



WALDSCHLÖSSCHEN

DAGOBERTSHAUSEN

Appetizers

Crisp leaf lettuce ✓
with summer tomato dressing
& pickled estate vegetables
17 €

**Waldschlösschen
beef tartare**
with black garlic, brioche
& Dijon mustard ice cream
23 €

Seared French scallop
on marinated fennel
& chicory salad
24 €

Sea bream ceviche (rosé)
with green Dago asparagus
& chervil hollandaise
19 €

**Marinated, rosé-cooked
veal slices**
with wax bean salad
& bacon crumble
22 €

Six pan-seared tiger prawns
in chili white wine broth
& fresh coriander
24 €

Family Friends

For 2 persons or more

Rovagnati ham
with Tête-de-Moine rosettes

**Waldschlösschen
spicy beef tartare**

Sea bream ceviche (rosé)

Gazpacho Andaluz

Four pan-seared tiger prawns
in white wine broth
23 € pro Person

Main courses

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

Original Zurich-style sliced veal
with brown mushrooms & shallots,
served with butter spaetzle
and butter lettuce salad
38 €

Pan-fried Mediterranean sea bass
with spicy carrots
& green spelt risotto
36 €

**Glazed Kikok corn-fed
chicken breast**
with warm couscous,
okra vegetables
& yogurt cucumber relish
29 €

Pan-fried celeriac steak ✓
with braised radicchio
& cheese fritters
24 €



Premium Meat Cuts

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

Waldschlösschen classic

**Original Wiener schnitzel
from veal top round**
with cranberries, lemon,
Dagobertshausen mashed potatoes
& cucumber salad
32 €

Desserts

Mango Alphonso crème brûlée
11 €

Citrus fruit salad
with a jellied honey melon cold soup
10 €

**Caramelized strawberry
brioche sandwich**
with Dago strawberries
& cream ice cream from our
AROMA ice cream manufacture
13 €

From the original Carpigianis soft- serve machine

**Dagobertshausen strawberry
soft ice cream**
with freeze-dried strawberry chips
12 €

From our Aroma ice cream manufacture

**Daily fresh 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

Côtes de Provence
Château Réal d'Or / France
9,50 € / 0,2

Red wine

Bordeaux
Château Pouchaud-Larquey / France
9,50 € / 0,2

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

„Summer Surprise“

Schlösschen Spritz
Our fresh, fruity signature spritz
with raspberry and hibiscus

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 / 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!