WALDSCHLÖSSCHEN
DAGOBERTSHAUSEN

Appetizers

Winter Lamb's Lettuce Salad V
with balsamic dressing,
caramelized pumpkin
& croûtons
17 €

Roasted Dagobertshausen Beetroot
with Pickled Sour Cherries
& Tarragon Mayonnaise
19 €

Slices of Cured Norwegian Salmon
with Buttermilk Dressing
& Cauliflower Variations
22 €

Carpaccio of Local Venison
with Juniper Emulsion,
Marinated Lamb's Lettuce & Pickled
Dagobertshausen Pumpkin
22 €

The Classic: Waldschlösschen Beef Tartare
Seasoned to Perfection,
with Rye Cracker
& Dijon Mustard Ice Cream
23 €

Tiger Prawns "à la Portuguesa"
in a Spicy Garlic & White Wine Broth
with Toasted Dagobertshausen
Sourdough Bread
24 €

Soups

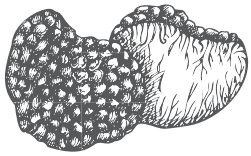
Lightly Truffled Cream of Parsnip Soup
with butter croûtons
11,50 €

Game Consommé
with sliced savoury pancakes
& julienned vegetables
12 €

V vegetarian Ⓥ vegan

Truffle Classic

Crispy Organic Egg
in a golden panko crust with creamy
spinach & truffle foam
17 €



Truffle Pasta from the Parmesan Wheel

The finest "De Cecco Spaghettini No. 11"
are served tableside from our truffle cart,
with a light Parmesan sauce,
straight from the Parmesan wheel.
We finish the dish with freshly shaved
seasonal truffles.
18 €

Optional Extras

"Himalaya" Winter Truffle
6 € per gram

"Périgord" Autumn Truffle
9,50 € per gram

Premium Meat Cuts

Look forward to our selection of premium meat cuts, updated weekly and personally selected for you by our Head Chef Torben Jansen.

Main courses

Original Wiener Schnitzel made from veal topside
with lingonberries, lemon,
Dagobertshausen mashed potatoes
& cucumber salad
32 €

Pan-Fried Calf's Liver "Berlin Style"
with apple rings, onions, mashed
potatoes & a small side salad
32 €

Pan-Seared Scandinavian Salmon Fillet
with sautéed pointed cabbage & potato
and horseradish mousseline
35 €

Grandma's Classic Beef Roulade
with Rich Brown Gravy, Apple Red
Cabbage & Mashed Potatoes
36 €

Crispy Roast Goose Breast & Leg
with mugwort jus, potato dumplings
& red cabbage braised with apples
39 €

From the Carpigiani Soft Serve Machine

Baked Apple Soft Serve
with toasted almond slivers
9 €

Desserts

Coffee Crème Brûlée
with homemade mascarpone ice cream
& a fig in port wine
12 €

South Tyrolean Apricot Dumplings
with sweet buttered breadcrumbs,
AROMA ice cream & vanilla sauce
16 €

Waldschlösschen Kaiserschmarrn
shredded Austrian pancake with
vanilla sauce & baked apple ice cream
18 €

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 Rosé
Molino / 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

Chardonnay
Moulin de Gassac / France
9,00 € / 0,2

Sauvignon Blanc
Moulin de Gassac / France
9,00 € / 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

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

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

Cuvée „Black Print"
Markus Schneider / Palatinate
10 € / 0,2

„Winter Surprise"

Schlösschen Spritz
Our magical winter creation, featuring fruity forest berries and 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

Drinks non-alcoholic

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

Secco non-alcoholic

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

Red Moon Apple secco
7,00 € / 0,1

Organic Sparkling Juicy Tea
van Nahmen / Niederrhein

Rosé-Darjeeling-Rhubarb

Verbena-Jasmine-Riesling

White Tea-Tahitian Vanilla-Quince

each 8,50 € / 0,2

Wine non-alcoholic

non alcoholic Sauvignon Blanc
Manz / Rheinhessen
9,00 € / 0,2

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	3,10 €
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!*