***

*served with plum compote*

*Euro 61.00*

## **Salads & vegetarian dishes**

### **"Salad bowl Brigitte"**

*Crisp seasonal salads with fried poultry,  
cheese strips and fruit  
Euro 20.50*

### **Baked pasta cigars**

*stuffed with feta cheese and parsley  
on creamy leaf spinach  
Euro 22.50*

### **Ribbon noodles -spicy-**

*with garlic and chilli, dried tomatoes and olives  
served with grated parmesan and  
accompanied by a tossed salad  
Euro 22.50*

## **Fish**

### **Fried filet of salmon trout**

*on ribbon noodles and a fine Riesling sauce  
served with a tossed salad  
Euro 28.50*

## **Our recommendation**

### **Seared roast beef -cold-**

*served with a tasty remoulade sauce  
accompanied by a tossed salad  
and fried potatoes  
Euro 26.00*

## **Main courses**

### **Sauerland-style beef sausage with melted butter**

*served with a tossed salad  
and fried potatoes  
Euro 22.50*

### **“Föckinghausen forest warden’s steak“**

*Seared steak of pork loin with fresh mushrooms  
served with a tossed salad  
and fried potatoes  
Euro 26.50*

### **Medallions of pork filet**

*with a crust of melted brie, on a lingonberry sauce  
served with a tossed salad and potato croquettes  
Euro 29.50*

### **Viennese veal schnitzel**

*served with lingonberries and capers  
accompanied by a tossed salad and French fries  
Euro 29.50*

### **Hearty rump steak of the Argentine cattle**

*on a sauce of red wine and shallots,  
served with a tasty herb butter, bacon beans and fried potatoes  
Euro 36.00*

*low-carbohydrate*

### **Hearty rump steak of the Argentine cattle**

*served with a tasty herb butter  
accompanied by a large tossed salad  
Euro 33.00*

### **Medallions of the venison back**

*on a lingonberry sauce  
served with broccoli and little potato croquettes  
Euro 42.50*

### **Sauerland-style roebuck goulash**

*served with home-made spaetzle  
and apple sauce with lingonberries  
Euro 31.00*

## **Desserts**

**Home-made almond-brittle parfait**  
*served with amarena cherries and vanilla sauce*  
Euro 11.00

**Dessert-Trio**  
*Dark chocolate mousse,  
crème brûlée and mango sorbet*  
Euro 12.00

**Mousse of dark chocolate**  
*served with vanilla sauce*  
Euro 9.50

**Red fruit jelly**  
*with vanilla ice-cream and whipped cream*  
Euro 9.50

**Walnut ice cream with advocaat from “Bauer Becker”  
and whipped cream**  
Euro 9.50

**The sweet tip**  
*One scoop of vanilla ice cream served with Baileys*  
Euro 5.00

**Espresso and a scoop of vanilla ice-cream**  
Euro 5.00

**Espresso and blackthorn**  
*An espresso served with home-made “Waldhaus“ blackthorn liqueur*  
Euro 6.00

**Espresso and grappa**  
Euro 6.00

**A big cup of coffee**  
*with Baileys and whipped cream*  
Euro 6.00

**Latte Macchiato Caramel**  
Euro 5.30

### White wine – Bottle 0.75 l

<b>Palatine</b>	<b>2021 Scheurebe, off-dry</b> <b>Winery Hochdörffer, Landau</b> <i>The Scheurebe impresses with its playful lightness with pleasant fruit sweetness and elegant acidity. Its scent is reminiscent of blackcurrant, grapefruit, pear and lime.</i>	<b>Euro 29.00</b>
<b>Baden Kaiserstuhl</b>	<b>2022 Pinot Gris, oktav, dry</b> <b>Winery Heger, Ihringen am Kaiserstuhl</b> <i>The wine presents itself with a highly fruity and aromatic note with fine aromas of apple on the nose. Slight taste of nuts on the palate. A new, modern type of wine with a significant fruitiness and elegance.</i>	<b>Euro 31.00</b>
<b>Baden Kaiserstuhl</b>	<b>2021 Pinot Blanc, oktav, dry</b> <b>Winery Heger, Ihringen am Kaiserstuhl</b> <i>A clear, inviting bouquet of yellow plums, white melon and tropical fruits. The harmoniously round echo fades out with mirabelles and citrus fruits.</i>	<b>Euro 31.00</b>
<b>Baden Lake Constance</b>	<b>2021 Pinot Gris and Chardonnay</b> <b>Quality wine, dry</b> <b>Winery Aufricht, Stetten on Lake Constance</b> <i>Impressing aromatic game - quince - mango.</i>	<b>Euro 33.00</b>
<b>Moselle</b>	<b>2021 Kallfelz, Riesling Hochgewächs, dry</b> <b>Winery Kallfelz, Zell on the Moselle</b> <i>This wine possesses a typical, flowery bouquet with mineral notes. The taste reflects the finely fruity and playful aromatic structure, which is complemented by a fresh and vitalising note.</i>	<b>Euro 31.00</b>

### Weissherbst – Bottle 0.75 l

<b>Palatine</b>	<b>2022 Windrosé</b> <b>Quality wine, dry</b> <b>Winery Ellermann-Spiegel, Kleinfischlingen</b> <i>Juicy, elegant, with wonderfully fresh aromas of strawberries and raspberries, nice fruit acidity-sweetness combination.</i>	<b>Euro 29.00</b>
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*Should one vintage be finished, the subsequent vintage will be served.*

