

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

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

Baked mushroom heads
served with herbal sour cream
accompanied by French bread
Euro 13.50

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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Barbarie duck breast
on a plum sauce
served with marinated lamb's lettuce and little potato croquettes

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Home-made almond-brittle parfait
served with amarena cherries

Euro 58.50

Salads & vegetarian dishes

"Salad bowl Brigitte"

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

Fried filled pasta cases - homemade -
*stuffed with fresh cheese and dried tomatoes
on an herb sauce
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

Filet red perch seared in herb butter
*served with a tossed salad
and boiled potatoes
Euro 29.00*

Filet of young herring
*served in a cream sauce
accompanied by red beet and boiled potatoes
Euro 25.50*

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*

Fried steak of pork saddle

*with a colourful pepper sauce
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 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*

Barbarie duck-breast

*on a plum sauce
served with marinated lamb's lettuce and little potato croquettes
Euro 38.00*

One serving of German asparagus spears

served with hollandaise sauce and boiled potatoes

accompanied by medallions of pork filet

Euro 33.00

accompanied by raw and cooked ham

Euro 28.00

accompanied by a "Wiener Schnitzel"

Euro 31.50

Desserts

Home-made almond-brittle parfait
served with amarena cherries and vanilla sauce
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** **2021 Scheurebe, off-dry** **Euro 29.00**
Winery Hochdörffer, Landau
The Scheurebe impresses with its playful lightness with pleasant fruit sweetness and elegant acidity. Its scent is reminiscent of blackcurrant, grapefruit, pear and lime.
- Baden** **2022 Pinot Gris, oktav, dry** **Euro 31.00**
Kaiserstuhl **Winery Heger, Ihringen am Kaiserstuhl**
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.
- Baden** **2021 Pinot Blanc, oktav, dry** **Euro 31.00**
Kaiserstuhl **Winery Heger, Ihringen am Kaiserstuhl**
A clear, inviting bouquet of yellow plums, white melon and tropical fruits. The harmoniously round echo fades out with mirabelles and citrus fruits.
- Baden** **2021 Pinot Gris and Chardonnay** **Euro 33.00**
Lake Constance **Quality wine, dry**
Winery Aufricht, Stetten on Lake Constance
Impressing aromatic game - quince - mango.
- Baden** **2021er Blanc de Noir** **Euro 29.00**
Lake Constance **Quality wine, dry**
Winery Aufricht, Stetten am Bodensee
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.
- Moselle** **2021 Kallfelz, Riesling Hochgewächs, dry** **Euro 31.00**
Winery Kallfelz, Zell on the Moselle
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.

Weiss Herbst – Bottle 0.75 l

- Palatine** **2022 Windrosé** **Euro 29.00**
Quality wine, dry
Winery Ellermann-Spiegel, Kleinfischlingen
Juicy, elegant, with wonderfully fresh aromas of strawberries and raspberries, nice fruit acidity-sweetness combination.

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