

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

Rhubarb and 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

***Vine tomatoes and mozzarella cheese
marinated in a dressing of balsam vinegar***
accompanied by French bread
Euro 14.00

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

Cream soup of fresh wild garlic
served with French bread
Euro 9.50

Menue

Cream soup of fresh wild garlic
served with French bread

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German asparagus spears
served with hollandaise sauce
accompanied by medallions of pork filet and boiled potatoes

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Home-made elderflower parfait
served on vanilla sauce,
accompanied by fresh strawberries
Euro 53.50

Salads & vegetarian dishes

"Salad bowl Brigitte"

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

Baked filled pasta cases - homemade -

*stuffed with fresh cheese and dried tomatoes
on a sauce with herbs
served with a tossed salad
Euro 22.50*

Ribbon noodles "Wild garlic sauce"

*with strips of Norwegian smoked salmon,
served with grated parmesan and a tossed salad
Euro 22.50*

Fish

Seared slice of the Norwegian salmon

*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*

„House cracklings“

*Breaded pork chop on toast
with a mushroom sauce, one fried egg and a salad platter
Euro 22.00*

Sliced breast of corn-fed poulard

*on a balsamic vinegar sauce
served with fried potato patties and iceberg lettuce
Euro 29.00*

„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*

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*

One serving of German asparagus spears

served with hollandaise sauce and boiled potatoes

<i>accompanied by medallions of pork filet</i>	<i>Euro 33.00</i>
<i>accompanied by raw and cooked ham</i>	<i>Euro 28.00</i>
<i>accompanied by a "Wiener Schnitzel"</i>	<i>Euro 31.50</i>

Desserts

Home-made elderflower parfait

served on vanilla sauce, accompanied by fresh strawberries
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

Palatine	2022 Scheurebe, off-dry Winery Hochdörffer, Landau <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>	Euro 29.00
Baden Kaiserstuhl	2022 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>	Euro 31.00
Baden Kaiserstuhl	2021 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>	Euro 31.00
Baden Lake Constance	2021 Pinot Gris and Chardonnay Quality wine, dry Winery Aufricht, Stetten on Lake Constance <i>Impressing aromatic game - quince - mango.</i>	Euro 33.00
Baden Lake Constance	2021 Blanc de Noir Quality wine, dry Winery Aufricht, Stetten am Bodensee <i>White wine with a light colour of the Pinot-Noir grape. The absolutely trendy alternative to Blanc de Noir. Delicate aromas of melon and ripe pear. Body and freshness merge into a symbiosis. The "Baden Pinot Grigio from Lake Constance". Dry, tangy, fruity and aromatic.</i>	Euro 29.00
Moselle	2021 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>	Euro 31.00

Weissherbst – Bottle 0.75 l

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

Red wine – Bottle 0.75 l

Rhine Hesse	2020er WUNDERSCHÖN Cuvée, demi-sec Winery Keth, Offstein <i>A wonderfully fruity red wine cuvée, which flatters any palate with its fine fruity flavour.</i>	Euro 29.00
Baden Lake Constance	2021 Pinot Noir „Classic“ Quality wine, dry Winery Aufricht, Stetten on Lake Constance <i>Classical – loyal accompaniment to your meal.</i>	Euro 31.00
Baden Lake Constance	2020 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>	Euro 36.00
Baden Kaiserstuhl	2018 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>	Euro 33.00
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 tannins and a long, fruity finish.</i>	Euro 45.00

5=4 One night for free

For a stay of five nights and an arrival on a Tuesday we offer you this special package at a preferential price.

*5 x overnight accommodation with Waldhaus breakfast
5 x house menu (3 courses) in the evening*

Price per person:
from 418.00 €

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