

Aperitif

Alcohol-free cocktail

*Monin Bitter filled up with orange juice
Euro 7.00*

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

0.1 l Euro 4.50

“Aperol Spritz“ – simply delicious

*Aperol – sparkling wine – water – slice of orange
Euro 7.50*

Lillet berry

*French, fruity wine aperitif filled up with Russian wild berry
Euro 7.50*

Hendrick’s Gin 4 cl and Tonic

Euro 10.00

„Sauerländer Edelbrennerei“ Gin 4 cl and Tonic

Euro 11.00

Refreshing drinks

Pomegranate or elderflower spritzer

0.3 l Euro 3.50



Waldhaus without filter

-naturally cloudy-

*Premium beer from the southern Black Forest
brewed with natural hop*

0.3 l Euro 3.80

Menue

**Cream soup
of fresh chanterelles**
served with French bread

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**Medallions of the back of the venison
fried in a bacon-coat**
*served with a lingonberry pear,
broccoli and potato croquettes*

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Home-made elderflower parfait
served with fresh berries

Euro 49.00



Starters

Vitello Tonnato

*served with a sauce of tuna, capers
and French bread
Euro 16.50*

Goat camembert au gratin

*on marinated beetroot carpaccio
with French bread and butter
Euro 15.50*

Soups

Bouillon

*with noodles and egg
Euro 5.50*

Cream soup of fresh chanterelles

*with French bread
Euro 8.00*

Salads & vegetarian dishes

"Salad bowl Brigitte"

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

Euro 18.50

Ribbon noodles with fresh chanterelles in cream

*served with grated parmesan
and a tossed salad*

Euro 20.50

Fish

Fried filet of the salmon trout

*on ribbon noodles and a fine Riesling sauce
served with hearty green salad*

Euro 24.50

Filet of young matjes herring in a mustard-honey marinade

with bacon French beans and fried potatoes

Euro 23.50

Main courses

„House cracklings“

*Breaded pork chop on toast
with a mushroom sauce, one fried egg and a salad platter
Euro 18.50*

Sauerland-style beef sausage with melted butter

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

„Föckinghauser forest warden's steak“

*Seared steak of pork loin with fresh mushrooms
served with a tossed salad
and fried potatoes
Euro 23.50*

Viennese veal cutlet

*with lingonberries
served with a tossed salad and French fries
Euro 26.50*

Medallions of pork filet

with fresh chanterelles in cream
*served with a tossed salad and potato croquettes
Euro 26.50*

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 32.50*

Medallions of the back of the venison fried in a bacon-coat

*served with a lingonberry pear,
broccoli and potato croquettes
Euro 37.00*

Dessert

Home-made elderflower parfait

served with fresh berries

Euro 8.50

Dessert-Trio

*Dark chocolate mousse,
Panna cotta and mango sorbet*

Euro 10.00

Mousse of dark chocolate

served with vanilla sauce

Euro 7.50

Walnut ice cream with advocaat and whipped cream

Euro 7.50

The sweet tip

One scoop of vanilla ice cream served with Baileys

Euro 4.00

Espresso and blackthorn

An espresso served with home-made "Waldhaus" blackthorn liqueur

Euro 5.80

Espresso and grappa

Euro 5.80

A big cup of coffee

with Baileys and whipped cream

Euro 5.30

Latte Macchiato Caramel

Euro 5.30

Beverages

Draught beer:

Warsteiner	0.25 l	Euro 2.60
Warsteiner	0.5 l	Euro 5.00
Hövels Original	0.3 l	Euro 4.00
Hövels Original	0.4 l	Euro 5.00
Wheat beer	0.3 l	Euro 3.80
Wheat beer	0.5 l	Euro 5.00
Waldhaus unfiltered	0.3 l	Euro 3.80

Spirits:

Alter Schneider	0.02 l	Euro 3.00
Fernet	0.02 l	Euro 3.00
Ramazotti	0.02 l	Euro 3.00
Underberg	0.02 l	Euro 3.00
Malteser Aquavit	0.02 l	Euro 3.00
Linie Aquavit	0.02 l	Euro 3.00
Obstler	0.02 l	Euro 3.00
Williams Christbirne	0.02 l	Euro 3.00
Sauerkirsch	0.02 l	Euro 3.00
Zwetschge	0.02 l	Euro 3.00
Mirabelle	0.02 l	Euro 3.00

Non-alcoholic beverages:

Pepsi Cola, Seven up	0.2 l	Euro 2.50
Pepsi Cola, Seven up	0.3 l	Euro 3.00
Selters light / natural	0.25 l	Euro 2.50
Selters light / natural	0.75 l	Euro 6.90
Apple juice, unfiltered	0.25 l	Euro 3.50
Orange juice	0.25 l	Euro 3.50
Grape, currant	0.25 l	Euro 3.50
Juices as spritzer	0.3 l	Euro 3.50
Bitter Lemon	0.2 l	Euro 3.00

Sparkling wine:

Own label	0.75 l	Euro 28.00
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Aperitif:

Aperol Spritz	0.2 l	Euro 7.50
Campari Orange	0.2 l	Euro 7.00
Campari Soda	0.2 l	Euro 7.00
Martini	0.05 l	Euro 5.00
Sherry	0.05 l	Euro 5.00
Hendrick's Gin and Tonic	0.04 l	Euro 10.00

Wine:

Winery Auggener Schäf Pinot blanc, dry	0.2 l	Euro 6.50
Winery Keth Pinot gris, dry	0,2 l	Euro 6.50
Winery Auggener Schäf White wine cuvée, sweet	0.2 l	Euro 6.50
Winery Schloss Sommerhausen Riesling, dry	0.2 l	Euro 6.50
Deidesheimer Hofstück Portugieser Weißherbst, medium-dry	0.2 l	Euro 6.50
Jean Buscher Dornfelder red wine, medium-dry	0.2 l	Euro 6.50
Merlot delle Venezie dry	0.2 l	Euro 6.50
Winery Auggener Schäf Pinot noir, dry	0.2 l	Euro 6.50

Martini arrangement

Culinary delights concentrating on the goose. While the outdoors might be uncomfortable, the indoors will be cosy. Additionally, a tradition as highlight: the goose menu with four courses.

*2 x overnight accommodation with Waldhaus breakfast
1 x house menu in the evening, 3 courses
1 x goose menu, with 4 courses and aperitif*

Martini arrangement week:

Price per person:

<i>Standard double room</i>	<i>185.00 €</i>
<i>Country style double room</i>	<i>195.00 €</i>
<i>Comfort double room</i>	<i>205.00 €</i>
<i>Single room</i>	<i>215.00 €</i>

*Bookable: 26 October to 12 December,
Arrival: Wednesday*

Martini arrangement weekend:

Price per person:

<i>Standard double room</i>	<i>205.00 €</i>
<i>Country style double room</i>	<i>215.00 €</i>
<i>Comfort double room</i>	<i>225.00 €</i>
<i>Single room</i>	<i>235.00 €</i>

*Bookable: 26 October to 12 December,
Arrival: Friday*

