

## Monday night's menu

### **Appetizers and soup**

Seasonal salad/nuts/dressing of your choice	7,50
Clear tomato essence/ricotta ravioli	8,50
Egg salad/herb mustard sauce/crunchy toast/shrimps/young salad	9,20

### **Main courses**

Caramelized salmon tranche/meatballs/chanterelle bouillon	24,00
Rump steak/onion mustard crust/vegetables/potato gratin	26,50
Vegetarian burger/veggie patty/grilled aubergine/ricotta/rocket salad/onions	18,00

### **Dessert of the day**

"Markgraefler Eisgugelhupf" (typical regional dessert)/ morello cherries	8,50
Cheese plate (5 pieces)	14,50

### **Dressings**

House dressing / Yogurt dressing / Italian dressing

## Tuesday night's menu

### **Appetizers and soup**

Seasonal salad/nuts/dressing of your choice	7,50
Clear broth/ meatballs	7,50
Tomato aspic/ mozzarella mousse/ parma ham	14,50

### **Main courses**

Salmonlet/sauce beurre blanc/snow peas/risotto	23,00
Boiled fillet/truffle cream sauce/mashed potatoes with peas/carrots	24,00
Chanterelle gnocchi/ratatouille/parmesan sauce	16,00

### **Dessert of the day**

Trifle of berries and mascarpone/mango sorbet	7,50
Cheese plate (5 pieces)	14,50

### **Dressings**

House dressing / Yogurt dressing / Italian dressing

## Wednesday night's menu

### **Appetizers and soup**

Seasonal salad/nuts/dressing of your choice	7,50
Cold strawberry- pepper soup	7,50
Grilled roast beef/sauce tatar /marinated melon/potato crisps	12,50

### **Main courses**

Codfish/pea curry/ basmati rice	24,00
Filled chicken roulade/tomato sauce/thyme flavored quark gnocchi/spinach	20,50
Spinach pasta/creamy chanterelles/tomatoes/parmesan	18,00

### **Dessert of the day**

Lemon sorbet/ pineapple spume/almond pastry	7,50
Cheese plate (5 pieces)	14,50

### **Dressings**

House dressing / Yogurt dressing / Italian dressing

## Thursday night's menu

### **Appetizers and soup**

Seasonal salad/nuts/dressing of your choice	7,50
Creamy soup of chanterelles	8,50
Pancetta - panna cotta/tomato focaccia/ port wine fruits	9,50

### **Main courses**

Grilled red mullet/ risotto with rocket salad/octopus citron ragout/artichoke	23,50
Lamb steak/ thyme sauce/ apricot beans/dauphine potatoes	24,50
Aubergine with feta cheese/tomato sauce/fine noodles	18,00

### **Dessert of the day**

White mousse au chocolat/mango sauce/forest fruits sorbet	9,50
Cheese plate (5 pieces)	14,50

### **Dressings**

House dressing / Yogurt dressing / Italian dressing

## Friday night's menu

### **Appetizers and soup**

Seasonal salad/nuts/dressing of your choice	7,50
Thai chicken soup/coconut/lemon	9,00
Baked feta cheese/tomato salsa sauce/avocado-aubergin tartar/rocket salad	9,80

### **Main courses**

Monkfish saltimbocca/ tomato herb sauce/spaghetti	26,00
Veal ragout/chanterelles/almond broccoli/spaetzli	22,50
Asian noodles with vegetables/curry/tofu	16,00

### **Dessert of the day**

Peach tiramisu/ vanilla ice cream/caramel sauce	9,00
Cheese plate (5 pieces)	14,50

### **Dressings**

House dressing / Yogurt dressing / Italian dressing

## Saturday night's menu

### **Appetizers and soup**

Seasonal salad/nuts/dressing of your choice	7,50
Gazpacho/bruschetta	7,00
Marinated codfish/spiced water melon/purple curry/pink pepper	10,50

