

Apetizers

Variation of apetizers perfect for sharing	per person 22€
Carpaccio of Holstein beef mustard seeds shallot relish smoked pepper cream	19€
Tartar of Canadian lobster Brioche Crème Fraîche tarragon	24€
Cured Fjord salmon red beet root mustard - dill - sauce horseradish	18€
Crisp winter salad nuts pomegranate dressing spelt flakes 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

Consommé of onions

ravioli | lovage

13€

Lobster cream soup

mango | chervil

14€

Soup of wild garlic

prawn | Crème Fraîche

13€

Vegetarian & Pasta

Roulade of savoy cabbage ^{vegan}

nut filling | cellery - potato - cream | herb oil

26€

Gnocchi in wild garlic cream

pan fried mushrooms | dried tomatoes | salat tips

19€

Fish & Meat

Pan fried fillet of salmon	29€
wild garlic gnocchi tomatoes salat tips	
½ grilled lobster	49€
truffled potato mousseline spinach Beurre Blanc	
Hamburger Pannfisch	31€
Dijon mustard sauce spinach fried potatoes	
Duroc pork chop	31€
onion jus roasted vegetables potato - thyme - gratin	
Taflespitz , sous vide	32€
horseradish sauce cabbage red beet root potatoes	
Pan fried breast of freerange chicken	29€
gnocchi Baby Leaf wild garlic tomatoes	

Waldhaus classics

Wagyu cheese burger coleslaw barbecue sauce potato wedges	26€
Venison goulash with mushrooms Wild brokkoli potato dumplings	27€
pink slices of beef served cold remoulade pickled vegetable fried potatoes	26€
Homemade venison cheese burger creamy coleslaw barbecue sauce potato wedges	23€
2 homemade venison Krakauer Dijon mustard sauce Sauerkraut potato wedges	21€
Rumpsteak 220 Gr. Sauce Béarnaise oven roasted vegetables roasted potatoes	38€
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 sweet woodruff rhubarb	12€
Waldhaus dessert selection surprise sweet fruity	14€
Crêpe Suzette from 2 person flambeed table side orange Gran Marnier vanille ice cream	per person 18€