



WALDSCHLÖSSCHEN

Appetizers

Young lamb's lettuce ✓
with pickled pumpkin, roasted
walnuts and balsamic vinaigrette
14 €

Romaine lettuce hearts ✓
with almond salsa & herbs
from our garden
14 €

**Dagobertshäuser red & yellow
oven beetrot** ✓
with cherries and tarragon emulsion
18 €

Grilled scallop
with coriander granité and flamed
Dagobertshausen tomato
21 €

Pickled char
with chive espuma,
Spring leeks and pancetta
22 €

**Walschlösschen's
spicy beef tartare**
with homemade Dijon mustard
ice cream
23 €

family & friends "Late Summertime"

Starter for 2 people or more
23 € per person

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

Spicy guacamole ✓
with lentil chip

"Don Bocarte" Tuna Paté
in a romaine lettuce heart

Flemish shrimp croquettes
with lime aioli

Air dried Rovagnati Parma ham
with dried olive chips

**Waldschlösschen's
spicy beef tartare**

Soups

Dagobertshausen pumpkin soup
with Styrian pumpkin seed oil
and cores
9 €

Tafelspitz essence
with Flädle
9.50 €

Main courses

**"Animal Welfare" Kikok
Corn-fed chicken breast**
with porcini mushroom crust,
Rhön spelled risotto and
confit bunch carrots
32 €

**Crispy pork belly
from the organic farm May**
with cardamom sauce,
Cauliflower and turmeric puree &
Potato and fried onion crispy roll
34 €

Fried white halibut
with parsley foam, Braised cucumbers
and Potato horseradish puree
36 €

Fried beef fillet (220g)
with truffle jus, spicy leaf spinach
and celery puree
49 €

Porcini mushroom ravioli ✓
with parmesan velouté, dried
tomatoes, young spinach
and Grana Padano
29 €

Confitted cauliflower ✓
in nut butter with lemon caper puree
and Miso hollandaise
22 €

Waldschlösschens classic

**Wiener Schnitzel
from the topside
of the veal**
with Dagobertshausen
mashed potatoes
& a salad of
thick cucumbers
29.50 €

Desserts

Cherry soft serve ice cream
from the original Caprigani
Soft ice cream machine
with pistachio crunch
8 €

**Piedmont hazelnut
Crème brulee**
with pear
11 €

Cranberry mousse
with berries & milk sorbet
12 €

Chocolate cake
with liquid core, plums
and AROMA vanilla ice cream
13 €

Fresh from our Aroma ice cream manufacture

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

✓ 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/Krems Vineyards
9 €/0.2

Gutsriesling
Weingut am Nil/Pfalz
9.50 €/0.2

**Vermentino
"Chlamys"**
Tenuta Foiss/Sardinien
9.50 €/0.2

Rosé

Rosé
Sierra Cantabria/Spanien
9 €/0.2

Red wine

Rioja Crianza
Heraclio Alfaro/Spain
9.50 €/0.2

"Tre"
Tenuta Brancaia/Toskana
10 €/0.2

Alentejo Tinto
Herdade dos Grous/Portugal
10 €/0.2

"Late Summer Surprise"

Martini Pomegranate
Fruity aperitivo on ice,
infused with Schweppes Pomegranate
and garnished with lemon and mint
9.50 €/0.2

Port Tonic
served on ice and tonic infused
and garnished with lemon
9.50 €/0.2

Reisetbauer Gin Tonic

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

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!*