

Starters

Autumn salad with pomegranate vinaigrette*  12,00

Lettuce | berry | walnut | pine nut | radish | apple
pear | beetroot | red onion | cress | spring onion | baguette

Allergen: A; H; M

Optionally with:

Goat's cream cheese praline (3 pieces) 

+4,00

Allergen: G; H; N

Falafel croûtons 

+ 3,00

Feta cheese from Violife 

+ 2,00

Grilled chicory* 

10,00

Salad mix | apple | pear | nut | parsley-mint pesto | baguette

Allergen: A; H

Poultry ragout

9,00

Lemon | baguette

Allergen: A; D; F; L; O | colouring: E150c

Cream of wild mushroom soup* 

9,00

Cress | walnut | spring onion

Allergen: G; L; N; O

Beetroot carpaccio 

8,00

Apple-pear-nut salad | cress | parsley-mint pesto | baguette

Allergen: A; O; H

Optionally with:

Goat's cream cheese praline (3 pieces) 

+ 4,00

Allergen: G; H; N

Feta cheese from Violife 

+ 2,00

„Waldblick“ - Tarte flambée 

7,00

Beetroot | pumpkin | red onion | pine nut | spring onion

Sour Cream from Violife | Berry

Allergen: A

Main dishes

Venison shank with bone cooked sous vide for 12 hours venison jus red cabbage dumpling bread butter Allergen: A; G; L; O	28,00
Succulent duck breast cooked sous vide for 12 hours orange jus red cabbage dumpling bread butter Allergen: A; G; L; O	26,00
Wild boar shank cooked sous vide for 24 hours Köstritzer black beer sauce braised cabbage pumpkin-potato puree Allergen: G; L; O	24,00
Roast venison* cooked sous vide for 48 hours venison jus red cabbage dumpling bread butter Allergen: A; G; L; O	23,00
Pork cheeks* Köstritzer black beer sauce braised cabbage pumpkin-potato puree Allergen: G; O; L	22,00
Pork escalope* „Viennese style“ Oven fries Autumn salad Allergen: A; C; M	21,00
Porcini mushroom ravioli*  Sage-nut-butter cherry tomato parmesan from Bedda pine nut cress Allergen: A; C; G	20,00

Prices in € incl. VAT

vegetarian  vegan 

* Dishes with an asterisk are also available as smaller senior's deal.
All weights refer to the raw weight.

Rabbit liver*

Orange jus | wild broccoli | oven-baked cauliflower
pumpkin-potato puree | bread butter

Allergen: G; L; O

19,00

Beetroot Gnocchi



Baby spinach | Feta cheese from Violife | Walnut | parsley-mint pesto
spring onion | cress

Allergen: H

19,00

Spinach dumpling*



Wild mushroom ragout | pine nut
cress

Allergen: A; C; F; G; H; L; M; N; O

18,00

Baked Potato



Autumn salad | sour cream | berry | pine nut | cress

Allergen: G; M

17,00

We are happy to serve the baked potato
with sour cream from Violife.



Allergen: M

Spinach Mezzelune*



Grilled cherry tomato | feta cheese from Violife | parsley-mint pesto
pine nut | cress | berry

Allergen: A

16,00

Burger



Bacon Burger - Our Waldblick Original

22,00

With a fresh burger bun from the Ziller bakery
180g beef patty | lettuce | tomato | cheese | bacon
red onion | gherkin | fried onion | burger sauce | BBQ sauce
Allergen: A; C; G; M; N

Wild Venison Burger

21,00

With a fresh burger bun from the Ziller bakery
180g venison patty | salad | blue cheese | red onion
cranberry | truffle mayonnaise
Allergen: A; C; M; N

Schnitzel Burger

19,00

With a fresh burger bun from the Ziller bakery
160g pork schnitzel | lettuce | tomato | cheese | red onion
sour gherkin | burger sauce | BBQ sauce
Allergen: A; C; G; M; N

Mushroom-Lover

17,00

With a fresh ancient grain bun
Pulled oyster mushroom | salad | red onion | cress | teriyaki sauce
mango chilli sauce
Allergen: A; F; M; N

Oyster mushroom? Does that taste good?

Oh yes!! The pulled oyster mushroom is a great alternative to its meaty friend, pulled pork. It has a similarly fibrous consistency and develops a juicy and aromatic when cooked. The mild, earthy flavour harmonises perfectly with various sauces.

As a vegan option, it is also more sustainable, low in calories and rich in nutrients such as vitamin D and B vitamins. Mushrooms require fewer resources to produce, which makes our pulled oyster mushroom an environmentally friendly and delicious choice - ideal for conscious enjoyment without meat.



BBQ at its best

Saddle of venison (approx. 200g) 27,00
Served with venison jus and truffle butter.

