

Apetizers

Variation of apetizers perfect for sharing	per person 23€
Mousse of asparagus salmon crostini herb oil salad tips	18€
Carpaccio of beef asparagus shallot relish dandelion roasted seeds	19€
Holstein Matjes apple red onion chervil potato	16€
Crisp spring salad pickled raddish strawberry - sorrel - dressing with a choice of: pan fried strips of chicken breast pan fried of beef filet pan fired prawns, 3 pieces	15€ 22€ 25€ 24€
Small mixed salad	9€

Soups

Cream of asparagus soup

roasted ham | chervil

13€

Soup of wild garlic

prawn | Crème Fraîche

14€

Vegetarian & Pasta

Duo of asparagus with wild garlic risotto **vegan**

cherry tomatoes | Baby Leaf | herb oil | seeds

29€

Rigatoni with creamy asparagus

spring onions | tomatoes | roasted sunflower seeds

19€

with a choice of:

pan fried strips of beef fillet

29€

pan fried prawns, 3 pieces

28€

1 pound of Bardowick asparagus

melted butter **or** Sauce Hollandaise

24€

with a choice of:

Holstein cured ham

34€

pan fried salmon filet

36€

veal tenderloin steak from the lava grill

39€

Fish & Meat

Pan fried fillet of salmon	29€
wild garlic gnocchi cherry tomatoes salat tips	
Veal tenderloin steak from the Lava grill	37€
lemon - pepper - jus roasted vegetables sweetpotato gratin	
Hamburger Pannfisch	31€
Dijon mustard sauce pan fried potatoes small salad	
Pan fried fillet of pike perch	34€
green asparagus cress saffron potato mousseline	
Fillet of lamb from the Lava grill	39€
young garlic wild broccoli blue potatoes	
Pan fried breast of freerange chicken	29€
asparagus ragout lovage potato dumpling Baby Leaf	

Waldhaus classics

Wagyu cheese burger 26€
farmer's cheese | cowberries | roasted potato wedges

Venison goulash from the region 27€
marinated sweetheart cabbage | rhubarb - pepper - relish
thyme - potato - dumpling

pink slices of beef served cold 26€
remoulade | pickled vegetable | fried potatoes

Homemade venison cheese burger 23€
young cabbage | cranberries | pickled onions | potato wedges

Rumpsteak 220 Gr. 38€
Sauce Béarnaise | oven roasted vegetables | roasted potatoes

Chateaubriand from 2 persons carved tableside
(preparation ca. 45min)
Sauce Béarnaise | young vegetables | mushrooms | roasted potatoes
including a small mixed salad as appetizer

per person 52€

Dessert

Rhubard crumble spelt vanilla ice cream cardamom	13€
Mousse of Valrhona chocolate sweet carrot Kaffir lime licorice	15€
Crème Brûlée strawberry - terragon - ragout sweet woodruff ice cream	13€
Waldhaus dessert selection suprise sweet fruity	14€
Crêpe Suzette from 2 person flambeed table side orange Gran Marnier vanille ice cream	per person 18€