



Starters



“Wildtello Tonnato”

15,-

Under the smoke dome

Venison loin | tuna | caper apple | wild herbs

G; L; O

Nashi Pear Carpaccio

14,-

Wild herb salad | Burrata | Serrano ham

Roasted walnut | Orange vinaigrette

G; O

Also available vegan, with Violife feta 🌱

Autumn Salad with Orange Vinaigrette 🌱

12,-

Apple | pear | mixed greens | radish | beetroot | berries

Roasted walnut | spring onion | baguette

A; H; M; O

Poultry ragout

11,-

Lemon

baguette

A; D; F; L; O | E150c

Creamy Wild Mushroom Soup 🌱

10,-

Garlic & wild herb crouton | cress

A; G; L; O

Forest Flatbread (Tarte flambée) 🌱

9,-

Wild herb salad | apple | pear | fig | roasted walnut | pumpkin

A; H

Prices in € incl. VAT.

vegetarian 🌱 vegan 🌱

All weight specifications refer to raw weight.

* All dishes marked with an asterisk are also available in a senior portion.



Main dishes

Succulent duck breast

29,-

Sous vide cooked for 12 hours

Red cabbage | dumplings | browned butter

A; G; L; O

Wild Boar Cheeks*

27,-

Sous vide cooked for 12 hours

Wildjus | tenderstem broccoli | potato and bacon purée

G; L; O

Rabbit leg (approx. 300 g)

26,-

Sous-vide cooked for 12 hours

Portwine jus | wild broccoli | potato gratin



Roast venison

25,-

Sous vide cooked for 12 hours

Wildjus | red cabbage | dumplings | browned butter

A; G; L; O

Wild boar knuckle (approx. 300 g)

24,-

Sous-vide cooked for 12 hours

Wildjus | braised pointed cabbage | potato and bacon purée

Pork schnitzel*

23,-

"Viennese style"

Small salad | oven-baked French fries

A; C; M; N; O

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Creamy gnocchi pan

Mushroom | pumpkin | red onion | spinach | zucchini
Smoked tofu | Violife feta | Alpro cream
Sun-dried tomato | coriander | spring onion

F; L; O

22,-

Ravioli & porcini mushrooms*

Filled with creamy porcini and cream cheese
Cherry tomato | Grana Padano | sage butter

A; C; G; H

21,-

Spinach dumplings*

Small salad | wild mushroom ragout | berries
Roasted walnut | spring onion

A; F; G; H; L; M; O

21,-

Rabbit liver*

Portwine jus | braised pointed cabbage
Potato-bacon-purée

G; L; O

20,-

You are welcome to customize the side dishes of your main course.

For any side dish change, we charge an additional €2.00.

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Burger

Bacon Burger – Our Waldblick Original



23,-

With a fresh burger bun from Ziller bakery

180g beef patty | cheese | bacon | crispy onions | red onion
pickled gherkin | salad | tomato | burger sauce | BBQ sauce

A; C; G; M; N

Schnitzel Burger

20,-

With a fresh burger bun from Ziller bakery

160g pork schnitzel | cheese | red onion | pickled gherkin
salad | tomato | burger sauce | BBQ sauce

A; C; G; M; N

Quinoa Burger

19,-

With a fresh ancient grain bun

Avocado | pumpkin | spring onion | red onion | salad
Tomato | vegan mayonnaise by Hellmann's



Quinoa – the power grain from the Andes

This gluten-free pseudograin delights with its fine, nutty flavor and provides valuable plant-based proteins, fiber, and essential minerals such as iron and magnesium. Quinoa combines culinary pleasure with natural vitality – ideal for a balanced, vegan cuisine.

Grilled Cheese Burger

18,-

With a fresh ancient grain bun

Grilled cheese | guacamole | red onion | lettuce | tomato
White smoked BBQ sauce

A; G; M; O

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BBQ at its best

Venison steak (approx. 200 g) 29,-

Served with wild jus and herb butter

G, L, O

This tender, lean game meat offers an intense flavor with a fine, nutty-earthy note. Thanks to the deer's natural diet, the meat develops its characteristic taste and deep red color – an elegant delicacy for connoisseurs of aromatic game cuisine.

