

MENU

Pumpkin soup with apple –vegan–

Chicken breast with herb crust on potato and leek melange and braised beetroot
beetroot

or

Celery schnitzel with herb crust on potato and leek melange and braised beetroot
beetroot –vegetarian–

Gratinated wild berry soup with nougat parfait

Menu	34,00
Soup	6,50
Main Course	23,80
Dessert	6,50

GOOSE SPECIAL from 11.11.24

German goose with serviettenknödel, red cabbage and pinot noir sauce 45,00

WALDSEE CLASSICS

Cheese spaetzle with vegetables 14,70

Waldseeburger 17,50

Juicy beef (150 g), bacon¹, cheese, tomato, onion und cucumber³

Vegan Lye burger –vegan– 17,50

Homemade kidney bean tempeh, tomato, onion und cucumber³

Breaded pork schnitzel with French fries 17,20

All prices in Euro incl. VAT.

SALAD

Small mixed salad ³	6,50
Large Salad ³ with beetroot falafel and hummus – vegan –	16,50
Large Salad ³ with goat's cheese, honey and almonds served with fig mustard	17,00

STARTER

Lentil and vegetable tartare with spiced mayonnaise with toasted lye baguette – vegan –	14,20
Serrano ham with goat's cheese mousse on beetroot carpaccio	17,50

We serve our salads and starters with
farmhouse bread and baguette

SOUP

Rinderkraftbrühe mit Grießnocken oder Flädle	6,50
Waldpilzcremesuppe mit Petersilienocken – vegan –	7,50

MAIN COURSE

Braised pointed cabbage with horseradish crust on potato goulash – vegan –	23,80
Pork medallions on creamy mushrooms with homemade spaetzle and vegetables from the market	24,50
Braised lamb rump with bacon beans and potato gratin	26,50
Game ragout with cranberry pear and napkin dumplings	26,50
Rump steak 'Holzfäller style' with potato gratin and vegetables from the market	32,00

DESSERT

Homemade blueberry parfait with cinnamon apples and vanilla sabayon	8,50
Vegan crème brûlée with raspberry sorbet and chocolate brownie – vegan –	9,50

All prices in Euro incl. VAT.