

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

Limoncello Tonic – the „Summer-Aperitif“

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“.
0.3 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

Goat camembert au gratin

*on marinated red beetroot carpaccio
served with French bread and butter*

Euro 18.50

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 chanterelles

served with French bread

Euro 9.50

Menue

Carrot-ginger soup

served with French bread

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Braised leg of venison from the Sauerland

with fresh chanterelles in cream

served with apple sauce and homemade spaetzle

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Home-made elderflower parfait

served with fresh berries

Euro 55.50

As an accompaniment, we recommend our recent addition

Palatine

2021 Pinot Noir, Quality wine, dry

0.75 l Euro 28.00

Winery Ellermann-Spiegel, Kleinfischlingen

0.2 l Euro 8.50

The estate wine pleases with elegant fruit of black cherry and blackberry as well as subtle clove. Light on the palate, with harmonious acidity and moderate tannins. Simply delicious, just like that.

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

with fresh chanterelles in cream

served with grated parmesan

and a tossed salad

Euro 24.00

Fish

Seared slice of the Norwegian salmon

on ribbon noodles and a fine Riesling sauce

served with a tossed salad

Euro 28.50

Filet of matjes herring

on a mustard-honey marinade

served with bacon beans

and fried 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*

“Teuton skewer“

*Fiery skewer dish with fried onions
served with a tossed salad
and fried potatoes
Euro 26.50*

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 fresh chanterelles in cream
served with a tossed salad and home-made spaetzle
Euro 31.00*

Viennese veal schnitzel

*served with lingonberries and capers
accompanied by a tossed salad and French fries
Euro 29.50*

Hearty rump steak of the Argentine cattle

*on a sauce of red wine and shallots,
served with a tasty herb butter, beans in a bacon-coat and fried potatoes
Euro 36.00*

Braised leg of venison from the Sauerland

*with fresh chanterelles in cream
served with apple sauce with lingonberries
and homemade spaetzle
Euro 36.00*

Desserts

Home-made elderflower parfait

served on vanilla sauce, accompanied by fresh strawberries
Euro 11.00

Dessert-Trio

*Dark chocolate mousse,
panna cotta 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** **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** **2022 Pinot Gris and Chardonnay** **Euro 33.00**
Lake Constance **Quality wine, dry**
Winery Aufricht, Stetten on Lake Constance
Impressing aromatic game - quince - mango.
- Baden** **2022 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.

Weissherbst – 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	2020 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	2022 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

Our recent addition and recommendation:

Palatine	2021 Pinot Noir, Quality wine, dry Winery Ellermann-Spiegel, Kleinfischlingen <i>The estate wine pleases with elegant fruit of black cherry and blackberry as well as subtle clove. Light on the palate, with harmonious acidity and moderate tannins. Simply delicious, just like that.</i>	Euro 28.00
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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
Ellermann Spiegel Pinot Noir, quality wine, dry	0.2 l	Euro 8.50