



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 ✓ 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

Spumante Brut Rosé

Borgo Gritti / Veneto
9,50 € / 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

Kumarod Rosé

Weingut Schwarz / Austria
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

van Nahmen / Niederrhein

Rosé-Darjeeling-Rhubarb

Verbena-Jasmine-Riesling

White Tea-Tahitian Vanilla-Quince

each 8,50 € / 0,2

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!