

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

***Pumpkin cream soup
with seeds and oil***
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 almond-brittle parfait
served with amarena cherries

Euro 49.00



Starters

Salmon burger

*Norwegian smoked salmon and potato pancakes
on a honey-mustard sauce
Euro 14.50*

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*

Pumpkin cream soup

*with seeds and oil
served with French bread
Euro 7.50*

Salads & vegetarian dishes

"Salad bowl Brigitte"

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

Euro 18.50

Baked pasta cigars

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

Euro 19.50

Fish

Seared filet of ocean perch

*with bacon beans and a fine Riesling sauce
accompanied by fried potatoes*

Euro 27.50

Pike-perch filet

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

Euro 28.50

Main courses

„House cracklings“

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

“Heaven and earth”

*Fried slices of black pudding and apples with roasted onions
on potato foam
served with a tossed salad
Euro 22.50*

“Teuton skewer“

*Fiery skewer dish with fried onions
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 a crust of melted brie

*on a lingonberry sauce
served with a tossed salad and potato croquettes
Euro 25.50*

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*

Breast and joint of the Martini-geese

*Served with apple red cabbage and potato dumplings
Euro 37.00*

Dessert

Home-made almond-brittle parfait

served with amarena cherries

Euro 9.00

Dessert-Trio

*Dark chocolate mousse,
Panna cotta and cassis sorbet*

Euro 10.00

Mousse of dark chocolate

served with vanilla sauce

Euro 8.00

Red fruit jelly

with vanilla ice-cream and whipped cream

Euro 8.00

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

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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 Albert Kallfelz Riesling Hochgewächs, 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 three courses.

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

Price per person:	Week <i>(arrival: Wednesday)</i>	Weekend <i>(arrival: Friday)</i>
<i>Standard double room</i>	185.00 €	205.00 €
<i>Country style double room</i>	195.00 €	215.00 €
<i>Comfort double room</i>	205.00 €	225.00 €
<i>Single room</i>	215.00 €	235.00 €

Bookable: 26 October to 12 December 2022

End-of-year arrangement

Spend the end of the year in Hotel Waldhaus Föckinghausen.

*4 x overnight accommodation with Waldhaus breakfast
3 x house menu in the evening, 3 courses
Festive New Year's Eve celebration with aperitif, set menu, and sparkling wine at
midnight, hang-over breakfast on New Year's Day,
use of our sauna from 16.00 hours*

Price per person:

<i>Standard double room</i>	442.00 €
<i>Country style double room</i>	462.00 €
<i>Comfort double room</i>	482.00 €
<i>Single room</i>	502.00 €

Arrival: from 28 December 2022

New Year's Eve

*Festive New Year's Eve celebration with aperitif, set menu,
and sparkling wine at midnight,
Start: 18.30 hours*

Price per person: 95.00 €

