



WALDSCHLÖSSCHEN IGLUS



Aperitif

Waldschlösschen's winter magic from the Hofgut thermos flask (with or without alcohol)

Appetizers

(placed in the center of the table)

Whole, warm Waldschlösschen bread with dip from Dagobertshäuser pumpkin

Waldschlösschen's spicy beef tartare on toasted grain bread

Slices of baked pumpkin on lamb's lettuce with chilli mayo

"La Brujala" baby sardinillas with lime and toasted brown bread

Organic fried chicken in pumpkin seed breading with Dago potato cucumber salad

Winter salad with roasted wild mushrooms and celery straw

Dessert

From the cast iron pan:

Almond splitter Kaiserschmarrn with Dagobertshäuser apple compote and fresh flavored AROMA ice cream

Digestif

Waldschlösschen's pear liqueur with whipped cream

Main course of your choice

Irish beef duet, long-braised and briefly fried with reduced port wine jus

or

Breast and leg of goose with potato dumplings and red cabbage with apples

or

Wild mushroom risotto of arborio rice with semi-dried tomatoes and parmesan flakes

or

Gratinated tranche of "Coho" silver salmon fillet

glazed with teriyaki sauce and wasabi sesame

The side dishes are also placed in the middle of the table:

Gratin of Dagobertshäuser potatoes

Hash brown Rösti fries

Colorful carrots braised in the oven

Salsify vegetables in cream

WINE LIST

Our special recommendations for
vinological igloo enjoyment.

White wine

2022er Türk Grüner Veltliner „Kremser“	Österreich	33 €
2021er Manz Riesling “Mineralgestein”	Rheinhessen	33 €
2022er Weingut am Nil Grauburgunder	Pfalz	34 €
2022er Miraval Provence Blanc “Studio”	Provence	39 €
2022er Marchesi di Barolo Gavi di Gavi	Piemont	44 €
2022er Santa Maria La Palma Vermentino “Cru Rafia”	Sardinien	44 €
2021er Soalheiro Alvarinho „Primera Vinhas“	Portugal	49 €
2020er Türk Chardonnay “Barrique”	Österreich	49 €

Rosé wine

2022er Soalheiro Alvarinho & Pinot Rosé	Portugal	34 €
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Red wine

2019er Quinta Sardonía Tempranillo “Sardon”	Spanien	33 €
2019er Heraclio Alfaro Rioja “Crianza”	Spanien	33 €
2021er Marchesi di Barolo Barbera “Cru Ruré”	Piemont	39 €
2021er Marchesi di Barolo Dolcetto “Madonna del Dono”	Piemont	42 €
2018er Sallier de la Tour Syrah “Monreale”	Sizilien	39 €
2013er Quinta de Valbom Douro Tinto	Portugal	45 €
2019er Herdade dos Grous “23 Barricas”	Portugal	54 €
2019er Telmo Rodriguez Rioja “Cru “Lanzaga”	Spanien	59 €
2015er Markus Schneider Pinot Noir	Pfalz	59 €

We have many more wine treasures ready for you.
Feel free to ask for the large Waldschlösschen card.