



WALDSCHLÖSSCHEN

Appetizers

**Crunchy
local spring salad**
with stracciatella di bufala &
Tomato Parmesan Vinaigrette
16 €

**Miso eggplant
baked in tempura batter**
with teriyaki &
basil mayonnaise
16 €

**Waldschlösschen
"spicy" beef tartar**
21 €

Confitted brook trout
with fried scallops,
fennel salad and
buttermilk vinaigrette
23 €

Homemade shrimp ravioli
with two types of peas &
crustacean foam
24 €

family & friends „Springtime“

from 2 people
Appetizers €22 per person

Small portions to share –
placed in the middle of the table

**Flemish
shrimp croquette**
with lime aioli

**Waldschlösschen
"spicy" beef tartar**

Baba ganoush
with papadum

**Carrot ginger
orange salad**

Soup

Pea and tarragon soup
with butter croutons
9 €

Main courses

**Handmade
wild garlic ravioli**
with marinated Merinda tomatoes,
aged Parmesan &
Sardinian olive oil
(vegetarian/vegan)
23 €

Kikok corn-fed chicken breast
with nut butter puree,
wild cauliflower & broccoli
30 €

**Saltimbocca
from Duroc from the Rhön**
with roasted potatoes &
glazed organic carrots
32 €

**Fried
Atlantic sea bass**
with potato-wild garlic puree &
tomato-pepper caponata
36 €

**Two types
of North Frisian
salt marsh lamb
(loin & shoulder)**
with glazed pointed cabbage &
rosemary potato gratin
42 €

Dry Aged Flat Iron Steak
with fried wild garlic polenta &
gratinated romaine lettuce
44 €

Waldschlösschens classics

**Waldschlösschen's classic
Original Wiener Schnitzel**
from the topside of the veal with
Dagobertshausen mashed potatoes,
salad of thick cucumbers and
cold stirred cranberries.
29.50 €

Desserts

**Classic
crème brûlée**
with Tahitian vanilla
9,50 €

Amalfi lemon tart
with flamed meringue
10€

**From the original
Caprigiani machine**

Greek yogurt
with braised
young rhubarb
11 €

**Semi-liquid
chocolate cake**
with forest berries and
AROMA vanilla ice cream
13 €

From our Aroma ice cream factory

**Daily fresh premium
ice cream flavors**
per scoop 3,50 €

Taste sustainability ...

Quality and origin is the basis of our thinking. Small artisanal businesses are the soul of our culinary network. Whether from our own agricultural production of the neighboring „Hofgut Dagobertshausen“ or from friendly suppliers, we think, act and cook sustainably. We invite you on our culinary journey: Discover with us how good and delicious sustainability can taste! Dear guests, as far as you are affected by allergies, please let us know. Our separate allergy card will gladly provide you with information about the allergenic ingredients contained in the dishes.



WALDSCHLÖSSCHEN

Sparkling

Aragosta Frizzante

Santa Maria La Palma / Sardinien
6.00 €/0.1

Prosecco Spumante Brut Rosé

Borgo Gritti / Venetien
9.50 €/0.1

Wine by the glass

White wine

Pinot Grigio

Lenotti / Venetien
8 €/0.2

Alvarinho

„Contacto“
Anselmo Mendes / Portugal
8.90 €/0.2

Grüner Veltliner

Türk / Krems Vineyards
9 €/0.2

Gutsriesling

Weingut am Nil / Pfalz
9.50 €/0.2

Rosé

Rosé

Weingut am Nil / Pfalz
9 €/0.2

Red wine

Rioja Crianza

Heraclio Alfaro / Spain
9.50 €/0.2

Alentejo Tinto

Herdade dos Grous / Portugal
10 €/0.2

Spätburgunder

Weingut am Nil / Pfalz
11 €/0.2

„Spring Surprise“

Peachcello Spritz

Fruity peach aperitivo served on ice,
infused with Prosecco Spumante & gar-
nished with orange

9.50 €/0.2

Reisetbauer Gin Tonic

Blue Gin

with Thomas Henry Tonic Water
on ice and lemon
12 €/0.3

Sloeberry Gin

with Thomas Henry Tonic Water
on ice
12 €/0.3

La Su Gin Tonic

La Su

Exotic gin with a soft mango note
with Thomas Henry Tonic Water on ice
13.50 €/0.3

The Gardener

Elegant & harmonious gin with
mediterranean flavors such as lavender,
rosemary & citrus with Thomas Henry
Tonic Water on ice
13.50 €/0.3

Virgin Gin Tonic

Tanqueray 0,0% with Thomas Henry
Tonic Water on ice and lime
9.50 €/0.3

Draft beer

Veltins Pilsener

4.30 €/0.3
6 €/0.5

Veltins Radler

4.30 €/0.3
6 €/0.5

Maisel's Weisse

6 €/0.5

non-alcoholic

Veltins Pilsener

4.30 €/0.3

Maisel's Weisse

6 €/0.5

Non-alcoholic Thirst quencher

Apple juice spritzer	4.60 €/0.3
Rhubarb spritzer	4.60 €/0.3
Currant spritzer	4.60 €/0.3
Passion fruit juice spritzer	4.60 €/0.3
Grape Secco	7.00 €/0.1
Sinalco:	
Cola / Orange / Lemon	4.60 €/0.3
Hofgut Apple juice	5.00 €/0.3
Orange juice	5.00 €/0.3

Water

Staatl. Fachingen - Naturell -

3.50 €/0.25
7.90 €/0.75

Staatl. Fachingen - Medium -

3.50 €/0.25
7.90 €/0.75

Acqua Panna

9.50 €/0.75

San Pellegrino

9.50 €/0.75

Coffee

Café Crème	3.00 €
Pot of filter coffee	2.90 €
Latte Macchiato	4.50 €
Cappuccino	3.90 €
Espresso / Doppio	3.20 € / 5.90 €
Espresso Macchiato	3.60 €
Café au Lait	4.50 €
Hot chocolate	4.50 €

For the sake of our environment we
do not use straws in any form. On request,
we do have some available for you.

Bottled beers
Dear guests, dear wine lovers,

In our wine list you will find a fine, small selection of selected wines from all over the world. We have deliberately not sorted them classically by countries and regions, but by grape varieties and their flavour intensity. This is intended to help you to always find the right wine for the right occasion, even without studying viticulture. Here, we present you a pre-selection of our most popular and **open wines** - Cheers to you!