

## **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*

## **Menue**

***Cream soup  
of fresh chanterelles***  
*served with French bread*

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***Medallions of the back of the venison  
fried in a bacon-coat***  
*served with a lingonberry pear,  
broccoli and potato croquettes*

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***Home-made elderflower parfait***  
*served with fresh berries*

*Euro 49.00*



## **Starters**

### **Vitello Tonnato**

*served with a sauce of tuna, capers  
and French bread  
Euro 16.50*

### **Goat camembert au gratin**

*on marinated beetroot carpaccio  
with French bread and butter  
Euro 15.50*

## **Soups**

### **Bouillon**

*with noodles and egg  
Euro 5.50*

### **Cream soup of fresh chanterelles**

*with French bread  
Euro 8.00*

## **Salads & vegetarian dishes**

### **"Salad bowl Brigitte"**

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

*Euro 18.50*

### ***Ribbon noodles with fresh chanterelles in cream***

*served with grated parmesan  
and a tossed salad*

*Euro 20.50*

## **Fish**

### ***Fried filet of the salmon trout***

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

*Euro 24.50*

### ***Filet of young matjes herring in a mustard-honey marinade***

*with bacon French beans and fried potatoes*

*Euro 23.50*

## **Main courses**

### **„House cracklings“**

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

### **Sauerland-style beef sausage with melted butter**

*served with a tossed salad  
and roasted potatoes  
Euro 22.50*

### **„Föckinghauser forest warden's steak“**

*Seared steak of pork loin with fresh mushrooms  
served with a tossed salad  
and fried potatoes  
Euro 23.50*

### **Viennese veal cutlet**

*with lingonberries  
served with a tossed salad and French fries  
Euro 26.50*

### **Medallions of pork filet**

**with fresh chanterelles in cream**  
*served with a tossed salad and potato croquettes  
Euro 26.50*

### **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*

### **Medallions of the back of the venison fried in a bacon-coat**

*served with a lingonberry pear,  
broccoli and potato croquettes  
Euro 37.00*

## **Dessert**

### ***Home-made elderflower parfait***

*served with fresh berries*

*Euro 8.50*

### ***Dessert-Trio***

*Dark chocolate mousse,  
Panna cotta and mango sorbet*

*Euro 10.00*

### ***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 5.80*

### ***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*

## 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

### 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

## **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>185.00 €</i>
<i>Country style double room</i>	<i>195.00 €</i>
<i>Comfort double room</i>	<i>205.00 €</i>
<i>Single room</i>	<i>215.00 €</i>

*Bookable: 26 October to 12 December,  
Arrival: Wednesday*

### **Martini arrangement weekend:**

*Price per person:*

<i>Standard double room</i>	<i>205.00 €</i>
<i>Country style double room</i>	<i>215.00 €</i>
<i>Comfort double room</i>	<i>225.00 €</i>
<i>Single room</i>	<i>235.00 €</i>

*Bookable: 26 October to 12 December,  
Arrival: Friday*

