



WALDSCHLÖSSCHEN

Appetizers

Young lamb's lettuce

with cinnamon pear, roasted bacon chips and balsamic vinaigrette
14 €

French goat's cheese cream

with baked wild mushrooms, herb salad & hazelnut crunch
17 €

Dagobertshausen reed beet

carpaccio with wild herb salad & truffle vinaigrette
18 €

Wintry seasoned fjord salmon

with sweet and sour cauliflower and a buckwheat salad
21 €

Waldschlösschen spicy beef tartare

with homemade Dijon mustard ice cream
23 €

Soup

Carrot and ginger soup

with flaxseed oil
9.50 €

Top round essence

with pancake stripes ('flädle')
10.50 €

Vegan / vegetarian

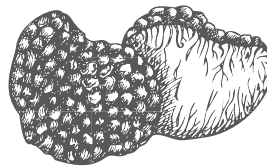
Rhön spelled risotto

with wintry braised vegetables
22 €

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

5 € per gram

„Périgord“ autumn truffle

9 € per gram

Waldschlösschen classic

Wiener Schnitzel from the topside of the veal

with Dagobertshausen mashed potatoes and a salad of thick cucumbers
29.50 €

Main courses

Fried Berlin style calf liver

with nut butter puree
36 €

Pink roasted Barbary duck breast

with glazed Brussels sprouts, parsnip puree and cranberry sauce
38 €

Fried Atlantic sea bass

with creamed salsify and chestnut apple gnocchi
38 €

New Zealand beef fillet (approx. 220g)

with truffle jus, spicy leaf spinach and celery puree
49 €

Desserts

Madagascar vanilla ice cream

from the original Caprigani soft ice cream machine with pickled Grappa raisins
11 €

Classic crème brûlée

with roasted almond crunch
11 €

Buttermilk panna cotta

with cherry and quince granité
11 €

Waldschlösschen's warm cake

of 70% Callebaut chocolate with currant and white chocolate ice cream
13 €

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.



WALDSCHLÖSSCHEN

Sparkling

Spumante Brut Rosé
Borgo Gritti / Venetien
9.50 € / 0.1

Wine by the glass

White wine

Pinot Grigio
Lenotti / Venetien
8 € / 0.2

Grüner Veltliner
Türk / Niederösterreich
9 € / 0.2

Weissburgunder / Chardonnay
Weingut Manz / Rheinhessen
10 € / 0.2

Sauvignon Blanc
Weingut Manz / Rheinhessen
10.50 € / 0.2

Red wine

Rioja Crianza
Heraclio Alfaro / Spanien
9.50 € / 0.2

„Tre“
Tenuta Brancaia / Toskana
10 € / 0.2

Alentejo Tinto
Herdade dos Grous / Portugal
10 € / 0.2

Pinot Nero
Kellerei Bozen / Südtirol
10 € / 0.2

“Winter Surprise”

Pomegranate Spritz
Winter aperitivo served on ice
infused with Prosecco Spumante and
garnished with orange
9.50 € / 0.2

The House of Lustau
Best sherries from Andalusia
Fino „Jarana“
6 € / 5cl

Medium Dry „Los Arcos“
6 € / 5cl
Deluxe Cream „Capataz Andres“
6 € / 5cl

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

Non-alcoholic

Alcohol-free “Crodino Spritz”
served over ice
& garnished with orange
8.50 € / 0.2

Grape Secco

**Hofgut Dagobertshausen
Grape Secco**
7.00 € / 0.1

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

Thirst quencher non-alcoholic

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
Sinalco: Cola/Cola Zero/ 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

Aqua Morelli
Sparkling / Naturale 9.50 € / 0.75

Coffee

Café Crème	3.40 €
Pot of filter coffee	3.40 €
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!