WALDSCHLÖSSCHEN
DAGOBERTSHAUSEN

Appetizers

Dagobertshäuser Hokkaido V
sweet and sour pickled
with pearl onions, roasted seeds
& Styrian pumpkin cream
17 €

Gently cooked oven-baked beets V
with marinated cherries
& tarragon emulsion
18 €

Norwegian salmon tartare
with Dagobertshäuser potato rösti
& horseradish emulsion
22 €

South Tyrolean cheese dumplings V
with lukewarm Dijon mustard savoy
cabbage & wild cranberries
22 €

Original Waldschlösschen
Beef tartare
with grainy mustard ice cream,
pearl onions & braised gherkin
23 €

Soup

Truffled celery foam soup
with quail egg
12 €

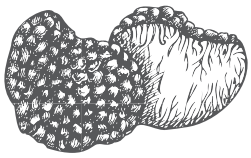
Duck Consommé
with crepe strips & julienned vegetables
12 €

Waldschlösschen classic

Wiener Schnitzel
from the topside of the veal
with Dagobertshausen
mashed potatoes and a salad
of thick cucumbers
31 €

The Witzigmann truffle classic

Creamed leaf spinach with a poached
egg and porcini mushroom ravioli
17 €



Truffle pasta from the Parmesan wheel

Finest "De Cecco Spaghettini No.11"
are served live on our truffle cart at the
table, with a light Parmesan sauce
served straight from the loaf.
On top, we slice seasonal
truffle varieties.
18 €

in addition

„Himalaya" winter truffle
6 € per gram

„Périgord" autumn truffle
9,50 € per gram

Main courses

Rhön Spelt Risotto V
with truffled Dagobertshäuser beets
& linseed crackers
24 €

Braised Alpine ox cheek
with Barolo sauce, nut butter purée
& winter vegetables
38 €

Marburg Forest Venison Goulash
with red cabbage with apple
& potato dumplings
36 €

Crispy breast and leg
of Oldenburg duck
with mugwort jus, potato dumplings
& red cabbage with apple
36 €

Roasted Norwegian
Fjord Salmon Fillet
with forest and meadow crust,
spelt risotto, sautéed chard and
lemon sauce with Pernod
36 €

Desserts

South Tyrolean apricot dumplings
with sweet buttered crumbs,
ice cream from our AROMA ice cream
factory & rum vanilla sauce
14 €

Walnut Crème Brûlée
with poached port wine pear
11 €

Waldschlösschen's Kaiserschmarrn
with flambéed grappa raisins,
vanilla sauce & gianduja nougat ice
cream from our AROMA
(For 2 people or more,
approx. 20 min. wait time)
16 € per person

From the original Caprigani soft-serve machine

Piedmontese gianduja
soft-serve ice cream
with hazelnut kernels
12 €

From our Aroma ice cream manufacture

Daily fresh premium
ice cream flavors
per scoop 3,50 €

V vegetarian V vegan

Taste sustainability ...

Quality and origin is the basis of our thinking. Small artisanal businesses are the soul of our culinary network. Whether from our own agricultural production of the neighboring „Hofgut Dagobertshausen" or from friendly suppliers, we think, act and cook sustainably. We invite you on our culinary journey: Discover with us how good and delicious sustainability can taste! Dear guests, as far as you are affected by allergies, please let us know. Our separate allergy card will gladly provide you with information about the allergenic ingredients contained in the dishes.

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Sparkling

Spumante Brut
Villa Chiopris / Veneto
8,50 € / 0,1

Wine by the glass

White wine

Pinot Grigio
Lenotti / Veneto
8 € / 0,2

Grüner Veltliner
Türk / Lower Austria
9 € / 0,2

Chardonnay „The Butcher“
Weingut Schwarz / Austria
9,50 € / 0,2

Weißburgunder
Weingut Manz / Rhine Hesse
9,50 € / 0,2

Rosé wine

Rosé „Lumera“
Donna Fugata / Sicily
9,50 € / 0,2

Red wine

Rioja Crianza
Heraclio Alfaro / Spain
9,50 € / 0,2

Spätburgunder M
Weingut Manz / Rhine Hesse
11 € / 0,2

Alentejo Tinto
Herdade dos Grous / Portugal
10 € / 0,2

„Winter Surprise“

Schlösschen Spritz
Our magical winter charm
with fruity forest fruits
& notes of winter herbs

with Prosecco	9,50 € / 0,2
non-alcoholic with tonic	8,50 € / 0,2

„Gin Selection“

All our gins are served with
Thomas Henry Tonic Water

Reisetbauer
Blue Gin oder Sloeberry Gin
Finest juniper from Austria
je 13 € / 0,3

„Driver's Choice“

Non-alcoholic drinks for little
and grown-up drivers

Crodino Spritz
Bitter-sweet aperitif
8,50 € / 0,2

Vibrante & Tonic
Bitter orange aperitif
8,50 € / 0,2

Secco non-alcoholic

Red Moon 99,6%
Apple secco
7,00 € / 0,1

Hofgut Dagobertshausen
Grape secco
7,00 € / 0,1

Draft Beer

Veltins Pilsener or Radler
4,30 € / 0,3 – 6 € / 0,5

Maisel's Weisse
6 € / 0,5

Bottled Beers non-alcoholic

Veltins Pilsener
4,30 € / 0,3

Maisel's Weisse
6 € / 0,5

Refreshing non-alcoholic Drinks

Apple spritzer	4,60 € / 0,3
Rhubarb spritzer	4,60 € / 0,3
Blackcurrant spritzer	4,60 € / 0,3
Passion fruit spritzer	4,60 € / 0,3
Cola, Fanta, Sprite	4,60 € / 0,3
Hofgut apple juice	5,00 € / 0,3
Orange juice	5,00 € / 0,3

Water

Elisabethen Quelle	
Natural	3,50 € / 0,25
	7,90 € / 0,75
Elisabethen Quelle	
Medium	3,50 € / 0,25
	7,90 € / 0,75
Acqua Morelli	
Frizzante/Naturale	9,50 € / 0,75

Coffee

Café Crème	3,10 €
Mug of Filter Coffee	3,10 €
Latte Macchiato	4,10 €
Cappuccino	3,90 €
Espresso / Doppio	3,20 € / 5,90 €
Espresso Macchiato	3,60 €
Café au Lait	4,50 €

For the sake of our environment we do not use straws in any form. On request, we do have some available for you.

Dear guests, dear wine lovers,

In our wine list you will find a fine, small selection of selected wines from all over the world. We have deliberately not sorted them classically by countries and regions, but by grape varieties and their flavour intensity. This is intended to help you to always find the right wine for the right occasion, even without studying viticulture. Here, we present you a pre-selection of our most popular and *open wines - Cheers to you!*