

Apetizers

Variation of apetizers

per person 22€

perfect for sharing

Carpaccio of Holstein beef

19€

mustard seeds | shallot relish | smoked pepper cream

Tartar of Canadian lobster

24€

Brioche | Crème Fraîche | tarragon

Cured Fjord salmon

18€

red beet root | mustard - dill - sauce | horseradish

Crisp winter salad

15€

nuts | pomegranate dressing | spelt flakes

with a choice of:

pan fried strips of chicken breast

22€

pan fried of beef filet

25€

Small mixed salad

9€

Soups

Consommé of onions

ravioli | lovage

13€

Lobster cream soup

mango | chervil

14€

Soup of black salsify

apple | horseradish

12€

Vegetarian & Pasta

Roulade of savoy cabbage ^{vegan}

nut filling | cellery - potato - cream | herb oil

26€

Gnocchi in herb cream

pan fried mushrooms | dried tomatoes

19€

Fish & Meat

Pan fried fillet of salmon

29€

mustard sauce | kale | sausage | Bamberger Hörnchen

½ grilled lobster

49€

truffled potato mousseline | spinach | Beurre Blanc

Hamburger Pannfisch

31€

Dijon mustard sauce | spinach | fried potatoes

Duroc pork chop

29€

onion jus | roasted vegetables | potato - thyme - gratin

Pink duck breast

31€

orange sauce | sweetheart cabbage | sweetpotato dumplings

Taflespitz, sous vide

32€

horseradish sauce | cabbage | red beet root | potatoes

Waldhaus classics

Wagyu cheese burger

26€

coleslaw | barbecue sauce | potato wedges

Venison goulash with mushrooms

27€

spiced cabbage | potato dumplings | bread melt

pink slices of beef served cold

26€

remoulade | pickled vegetable | fried potatoes

Rumpsteak 220 Gr.

38€

Sauce Béarnaise | oven roasted vegetables | roasted potatoes

2 homemade version Krakauer

21€

Dijon mustard sauce | Sauerkraut | potato wedges

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

apple crumble oat flakes vanilla ice cream cardamom	13€
Yuzu - Matcha bar coconut ice cream roasted chocolate	14€
Crème Brûlée with white chocolate caramel flakes tangerine sorbet	12€
Waldhaus dessert selection suprise sweet fruity	14€
Crêpe Suzette from 2 person flambeed table side orange Gran Marnier vanille ice cream	per person 18€