



WALDSCHLÖSSCHEN

Appetizers

Winter lamb's lettuce
with walnut dressing, kernels
and confit pear

11 €

Smoked trout with light
mustard-dill sauce and Dagoberts-
hausen Beetroot mousse

14.50 €

Fried chicory with caramelised
walnuts and goat cheese cream

16.50 €

Waldschlösschen's
spicy beef tartare from US beef
on toasted grain bread

19.50 €

Trio of Oldenburg duck:
essence, smoked duck breast
with wild cranberries &
duck liver crème brûlée

21 €

Soup

Truffled celery soup
with butter croutons &
parsley oil

8.50 €

Chestnut foam soup
with Quatre-épices

9.50 €

Main courses

Wild mushroom risotto with
marinated wild herb salad &
matured Parmesan cheese

21 €

Spaghettini with walnut pesto,
marinated wintry Dagobertshausen
vegetables & matured Parmesan
cheese

22 €

Original Viennese Schnitzel from
the veal topside with Dagoberts-
hausen mashed potatoes and
salad of thick cucumbers,
served with cranberries

29 €

Braised ox cheek
from Simmental beef with glazed
vegetables & nut butter puree from
Dagobertshausen potatoes

32 €

Roasted Label Rouge Salmon
with teriyaki glaze, creamy
Swiss chard and wild
mushroom risotto

32 €

Breast & leg of goose with potato
dumplings, red apple cabbage &
marzipan apple

34 €

Pink roast duck breast
with spiced orange sauce,
creamy savoy cabbage &
spinach spaetzle

34 €

Desserts

White cinnamon parfait
with lukewarm plum roast

8 €

From the original CAPRIGIANI
soft ice cream machine:
baked apple with
gingerbread crumble

8 €

Semi-liquid chocolate cake
with lukewarm amaretto
cherries and AROMA
vanilla ice cream

13 €

From the cast iron skillet

Almond sliver Kaiserschmarrn with
Dagobertshausen apple compote
and daily fresh AROMA ice cream
(minimum order: for 2 persons)

14 €/per person

From our Aroma ice cream factory:

Daily fresh premium
ice cream flavors

per scoop 3 €



WALDSCHLÖSSCHEN

Sparkling

Prosecco Spumante Brut DOC
Villa Chiopris / Veneto
8.50 € / 0.1

Cava Brut „Milésimé“
Juve & Camps / Katalonien
12 € / 0.1

Wine by the glass

White wine

Pinot Grigio
Lenotti / Veneto
8 € / 0.2

Aragosta Vermentino
St. Maria La Palma / Sardinia
8.50 € / 0.2

Alvarinho „Allo“
Soalheiro / Portugal
8.50 € / 0.2

Grüner Veltliner „Vom Löss“
Türk / Austria
9 € / 0.2

Riesling
Weingut am Nil / Palatinate
9.50 € / 0.2

Müller Thurgau „Palai“
Pojer & Sandri / Trentino
9.50 € / 0.2

Red wine

Cannonau „Costera“
Argiolas / Sardinien
9.50 € / 0.2

Rioja Crianza
Heracio Alfaro / Spanien
9.50 € / 0.2

Alentejo Tinto
Herdade dos Grous / Portugal
9.90 € / 0.2

„Nonino Botanical Drink“

100% vegetable aperitif with floral, fruity aromas, served iced and filled with Prosecco Spumante
9.50 € / 0.2

Blue Gin

Blue Gin
with Fentiman Premium
Tonic Water on ice and lemon
12 € / 0.3

Sloeerry Gin
with Fentiman Premium
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

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
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!