

Aperitif

Alcohol-free cocktail

*Monin Bitter filled up with orange juice
Euro 6.50*

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 7.00*

Lillet berry

*French, fruity wine aperitif filled up with Russian wild berry
Euro 7.00*

Hendrick’s Gin 4 cl and Tonic

Euro 10.00

„Sauerländer Edelbrennerei“ Gin 4 cl and Tonic

Euro 11.00

Refreshing summer 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 3.50

Menue

Porcini consommé
with pancake strips
served with French bread

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Carved Sauerland roebuck saddle
with an elderberry sauce
served with broccoli and potato croquettes

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Home-made walnut parfait
on vanilla sauce
served with plum compote

Euro 49.00



Starters

Carpaccio of beef filet

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

Baked mushroom heads

*served with herb curd
with French bread and butter
Euro 10.00*

Soups

Bouillon

*with noodles and egg
Euro 5.50*

Pumpkin cream soup

*with seeds and oil
served with French bread
Euro 7.50*

Porcini consommé

*with pancake strips
served with French bread
Euro 8.50*

Salads & vegetarian dishes

"Salad bowl Brigitte"

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

Euro 17.50

Pasta cigar

*filled with feta cheese and persil
on creamy leaf spinach*

Euro 18.00

Fish

Steamed filet of pikeperch

*on a fine Riesling sauce
and ribbon noodles
served with a hearty green salad*

Euro 28.00

Fried filet of salmon trout

*on potato foam
served with onion confit
and a hearty green salad*

Euro 24.00

Main courses

„House cracklings“

*Breaded pork chop on toast
with a mushroom sauce, one fried egg and a salad platter
Euro 18.50*

Carved corn poultry breast

*on a balsam vinegar sauce
served with iceberg lettuce
and little roestis
Euro 23.50*

“Heaven and earth”

*Fried slices of black pudding and apples with roasted onions
on potato foam
served with a tossed salad
Euro 21.50*

“Teuton skewer“

*Fiery skewer dish with fried onions
served with a tossed salad
and fried potatoes
Euro 22.50*

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 29.80*

Carved slices of the back of the Sauerland venison

*on a lingonberry sauce
served with broccoli and home-made potato croquettes
Euro 36.00*

Dessert

Home-made walnut parfait

*on vanilla sauce
served with plum compote
Euro 8.50*

Dessert-Trio

*Dark chocolate mousse,
crème brûlée and currant sorbet
Euro 10.00*

Red fruit jelly

*with vanilla ice cream and whipped cream
Euro 7.00*

Mousse of dark chocolate

*served with vanilla sauce
Euro 7.50*

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 5.50*

Espresso and grappa

Euro 5.50

A big cup of coffee

*with Baileys and whipped cream
Euro 5.00*

Latte Macchiato Caramel

Euro 5.00

Beverages

Draught beer:

Warsteiner	0.25 l	Euro 2.40
Warsteiner	0.5 l	Euro 4.80
Hövels Original	0.3 l	Euro 3.80
Hövels Original	0.4 l	Euro 4.80
Wheat beer	0.3 l	Euro 3.50
Wheat beer	0.5 l	Euro 4.80
Waldhaus unfiltered	0.3 l	Euro 3.50

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 2.30
Selters light / natural	0.75 l	Euro 6.30
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

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 25.00
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Aperitif:

Aperol Spritz	0.2 l	Euro 7.00
Campari Orange	0.2 l	Euro 6.50
Campari Soda	0.2 l	Euro 6.50
Martini	0.05 l	Euro 4.50
Sherry	0.05 l	Euro 4.50
Hendrick's Gin and Tonic	0.04 l	Euro 10.00

Wine:

Winery Auggener Schäf Pinot blanc, dry	0.2 l	Euro 5.50
Winery Keth Pinot gris, dry	0,2 l	Euro 5.50
Winery Auggener Schäf White wine cuvée, sweet	0.2 l	Euro 5.50
Winery Schloss Sommerhausen Riesling, dry	0.2 l	Euro 5.50
Deidesheimer Hofstück Portugieser Weißherbst, medium-dry	0.2 l	Euro 5.50
Jean Buscher Dornfelder red wine, medium-dry	0.2 l	Euro 5.50
Merlot delle Venezie dry	0.2 l	Euro 5.50
Winery Auggener Schäf Pinot noir, dry	0.2 l	Euro 5.50

Martini arrangement

Culinary delights concentrating on the goose. While the outdoors might be uncomfortable, the indoors will be cosy. Additionally, a tradition as highlight: the goose menu with four courses.

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

Martini arrangement week:

Price per person:

<i>Standard double room</i>	<i>166,00 €</i>
<i>Country style double room</i>	<i>176,00 €</i>
<i>Comfort double room</i>	<i>186,00 €</i>
<i>Single room</i>	<i>206,00 €</i>

*Bookable: 23 October to 6 December,
Arrival: Tuesday or Wednesday*

Martini arrangement weekend:

Price per person:

<i>Standard double room</i>	<i>186,00 €</i>
<i>Country style double room</i>	<i>196,00 €</i>
<i>Comfort double room</i>	<i>206,00 €</i>
<i>Single room</i>	<i>226,00 €</i>

*Bookable: 23 October to 6 December,
Arrival: Friday*

