



WALDSCHLÖSSCHEN

DAGOBERTSHAUSEN

Appetizers

Dagobertshäuser Hokkaido ✓

sweet and sour pickled
with pearl onions, roasted seeds
& Styrian pumpkin cream

17 €

Gently cooked oven-baked beets ✓

with marinated cherries
& tarragon emulsion

18 €

Norwegian salmon tartare

with Dagobertshäuser potato rösti
& horseradish emulsion

22 €

South Tyrolean cheese dumplings ✓

with lukewarm Dijon mustard savory
cabbage & wild cranberries

22 €

Original Waldschlösschen Beef tartare

with grainy mustard ice cream,
pearl onions & braised gherkin

23 €

Soup

Smoked Fish Cream Soup

with Upper Hessian Trout

11 €

Wild Game Consommé

with crepe strips & julienned vegetables

12 €

Waldschlösschen classic

Wiener Schnitzel

from the topside of the veal

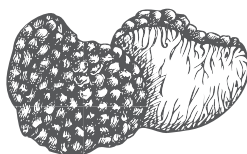
with Dagobertshausen
mashed potatoes and a salad
of thick cucumbers

31 €

The Witzigmann truffle classic

Creamed leaf spinach with a poached
egg and porcini mushroom ravioli

17 €



Truffle pasta from the Parmesan wheel

Finest "De Cecco Spaghettini No.11"
are served live on our truffle cart at the
table, with a light Parmesan sauce
served straight from the loaf.

On top, we slice seasonal
truffle varieties.

18 €

in addition

„Himalaya“ winter truffle

6 € per gram

„Périgord“ autumn truffle

9,50 € per gram

Main courses

Rhön Spelt Risotto ✓

with truffled Dagobertshäuser beets
& linseed crackers

24 €

Braised Alpine ox cheek

with Barolo sauce, nut butter purée
& winter vegetables

38 €

Marburg Forest Venison Goulash

with red cabbage with apple
& potato dumplings

36 €

Crispy Free-Range Goose Breast & Leg

with mugwort jus, potato dumplings
& red cabbage with apple

39 €

Roasted Norwegian Fjord Salmon Fillet

with forest and meadow crust,
spelt risotto, sautéed chard and
lemon sauce with Pernod

36 €

Desserts

South Tyrolean apricot dumplings

with sweet buttered crumbs,
ice cream from our AROMA ice cream
factory & rum vanilla sauce

14 €

Walnut Crème Brûlée

with poached port wine pear

11 €

Waldschlösschen's Kaiserschmarrn

with flambéed grappa raisins,
vanilla sauce & gianduja nougat ice
cream from our AROMA

(For 2 people or more,
approx. 20 min. wait time)

16 € per person

From the original Caprigani soft-serve machine

Piedmontese gianduja soft-serve ice cream

with hazelnut kernels

12 €

From our Aroma ice cream manufacture

Daily fresh premium ice cream flavors

per scoop 3,50 €



vegetarian



vegan

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.



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DAGOBERTSHAUSEN

Sparkling

Spumante Brut Rosé

Borgo Gritti / Veneto

9,50 € / 0,1

Wine by the glass

White wine

Pinot Grigio

Lenotti / Veneto

8 € / 0,2

Grüner Veltliner

Türk / Lower Austria

9 € / 0,2

Tempranillo Blanco

Conde Valdemar / Spain

9,50 € / 0,2

Weißburgunder

Weingut Manz / Rhine Hesse

9,50 € / 0,2

Rosé wine

Provence Rosé

Vallon des Glauges / France

9,50 € / 0,2

Red wine

Rioja Crianza

Heraclio Alfaro / Spain

9,50 € / 0,2

Spätburgunder M

Weingut Manz / Rhine Hesse

11 € / 0,2

Alentejo Tinto

Herdade dos Grous / Portugal

10 € / 0,2

„Winter Surprise“

Schlösschen Spritz

Unser magischer Winterzauber
mit fruchtigen Waldfrüchten
& Noten von Winterkräutern

with Prosecco 9,50 € / 0,2

non-alcoholic with tonic 8,50 € / 0,2

„Gin Selection“

All our gins are served with
Thomas Henry Tonic Water

Reisetbauer

Blue Gin oder Sloeberry Gin

Finest juniper from Austria

je 13 € / 0,3

„Driver's Choice“

Non-alcoholic drinks for little
and grown-up drivers

Crodino Spritz

Bitter-sweet aperitif

8,50 € / 0,2

Vibrante & Tonic

Bitter orange aperitif

8,50 € / 0,2

Floreal & Ginger

Floral-sweet aperitif

8,50 € / 0,2

Grape Secco

Hofgut Dagobertshausen

Grape Secco

7,00 € / 0,1

Draft Beer

Veltins Pilsener or 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

Refreshing non-alcoholic Drinks

Apple spritzer 4,60 € / 0,3

Rhubarb spritzer 4,60 € / 0,3

Blackcurrant spritzer 4,60 € / 0,3

Passion fruit spritzer 4,60 € / 0,3

Cola, Fanta, Sprite 4,60 € / 0,3

Hofgut apple juice 5,00 € / 0,3

Orange juice 5,00 € / 0,3

Water

Elisabethen Quelle

Natural

3,50 € / 0,25

7,90 € / 0,75

Elisabethen Quelle

Medium

3,50 € / 0,25

7,90 € / 0,75

Acqua Morelli

Frizzante/Naturale

9,50 € / 0,75

Coffee

Café Crème 3,10 €

Mug of Filter Coffee 3,10 €

Latte Macchiato 4,10 €

Cappuccino 3,90 €

Espresso / Doppio 3,20 € / 5,90 €

Espresso Macchiato 3,60 €

Café au Lait 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!