



WALDSCHLÖSSCHEN

Appetizers

Winter leaf lettuce

with walnut dressing and roasted wild mushrooms

16 €

Pastrami „New York Style“

with pickled mustard vegetables

17 €

Fried goat cheese

baked in brick dough, with winterly lamb's lettuce, balsamic shallots and thyme honey

19 €

Spicy beef tartare

„Waldschlösschen style“

21 €

Home-pickled trout

from the Böser fish farm from Munchausen, with Waldorf salad and wild herbs

21 €

Soups

Consommé double from pasture oxen

with pancakes and root vegetables

10 €

Chestnut cream soup

with Quatre-Épices and croutons

11 €

Waldschlösschens classic

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 €

Truffle pasta from the Parmesan wheel

Finest "De Cecco Spaghettini No.11"

will be live on our truffle cart at the table, with a light parmesan sauce served straight from the loaf.

On top of this we slice seasonal truffle varieties.

18 €

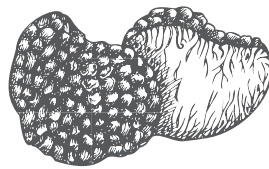
in addition

„Himalaya“ winter truffle

5 € per gram

„Perigord“ autumn truffle

9 € per gram



The Witzigmann Truffle classic

Creamed leaf spinach with poached egg and porcini mushroom ravioli

17 €

Main courses

Spinach dumplings

on sautéed mushrooms, with mountain cheese and brown butter

26 €

Crispy pork belly

from the May organic farm with glazed pointed cabbage, potato crispy roll and marjoram black beer jus

29 €

Tranche of "Coho" Pacific salmon

with snake beans and coconut curry puree

32 €

Braised beef shoulder

in Barolo sauce, with mashed potatoes and baked carrots

34 €

Two kinds of goose

with potato dumplings, apple red cabbage and orange sauce

35 €

Roast beef "Strindberg"

with glazed salsify and potato gratin

39 €

Desserts

Plum crumble

with cinnamon ice cream

12 €

Baked AROMA walnut ice cream

in a sponge cake coating with vanilla cherries

13 €

Almond sliver Kaiserschmarrn

From 2 people

from the cast iron pan

Apple compote and AROMA

vanilla ice cream

14 € p.p.

From the original Caprigiani machine

Malaga soft ice cream

with rum raisins and honey crunch

11 €

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

Prosecco Spumante Brut Rosé
Borgo Gritti / Venetien
9.50 € / „1

Wine by the glass

White wine

Soave Classico "Volpare"
Tommasi / Veneto
8.50 € / 0.2

Alavrinho "Contacto"
Anselmo Mendes / Portugal
8.90 € / 0.2

**Grüner Veltliner
"Kremser Weinberge"**
Türk / Krets Vineyards
9 € / 0.2

Riesling "Mineralgestein"
Manz / Rheinhessen
9.50 € / 0.2

Rosé

Rosé "Mineral"
Soalheiro / Portugal
9.50 € / 0.2

Red wine

Negroamaro "Corte Bella"
Apollonia / Apulia
8 € / 0.2

Rioja Crianza
Heraclio Alfaro / Spain
9.50 € / 0.2

Valpolicella "Rafaël"
Tommasi / Veneto
9.90 € / 0.2

Alentejo Tinto
Herdade dos Grous / Portugal
9.90 € / 0.2

Barbera d' Asti "Rure"
Marchesi di Barolo / Piemont
11.50 € / 0.2

"Winter Surprise"

Pomegranate Spritz
winter aperitivo served on ice, infused
with Prosecco Spumante & garnished
with orange
9.50 € / 0.2

The House of Lustau

Beste Sherrys aus Andalusien
Fino "Jarana" 6.00 € / 5cl
Medium Dry "Los Arcos" 6.00 € / 5cl
Deluxe Cream
"Capataz Andres" 7.00 € / 5cl

Blue Gin

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

Sloeerry Gin
with Thomas Henry Tonic Water
on ice
12 € / 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

Bottled beers non-alcoholic

Veltins Pilsener
4.30 € / 0.3

Maisel's Weisse
6 € / 0.5

Virgin Gin Tonic

Tanqueray 0,0% mit Thomas Henry
Tonic water on ice and lime
9.50 € / 0.3

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.*

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!