Tomahawk from German Duroc pork (approx. 300 g) 28,-

Served with port wine jus and herb butter

G, L, O

Thanks to its fine marbling, the meat develops a wonderful aroma and tender bite when grilled. The delicate fat veins melt during cooking and give the tomahawk its characteristic flavor. For lovers of high-quality Duroc pork, this tomahawk is an absolute must.

Flank steak from Irish pasture-raised beef (approx. 200 g) 24,-

Served with port wine jus and herb butter

G, L, O

Also known as *bavette*, the flank steak comes from the beef's lower abdominal area and is characterized by its long muscle fibers and robust flavor. This lean cut becomes especially tender and aromatic thanks to Ireland's natural pasture farming – a true delight for those who appreciate steaks with character.



Guinea fowl breast supreme (approx. 230 g) 22,-

Served with orange jus

L, O

The guinea fowl breast suprême is considered the finest cut of this noble poultry. Its meat is slightly darker than chicken, tender and juicy, with an aromatic flavor reminiscent of a delicate blend of chicken, pheasant, and partridge. A true delicacy that harmoniously combines elegance and depth of flavor.

Fillet of salmon trout (approx. 230 g) 21,-

Served with lemon and sage butter

G



The salmon trout impresses with its rich, aromatic, slightly sweet flavor and its delicate yet firm texture.

Its pink-orange, finely marbled flesh is juicier than that of regular trout but lighter than salmon – a perfectly balanced delight.

Extra herb butter 2,-

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

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Sides

Create your perfect dish by choosing from our variety of delicious sides for your burger or grilled dish. Let's go:

Vegetable sides

Small salad 	7,-
Mixed salad apple berries pear spring onion radish beetroot Roasted walnut Orange vinaigrette H; M; O	
Wild mushroom ragout 	6,-
G; L; O	
Autumn oven-roasted vegetables 	6,-
Tenderstem broccoli 	6,-
Sautéed mushrooms 	5,-
Braised pointed cabbage 	5,-
with caraway seeds O	
Red cabbage	4,-
With bacon O	

Savoury side dishes

Potato gratin 	6,-
C; G	
Spinach dumplings (2 pieces) 	6,-
A; C; F; G; H; N	
Oven-baked French fries 	5,-
Mayonnaise or ketchup ^G	
Rösti-style fries 	5,-
Mayonnaise or ketchup ^G	
Potato-bacon-purée	5,-
^G	
Dumplings (2 pieces) 	3,-
With browned butter A; G	
Baguette (3 slices) 	2,-
A	

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Dessert & Eis



Chocolate mousse

Port wine plum | berries | moss
A; C; G; H; O

13,-

Peanut butter mousse

Maple syrup | peanut butter | coconut milk | tofu | vegan chocolate
H; F

12,-

Warm apple strudel

Vanilla ice cream | whipped cream
A; G; H

9,-

Mini-crème brûlée

Cassis | berries | oat crumble | mint
A; C; G

8,-

„Despresso“

A little dessert surprise & espresso
A; C; G

6,-



Nutcracker

3 scoops of vanilla & nut ice cream | nuts | whipped cream | caramel sauce
A; C; G

9,-

Egg liqueur sundae

3 scoops of vanilla ice cream | whipped cream | egg liqueur
A; C; G

8,-

Coupe Denmark

3 scoops of vanilla & nut ice cream | nuts | whipped cream | caramel sauce
A; C; G

7,-

Homemade red berry compote

1 scoop of vanilla ice cream | mixed berry compote
A; C; G

6,-

Affogato (Espresso & vanilla ice cream)

Whipped cream
A; C; G

6,-

Children's sundae "Ice Clown"

1 scoop of ice cream | whipped cream | colorful Smarties
A; C; G

5,-

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