

Apetizers

Variation of appetizers

per person 21€

perfect for sharing

Smoked Halibut

24€

Brioche | Dill mayonnaise | Apple | Baby greens

Holstein beef tartare

19€

toasted bread | baked capers | semi-dried tomatoes

Onion tarlet

16€

Aged Deich cheese | pear from the Altes Land region | salad greens

Crisp autumn salad with plum-balsamic dressing

15€

pumpkin | Hazelnut

with a choice of:

pan fried strips of chicken breast

22€

pan fried of beef filet

25€

Goat Chesse Crumble

23€

Small mixed salad

9€

Soups

Cream of Pumpkin Soup

14€

Styrian pumpkin seed oil | roasted seeds

Game Essence

15€

Green asparagus | aged port wine

Liquid parsnip

13€

Dried apricot | thyme

Vegetarian & Pasta

Grilled nutmeg pumpkin with Coconut ^{vegan}

27€

Beluga lentils | Apple- Chili chutney | Almonds | Baby greens

Gnocchi in pumpkin cream

19€

Goat cheese crumble | Toasted seeds | Salad greens

with a choice of:

pan fried strips of beef fillet

29€

pan chicken breast strips

26€

Fish & Meat

Cod Fillet Creamed Cabbage Grape and Shallot Vinaigrette Bacon Parsley	36€
Hamburger pan-fried potatoes Dijon mustard sauce pan fried potatoes small salad	31€
Pan-seared pikeperch fillet Paprika fregola green asparagus chive veloute	34€
Two-course venison platter sugar beet jus Savoy cabbage king oyster mushrooms thyme fritters	36€
Barbarie duck breast „roasted medium-rare“ Balsamic-honey jus flambeed leeks pumpkin	31€
Braised lamb shank in its own-jus Savoy cabbage carrot medley potatoe fritters	29€

Waldhaus classics

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

Venison goulash from the region 27€
broccoli | mushrooms | Apple | roasted whole-grain | dumplings

pink slices of beef served cold 27€
remoulade | pickled pumpkin | fried potatoes

Braised wild boar cut 32€
plum-jus | mushroom vegetables | broccoli | potato noodles

Rumpsteak 220 Gr. 39€
Pepper-cream sauce | mushroom and onion medley | 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

Poached pear from the „Altes Land region“	13€
Mascarpone-vanilla mousse Oat crumble salted caramel gel	
Sweet pumpkin	11€
Caramelized seeds pumpkin seed oil vanilla ice cream	
Crème Brûlée	13€
roasted plums Viennese Almond Ice Cream	
Waldhaus dessert selection	14€
suprise sweet fruity	
Crêpe Suzette from 2 person flambeed table side	
orange Gran Marnier vanille ice cream	
	per person 18€