

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

Starters

Salmon burger

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

Fried goose liver

*on marinated lamb's lettuce
with French bread and butter
Euro 16.50*

Carpaccio of beef filet

*with a balsam vinegar dressing and grated parmesan
with French bread and butter
Euro 16.50*

Soups

Bouillon

*with noodles and egg
Euro 5.50*

Parsley root soup

*with grounded pepper
Euro 8.50*

Westphalian potato soup

*with slices of smoked sausage
Euro 8.50*

Menue

Parsley root soup with grounded pepper

served with French bread

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Wild hare pot

Fried back of the wild hare in a cream of chanterelles

served with apple sauce and home-made spaetzle

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Home-made walnut parfait

served with plum compote and vanilla sauce

Euro 49.00

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 19.50

Ribbon noodles „spicy“

*served with tomatoes and olives
in a tomato-pesto sauce
accompanied by a tossed salad*

Euro 19.50

Fish

Seared filet of ocean perch

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

Euro 27.50

Steamed filed of pike-perch and salmon

*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*

Sauerland beef sausage with melted butter

*with a tossed salad
and fried potatoes
Euro 22.50*

“Teuton skewer“

*Fiery skewer dish with fried onions
served with a tossed salad
and fried potatoes
Euro 23.50*

Sliced breast of corn-fed poulard

*on creamy leaf spinach
served with fried potato patties
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*

Wild hare pot

Fried back of the wild hare in a cream of chanterelles

*served with apple sauce and home-made spaetzle
Euro 37.00*

Ribbon noodles „spicy“

*served with tomatoes and olives in a tomato-pesto sauce
accompanied by a small sliced rump steak
and a tossed salad
Euro 27.50*

Desserts

Home-made walnut parfait

served with plum compote and vanilla sauce

Euro 10.00

Dessert-Trio

*Dark chocolate mousse,
crème brûlée and cassis sorbet*

Euro 10.00

Winterly baked apple

with walnut ice-cream and vanilla sauce

Euro 9,00

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

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*

Price per person:	Week <i>(arrival: Wednesday)</i>	Weekend <i>(arrival: Friday)</i>
<i>Standard double room</i>	195,00 €	215,00 €
<i>Country style double room</i>	205,00 €	225,00 €
<i>Comfort double room</i>	215,00 €	235,00 €
<i>Single room</i>	225,00 €	245,00 €

Bookable: 1 January to 31 March 2023

Public holiday arrangement

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

Price per person:

<i>Standard double room</i>	312.50 €
<i>Country style double room</i>	327.50 €
<i>Comfort double room</i>	342.50 €
<i>Single room</i>	357.50 €

Available:

*Carnival, Easter, 1st of May, Corpus Christi,
Pentecost, Ascension, 3 October, All Saints' Day*



White wine – Bottle 0.75 l

Baden Kaiserstuhl	2020 Pinot Gris, oktav, dry Winery Heger, Ihringen am Kaiserstuhl <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>	26.50 Euro
Baden Kaiserstuhl	2020 Pinot Blanc, oktav, dry Winery Heger, Ihringen am Kaiserstuhl <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>	26.50 Euro
Baden Lake Constance	2020er Pinot Gris and Chardonnay Quality wine, dry Winery Aufricht, Stetten on Lake Constance <i>Impressing aromatic game - quince - mango.</i>	29.50 Euro
Moselle	2019er Kallfelz, Riesling Hochgewächs, dry Winery Kallfelz, Zell on the Moselle <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>	27.50 Euro

Weissherbst – Bottle 0.75 l

Rhine-Hesse	2020 Jean Buscher Pino Noir Rosé, quality wine, dry Winery Jean Buscher, Bechtheim <i>The cooled Rosé leaving fog on the glass and intense strawberry and raspberry aromas in the nose convey a sense of summer, warmth, sunshine! Fresh, fruit, light.</i>	24.00 Euro
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Red wine – Bottle 0.75 l

Baden Lake Constance	2017 Pinot Noir „Classic“ Quality wine, dry Winery Aufricht, Stetten on Lake Constance <i>Classical – loyal accompaniment to your meal.</i>	27.00 Euro
Baden Lake Constance	2018 Aufrichtig rot Cuvée, dry Winery Aufricht, Stetten on Lake Constance <i>Taste with a dimension, here you taste room and time, think of past and future things. Clear and brilliant.</i>	30.00 Euro
Baden Kaiserstuhl	2016 Merdinger Bühl Pinot noir red wine, QbA, dry Winery Heger, Ihringen, Kaiserstuhl <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>	26.00 Euro
Bordeaux France	2014 Neipperg Sélection Comtes de Neipperg, Saint-Émilion <i>A deep, dark red. Intense fruit: Cassis and heart cherry. Full, supple, very round wine with strong, ripe, embedded tannines and a long, fruity finish.</i>	36.00 Euro

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