



# WALDSCHLÖSSCHEN

DAGOBERTSHAUSEN

## Appetizers

**Spring Mixed Salad** ✓  
with Granny Smith apple,  
roasted walnuts,  
& mild goat cheese  
17 €

**Waldschlösschen's  
spicy beef tartare**  
with preserved farm vegetables,  
Dijon mustard ice cream  
& crispy cracker  
23 €

**Seared French scallop**  
on marinated fennel  
& chicory salad  
24 €

**Homemade  
fine cream cheese** ✓  
made from whey  
with cucumber strips  
& parsley cream  
21 €

**Slices of Australian  
grain-fed roast beef**  
with grilled leeks,  
yogurt espuma & young pea  
with snow pea salad  
22 €

**Six pan-fried tiger prawns**  
in chili and white wine broth  
& fresh coriander  
24 €

## Soup

**Creamy pea soup** ✓  
with herb oil  
& butter croutons  
10 €

**Breton lobster bisque**  
with cognac cream  
& fresh herbs  
13 €

## Main courses

**Pan-fried calf's liver „Berlin style“**  
with apple rings, onions,  
mashed potatoes  
& a small spring salad  
32 €

**Palatinate suckling pig**  
with marjoram jus, braised pointed  
cabbage & potato ragout  
36 €

**Pan-fried cod  
from the Lofoten Islands**  
with dill beurre blanc,  
young baby spinach  
& celery root purée  
39 €

**Served in a tagine,  
gently cooked  
Kikok corn-fed chicken breast**  
with oriental vegetables, quinoa rice  
& crispy papadum  
30 €

**Whole braised  
baby cauliflower** ✓  
with cumin yogurt,  
Argentine chimichurri  
& pomegranate seeds  
23 €



## Premium Meat Cuts

**Look forward to weekly changing  
premium meat cuts – personally  
selected for you by our  
chef Torben Jansen.**

## Waldschlösschen classic

**Original Viennese Schnitzel  
made from veal topside**  
with cranberries, lemon,  
Dagobertshäuser mashed potatoes  
& salad of thick cucumbers  
31 €

## Desserts

**Burnt Tonka bean cake**  
with a delicate lemon balm foam  
13 €

**Airy blueberry mousse**  
with white chocolate ganache  
& lemon-thyme granita  
12 €

**Semi-liquid  
chocolate cake**  
with rhubarb compote  
& yogurt ice cream from  
our AROMA ice cream factory  
14 €

## From the original Carpigiani- soft-serve machine

**Granny Smith**  
with Lemon Cookie Crunch Cream  
12 €

## From our Aroma ice cream manufacture

**Freshly made daily  
Premium ice cream flavors**  
per scoop 3,50 €

## Taste sustainability ...

✓ vegetarian    ⓪ vegan

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

### Rosé Brut

Weingut Manz / Rhine Hesse  
11 € / 0,1

## Wine by the glass

### White wine

#### Pinot Grigio

Lenotti / Veneto  
8 € / 0,2

#### Grüner Veltliner

Türk / Lower Austria  
9 € / 0,2

#### Rioja Blanco

Conde de Valdemar / Spain  
9,50 € / 0,2

#### Weißburgunder

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

### Rosé wine

#### Rioja Rosé

Conde de Valdemar / Spain  
9,50 € / 0,2

### Red wine

#### Rioja Crianza

Conde de Valdemar / Spain  
9,50 € / 0,2

#### Alentejo Tinto

Herdade dos Grous / Portugal  
10 € / 0,2

## „Spring Surprise“

### Schlösschen Spritz

Our magical spring treat  
with juicy-sweet mango notes  
& a subtle hint of rosemary

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

## Drinks non-alcoholic

### Crodino Spritz

Bitter-sweet aperitif  
8,50 € / 0,2

## Secco non-alcoholic

### Organic Sparkling Juicy Tea

Rosé Darjeeling rhubarb  
7,00 € / 0,1

### 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 3,40 €  
Mug of Filter Coffee 3,40 €  
Latte Macchiato 4,40 €  
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!