

## **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 4.80*

### **“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*

## **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 7.50*



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

## **Starters**

### **Carpaccio of beef filet**

*with a balsam dressing and grated parmesan  
served with French bread and butter  
Euro 17.50*

### **Salmon burger**

*Norwegian smoked salmon and potato pancakes  
on a honey-mustard sauce  
Euro 15.50*

## **Soups**

### **Bouillon**

*with noodles and egg  
Euro 6.00*

### **Pumpkin cream soup**

*with seeds and oil  
Euro 8.50*

## **Menue**

### **Pumpkin cream soup**

*with seeds and oil*

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### **Sliced Sauerland wild boar's back**

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

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### **Home-made walnut parfait**

*served with plum compote*

*Euro 55.00*

## **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 20.00*

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

*with garlic and chilli, dried tomatoes and olives  
served with grated parmesan and  
accompanied by a tossed salad  
Euro 20.00*

## **Fish**

### **Fried filet of Norwegian salmon**

*on ribbon noodles and a fine Riesling sauce  
served with a tossed salad  
Euro 25.50*

## **Our recommendation**

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

*served with a tasty remoulade sauce  
accompanied by a tossed salad  
and fried potatoes  
Euro 23.50*

## **Main courses**

### **“Heaven and earth”**

*Fried slices of black pudding and apples with roasted onions  
on potato foam  
served with a tossed salad  
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 23.50*

### **Medallions of pork filet**

*with a crust of melted brie, on a lingonberry sauce  
served with a tossed salad and potato croquettes  
Euro 26.50*

### **Viennese veal schnitzel**

*served with lingonberries and capers  
accompanied by a tossed salad and French fries  
Euro 27.50*

### **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*

*low-carbohydrate*

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

*served with a tasty herb butter  
accompanied by a large tossed salad  
Euro 29.50*

### **Sliced Sauerland wild boar’s back**

*on a cranberry sauce  
served with broccoli and little potato croquettes  
Euro 38.00*

### **Breast and joint of the Martin’s goose**

*served with apple red cabbage  
and potato dumplings  
Euro 38.00*

## **Desserts**

### **Home-made walnut parfait**

*served with plum compote and vanilla sauce*

*Euro 10.00*

### **Dessert-Trio**

*Dark chocolate mousse,  
panna cotta and mango sorbet*

*Euro 11.00*

### **Mousse of dark chocolate**

*served with vanilla sauce*

*Euro 8.50*

### **Red fruit jelly**

*with vanilla ice-cream and whipped cream*

*Euro 8.50*

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

*Euro 8.50*

### **The sweet tip**

*One scoop of vanilla ice cream served with Baileys*

*Euro 4.50*

### **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*

**Autumn time during Martini**  
**01 November – 08 December 2023**

**Breast and joint  
of the Martin's goose**  
*served with apple red cabbage  
and potato dumplings*

*Euro 38.00*

**White wine – Bottle 0.75 l**

<b>Palatine</b>	<b>2022 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 24.00</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 26.50</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 26.50</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 29.50</b>
<b>Moselle</b>	<b>2019 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 27.50</b>



## 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
Waldhaus unfiltered	0.5 l	Euro 5.00

### Non-alcoholic beverages

Pepsi Cola, Seven up	0.2 l	Euro 3.00
Pepsi Cola, Seven up	0.3 l	Euro 3.50
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 3.80
Orange juice	0.25 l	Euro 3.80
Grape, currant	0.25 l	Euro 3.80
Juices as spritzer	0.3 l	Euro 3.80
Bitter Lemon	0.2 l	Euro 3.50

### 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

### Sparkling wine

Own label	0.75 l	Euro 28.00
Own label	0.2 l	Euro 4.80

### Aperitif

Aperol Spritz	0.2 l	Euro 7.50
Campari Orange	0.2 l	Euro 7.50
Campari Soda	0.2 l	Euro 7.50
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 Sonnenhof Scheurebe, demi-sec	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
Winery Keth WUNDERSCHÖN, cuvee, off-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