### **Main courses**

Backed zander filet stripes/ provincial potato salad/ tomato salsa sauce/tsatsiki	26,00
Beef steak/falafel fries/sour cream/ BBQ sauce/ beans	26,00
Bread dumpling/sage butter/ chanterelles/ herbs	20,50

### **Dessert of the day**

Toblerone™ crème brûlée/ apricot parfait	9,50
Cheese plate (5 pieces)	14,50

### **Dressings**

House dressing / Yogurt dressing / Italian dressing

## Sunday's menu

### **Appetizers and soup**

Seasonal salad/nuts/dressing of your choice	7,50
Minestrone	7,50
Vitello tonnato/lemon/rocket salad	10,80

### **Main courses**

Halibut/honey-nut coat/orange sauce/sepia pasta/leek	24,00
Medallion of pork fillet/parmesan/chanterelle gnocchi/ratatouille/ tarragon sauce	23,00
Quiche with zucchini/ Feta cheese/ dried tomatoes/ tsatsiki	16,00

### **Dessert of the day**

Orange flavored crème caramel/ peach- passion fruit sorbet/ fruit sauce	7,50
Cheese plate (5 pieces)	14,50

### **Dressings**

House dressing / Yogurt dressing / Italian dressing

## Desserts

Toblerone™ crème brûlée/ apricot parfait		9,50
Orange flavored crème caramel/ peach- passion fruit sorbet/ fruit sauce		7,50
Peach tiramisu/ vanilla ice cream/caramel sauce		8,50
Trifle of berries and mascarpone/mango sorbet		7,50
“Markgraefler Eisgugelhupf” (typical regional dessert)/ morello cherries		8,50
White mousse au Chocolat/mango sauce/forest fruits sorbet		9,00
“Café Gourmand” [dessert variation with espresso or tea]		9,50
Cheese plate		14,50
Ice cream and sorbet	scoop:	3,00
(Citron, strawberry, mango, forest fruits, sour cherry, peach passion fruit)		
Milk based ice cream	scoop:	3,00
(Vanilla, chocolate, yogurt, nuts)		



## Waldhotel Classics

Bouillabaisse/ shrimp/clams/sauce rouille/potatoes/garlic croutons

26,00

Dry aged beef/entrecote (bone dry-aged)/ potato gratin/ green pepper/vegetables

300g for 1 person: 38,00

600g for 2 persons: 62,00

Preparing time: approx.. 35 minutes

## Recommendation

### **Roasted veal liver**

sage butter/pancetta/ beans/ mashed potatoes

22,00

### **Venison roast**

(deer, venison sausage, young boar)/

apricot onion chutney/ sweetheart cabbage/falafel fries

26,50

### **Burger**

(veal sausage, brioche, spicy mustard, sweetheart cabbage, radish salad, caramelized onions)/

Served with French fries

21,00

## Region and Tradition

Seasonal salad/nuts/dressing of your choice

Salad bowl "Waldhotel"  
[stripes of cheese and ham/egg/shrimps/tomatoes/dressing] 9,80

Sausage salad with or without cheese 9,50

"Markgraefler Vesperbrett"  
[snack board with ham/ cheese/ sausage/ bread]  
Traditionally served with one shot of "Kirschwasser" 14,50

"Vegetarian Vesperbrett" [vegetarian snack board] 11,50

Quiche with zucchini/ Feta cheese/ dried tomatoes/ tsatsiki 16,00

Gratinated cheese spaetzle/chanterelles a la crème 16,00

Big salad bowl/roasted chicken or fish/dressing of your choice 16,50

Asia noodles with vegetables/curry/tofu 16,00

Medallion of pork fillet  
/parmesan/chanterelle gnocchi/ratatouille/ tarragon sauce 23,00

Wiener Schnitzel/zucchini and onions/ side dish of your choice 21,50

Rump steak/onion mustard crust/vegetables/potato gratin 26,50

### **Side dishes**

French fries/ fried potatoes/ Spaetzle/ potato gratin

### **Dressings**

House dressing / Yogurt dressing / Italian dressing