## Red wine – Bottle 0.75 l

<b>Rhine Hesse</b>	<b>2020er WUNDERSCHÖN Cuvée, demi-sec Winery Keth, Offstein</b>	<b>Euro 29.00</b>
	<i>A wonderfully fruity red wine cuvée, which flatters any palate with its fine fruity flavour.</i>	
<b>Baden Lake Constance</b>	<b>2021 Pinot Noir „Classic“ Quality wine, dry Winery Aufricht, Stetten on Lake Constance</b>	<b>Euro 31.00</b>
	<i>Classical – loyal accompaniment to your meal.</i>	
<b>Baden Lake Constance</b>	<b>2020 Aufrichtig rot Cuvée, dry Winery Aufricht, Stetten on Lake Constance</b>	<b>Euro 36.00</b>
	<i>Taste with a dimension, here you taste room and time, think of past and future things. Clear and brilliant.</i>	
<b>Baden Kaiserstuhl</b>	<b>2018 Merdinger Bühl Pinot noir red wine, QbA, dry Winery Heger, Ihringen, Kaiserstuhl</b>	<b>Euro 33.00</b>
	<i>The solitary location on the Tuniberg – the „small brother“ of the Kaiserstuhl. Composed of limestone and coated by loess, the Tuniberg is perfect for the production of fruity Pinot noirs.</i>	
<b>Bordeaux France</b>	<b>2014 Neipperg Sélection Comtes de Neipperg, Saint-Émilion</b>	<b>Euro 45.00</b>
	<i>A deep, dark red. Intense fruit: Cassis and heart cherry. Full, supple, very round wine with strong, ripe, embedded tannins and a long, fruity finish.</i>	

## Winter arrangement

*“Wild times”. Winterly weather outside and cosy indoors.  
All this comes with a tasty menu with game from the local forests.*

*2 x overnight accommodation with Waldhaus breakfast  
1 x house menu in the evening, 3 courses, 1 x game menu, with 3 courses and aperitif*

<i>Price per person:</i>	<i>Week (arrival: Wednesday)</i>	<i>Weekend (arrival: Friday)</i>
<i>Standard double room</i>	<i>212,00 €</i>	<i>232,00 €</i>
<i>Country style double room</i>	<i>222,00 €</i>	<i>242,00 €</i>
<i>Comfort double room</i>	<i>232,00 €</i>	<i>252,00 €</i>
<i>Single room</i>	<i>267,00 €</i>	<i>277,00 €</i>

*Bookable: 1 January to 31 March 2024*

## Beverages

### Draught beer

Warsteiner	0.25 l	Euro 2.80
Warsteiner	0.5 l	Euro 5.20
Hövels Original	0.3 l	Euro 4.20
Hövels Original	0.4 l	Euro 5.20
Wheat beer	0.3 l	Euro 3.80
Wheat beer	0.5 l	Euro 5.20
Waldhaus unfiltered	0.3 l	Euro 3.80
Waldhaus unfiltered	0.5 l	Euro 5.20

### Non-alcoholic beverages

Pepsi Cola, Seven up	0.2 l	Euro 3.00
Pepsi Cola, Seven up	0.3 l	Euro 3.80
Selters light / natural	0.25 l	Euro 2.80
Selters light / natural	0.75 l	Euro 7.90
Apple juice, unfiltered	0.25 l	Euro 4.00
Orange juice	0.25 l	Euro 4.00
Grape, currant	0.25 l	Euro 4.00
Juices as spritzer	0.3 l	Euro 3.80
Bitter Lemon	0.2 l	Euro 3.80

### Spirits

Alter Schneider	0.02 l	Euro 3.50
Fernet	0.02 l	Euro 3.50
Ramazotti	0.02 l	Euro 3.50
Underberg	0.02 l	Euro 3.50
Malteser Aquavit	0.02 l	Euro 3.50
Linie Aquavit	0.02 l	Euro 3.50
Obstler	0.02 l	Euro 3.50
Williams Christbirne	0.02 l	Euro 3.50
Sauerkirsch	0.02 l	Euro 3.50
Zwetschge	0.02 l	Euro 3.50
Mirabelle	0.02 l	Euro 3.50

### Sparkling wine

Own label	0.75 l	Euro 32.00
Own label	0.2 l	Euro 5.00

### Aperitif

Aperol Spritz	0.2 l	Euro 8.00
Campari Orange	0.2 l	Euro 8.00
Campari Soda	0.2 l	Euro 8.00
Martini	0.05 l	Euro 5.50
Sherry	0.05 l	Euro 5.50
Hendrick's Gin and Tonic	0.04 l	Euro 12.00

### Wines by the glass

Winery Auggener Schäf Pinot blanc, dry	0.2 l	Euro 7.50
Winery Keth Pinot gris, dry	0,2 l	Euro 7.50
Winery Sonnenhof Scheurebe, demi-sec	0.2 l	Euro 8.50
Winery Albert Kallfelz Riesling Hochgewächs, dry	0.2 l	Euro 7.50
Deidesheimer Hofstück Portugieser Weißherbst, medium-dry	0.2 l	Euro 7.50
Winery Keth WUNDERSCHÖN, cuvee, off-dry	0.2 l	Euro 8.50
Merlot delle Venezie dry	0.2 l	Euro 7.50
Winery Auggener Schäf dry	0.2 l	Euro 7.50
Alde Gott Winzer Pinot noir, dry	0.2 l	Euro 7.50