

Apetizers

Variation of apetizers

per person 23€

perfect for sharing

Carpaccio of beef with smoke aromas

19€

variation of pumpkin | spelt | salad tips

Lobster & Prawn

24€

Quinoa | mango | salad tips

Thin slices of red beet root

17€

Tête de Moine | fig | roasted walnuts

Crisp winter salad with Balsamico - Dressing

15€

pear | caramelized pumpkin seeds | nut chip

with a choice of:

pan fried strips of chicken breast

22€

pan fried of beef filet

25€

oven reasted goat's cheese

23€

Small mixed salad

9€

Soups

Cream of turnip soup

13€

lemon pepper | spelt

Pumpkin soup from the region

13€

seed oil | roasted pumpkin seeds

Vegetarian & Pasta

Roasted cellery^{vegan}

26€

„creamy“ Beluga lentils | carrots | flower sprouts

Pumpkin - Rigatoni

19€

pumpkin chutney | sage butter | Ricotta | roasted seeds

From our own hunt

The meat for our venison dishes comes from a very special source. Our head chef Christian Dudka hunts the game himself on his own leased land and also sources it from fellow hunters in the region. This means we know exactly where our meat comes from - from responsible hunting practices that respect animals and nature. This proximity to the source is reflected in the quality of our dishes - honest, regional and prepared with a love for the craft.

„Jägerschnitte“ 21€

venison ham | mushrooms | Brioche | pumpkin seed mayonaise

Essence of venison 15€

porcini | aged port

2 homemade venison Krakauer 22€

Dijon mustard sauce | Sauerkraut | potato mash with roasted onions

Venison goulash with mushrooms 29€

flower sprouts | roasted wholegrain dumplings

Pink saddle of wild boar 36€

spiced jus | apricot | parsnips | potato noodles

Braised venison in cranberry jus 31€

flower sprouts | carrots | roasted wholegrain dumplings

Fish & Meat

Pan fried fillet of pike-perch creamy Sauerkraut bacon and onion nibs roasted potatoes	33€
Filet of cod from the Lofoten buckthorn butter sauce vanilla carrots mashed potatoes	36€
Hamburger Pannfisch Dijon mustard sauce small mixed salad mashed potatoes	32€
Rumpsteak 220 Gr. pepper cream sauce glazed carrots red wine shallots fried potatoes	39€
Confied duck leg in orange sauce spiced cabbage potato dumplings bread melt	35€

Waldhaus classics

Wagyu cheese burger

28€

coleslaw | barbecue sauce | crispy French Fries

Half of „Vierländer“ duck in orangen sauce

36€

spiced cabbage | potato dumplings | bread melt

pink slices of beef served cold

27€

remoulade | pickled vegetable | fried 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

Grilled „winter apple“ vanilla cinnamon ice cream	14€
Homemade frozen Stollen parfait rum - plums Speculoos crumble	13€
Burnt spiced cream Kumquats iced dark chocolate	13€
Waldhaus dessert selection surprise sweet fruity	14€
Crêpe Suzette from 2 person flambeed table side orange Gran Marnier vanille ice cream	

per person 18€