Allergen: G; L; O

Venison loin is considered a particularly exquisite and tender cut of game meat. Its delicate, aromatic flavor and juicy texture make it a true delight. Due to its leanness, venison loin is highly valued in fine dining and is a highlight for anyone who loves game dishes.

Rack of lamb from Irish salt marsh lamb (approx. 200g) 25,00
Served with port wine jus and truffle butter.

Allergen: G; L; O

The Irish salt marsh lamb is a real treat. These lambs graze on the salty coastal meadows of Ireland, which are rich in grasses and herbs. This special diet gives the meat an extraordinary tenderness and a unique flavour that makes it a real premium product.

Tomahawk from German Duroc pork (approx. 350g) 24,00
Served with Köstritzer black beer sauce and herb butter.

Allergen: G, L; O

The fine marbling gives the meat a wonderful flavour and a tender bite when grilled. The fat veins melt during roasting and give the tomahawk its typical flavour. For lovers of high-quality Duroc meat, the pork tomahawk is an absolute must.

Flank Steak (approx. 200g) 23,00
Served with Köstritzer black beer sauce and herb butter.

Allergen: G; L; O

Flank steak comes from the lower belly of the beef and is characterised by its fine marbling and long muscle fibres. With only around eight per cent fat, it is lean but full of flavour and has long been a classic in the USA.

Grilled whole sea bass (approx. 350g) 22,00
Orange jus | lemon | cress

Allergen: L; O

If you like fish, you'll love sea bass! Also known as 'Loup de Mer', this noble fish with its snow-white, firm and juicy flesh is a real delicacy. Its delicately aromatic flavour and almost boneless structure make it particularly popular.

Guinea fowl breast supreme (approx. 180-200g) 21,00
Orange jus

Allergen: L; O

Guinea fowl is characterised by its dark, tender meat with a pheasant-like flavour. The guinea fowl breast 'Supreme' is considered the finest cut and offers an intense flavour and fine texture - ideal for connoisseurs of exquisite meat dishes.

We grill your steak medium. Please let us know if you prefer a different cooking level.

Prices in € incl. VAT

vegetarian  vegan 

* Dishes with an asterisk are also available as smaller senior's deal.

All weights refer to the raw weight.

Sides

Put together your perfect dish by choosing from our diverse and delicious side dishes for your burger or grilled dish. Here we go:

Savoury sides

Beetroot gnocchi 	7,00
Baked potato (with sour cream)  Allergen: G	6,00
Baked potato (with sour cream from Violife) 	6,00
Potato gratin  Allergen: C; G	6,00
Spinach dumplings  Allergen: A; C; G; F; H; N	5,00
Oven fries (mayonnaise, truffle mayonnaise or ketchup) 	5,00
Hash brown fries (mayonnaise, truffle mayonnaise or ketchup) 	5,00
pumpkin-potato puree  Allergen: G	4,00

Vegetable sides

Wild mushroom ragout (oyster shiitake beech herb)  Allergen: G; L; O	8,00
Wild broccoli 	8,00
Oven-mixed vegetables (pumpkin courgette shiitake parsnip carrot) 	6,00
Braised cabbage from pointed cabbage  Allergen: O	5,00
Side salad  Allergen: M	5,00
Oven-baked cauliflower (with bread butter)  Allergen: A; G	4,00
Grilled chicory 	4,00

You are welcome to customise the side dishes for the main courses. We charge 1,50 € per side dish for a change of side dish.

Prices in € incl. VAT

vegetarian  vegan 

* Dishes with an asterisk are also available as smaller senior's deal.

All weights refer to the raw weight.

Dessert & Ice Cream

Tree trunk Marzipan nougat chocolate soil moss berry Allergen: A; C; G; H	12,00
Grilled pear  Marzipan walnut vanilla ice cream rum oat crumble spicy chocolate-cardamom sauce Allergen: A; F; H	10,00
Mousse au Chocolat Chocolate soil moss berry Allergen: A; C; G; H	9,00
Warm apple strudel Vanilla ice cream whipped cream Allergen: A; G; H	9,00
Nutcracker 3 scoops of vanilla & nut ice cream nut whipped cream caramel sauce Allergen: A; G; H	9,00
Eggnog sundae 3 scoops of vanilla ice cream whipped cream eggnog Allergen: A; G; H	8,00
Coupe Denmark 3 scoops of vanilla ice cream whipped cream chocolate sauce Allergen: A; G; H	7,00
„Despresso“ Dessert surprise & espresso Allergen: A; G; H	6,00
Bottled red berry jelly 1 scoop of vanilla ice cream red berry jelly Allergen: A; G; H	6,00
Vanilla ice cream on espresso Whipped cream Allergen: A; G; H	6,00
Children's ice cream sundae "Ice cream clown" 1 scoop of ice cream whipped cream colourful smarties Allergen: A; G; H	5,00

Prices in € incl. VAT

vegetarian  vegan 

* Dishes with an asterisk are also available as smaller senior's deal.

All weights refer to the raw weight.