

Starters



Grütwurst A sausage made with meat, fat and grains and is similar to black pudding. 14,00

apple | fried onion
pointed cabbage salad

Allergen: A; O; L

Winter salad with orange vinaigrette  12,00

salad | apple | berry | pear | nut | spring onion
radish | beet | red onion | baguette

Allergen: A; H; M

Beet tartare  12,00

maple syrup | apple | apple cider vinegar | pear | Dijon mustard
guacamole | caper | horseradish | salad | baguette

Allergen: A; O; M

Wild Pot We are also happy to serve this dish as a main course 11,00

beech mushroom | espresso | carrot | chervil | parsnip
chocolate | rutabaga | game meat | onion

Allergen: G; L; O

Poultry ragout 10,00

lemon
baguette

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

Chicory salad with orange vinaigrette  9,00

apple | pear | walnut | radish
beet | salad | baguette

Allergen: A; H; M; O

Tarte flambée "Waldfladen"  8,00

apple | pear | beet | salad
sour cream from Violife | walnut

Allergen: A; H; M; O

Winter bruschetta  7,00

maple syrup | apple | pear
fresh goat cheese | baguette

Allergen: A; G; H; O

Baguette (3 slices)  2,00

Optionally served with:

Aioli (Allergen: A; C) or sour cream (Allergen: A; G) 2,00

Main dishes

Succulent duck breast 26,00
cooked sous vide for 12 hours
orange jus | red cabbage | dumpling | bread butter
Allergen: A; G; L; O

Wild boar shank 25,00
cooked sous vide for 24 hours
venison jus | wild broccoli | dumpling | bread butter
Allergen: G; L; O




Roast venison* 24,00
cooked sous vide for 48 hours
venison jus | red cabbage | dumpling | bread butter
Allergen: A; G; L; O

Pork cheeks* 23,00
Köstritzer Black Beer Sauce | carrot
beet puree
Allergen: A; G; O; L

Pork escalope* 22,00
„Viennese style“
side salad | oven fries | walnut
Allergen: A; C; F; H; M

Boiled beef „Tafelspitz“ 21,00
from German beef
horseradish sauce | bouillon vegetables
Allergen: L; O

Ravioli filled with goat's cream cheese & rosemary 21,00
cherry tomato | nut butter | Grana Padano
pine nut | fried onion
Allergen: A; C; G

<p>Gnocchi* </p> <p>dried tomato pine nut smoked tofu soy cream spinach wild broccoli onion</p> <p>Allergen: A; F; L; O</p>	21,00
<p>Wild Pot We are also happy to serve this dish as a starter</p> <p>beech mushroom espresso carrot chervil parsnip chocolate rutabaga game meat onion</p> <p>Allergen: G; L; O</p>	21,00
<p>Rabbit liver*</p> <p>horseradish sauce carrot beet puree</p> <p>Allergen: G; L; O</p>	20,00
<p>Spinach dumpling* </p> <p>horseradish sauce side salad Grana Padano</p> <p>Allergen: A; C; F; G; H; M; N</p>	19,00
<p>Oyster mushroom goulash* </p> <p>teriyaki sauce side salad coriander sesame seeds soy cream dumpling</p> <p>Allergen: H; F; L; M; N; O</p>	19,00

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 | pickled gherkin | fried onion | burger sauce | BBQ sauce

Allergen: A; C; G; M; N

Hemp & Kale Burger

20,00

With a fresh ancient grain bun

lettuce | tomato | Vacon | Vouda | roasted onion | mango sauce

roasted sesame sauce

Allergen: A; F; H; N; O

Schnitzel Burger

19,00

With a fresh burger bun from the Ziller bakery

160g pork schnitzel | lettuce | tomato | cheese | red onion

pickled gherkin | burger sauce | BBQ sauce

Allergen: A; C; G; M; N

Bratwurst Burger

16,00

With a fresh burger bun from the Ziller bakery

Bratwurst bun | cole slaw | honey mustard dip

fried onion | pickled gherkin

Allergen: A; G; H; M; O

BBQ at its best

Venison steak wrapped in herb and bacon (approx. 200g) 29,00
Served with port wine jus and herb butter.

Allergen: G; L; O

Here nature lands directly on your plate. The herb coating of fresh rosemary, thyme and sage gives the juicy steak an unmistakable aroma.

The meat varies depending on the hunting success - our service staff will be happy to inform you.

Rump steak from Argentina (approx. 200g) 26,00
Served with port wine jus and herb butter.

Allergen: G; L; O

The Argentinian rump steak impresses with its tender texture and aromatic taste. With its juicy meat and typical fat edge, it delivers an intense taste experience.

Perfectly roasted - crispy on the outside and tender as butter on the inside - it is a real treat.

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

Allergen: G, L; O

Irish salt marsh lamb is a real delicacy.

The lambs graze on the salty coastal meadows of Ireland, which are rich in grasses and herbs. This special diet ensures incredibly tender meat with a unique taste that makes it a real premium product.

Tomahawk from German Duroc pork (approx. 300g) 24,00
Served with Köstritzer Black Beer Sauce and herb butter.

Allergen: A; G, L; O

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

Guinea fowl leg 18,00
Served with orange jus.

Allergen: L; O

Guinea fowl impresses with its dark, tender meat with an aromatic taste reminiscent of pheasant. This noble alternative to chicken has a more intense flavor. Cooked sous-vide, the leg remains wonderfully juicy and develops its full aroma.

Grilled whole trout (approx. 300g) 16,00
Served with orange jus and lemon.

Allergen: L; O

The trout impresses with its tender, juicy meat and a fine, slightly nutty aroma. Grilled whole, it has a deliciously crispy skin that goes perfectly with the mild fish taste.







A fine choice that impresses with both its freshness and its versatility.

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









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

Potato gratin 	Allergen: C; G	6,00
Gnocchi 	Allergen: A	5,00
Spinach dumplings 	Allergen: A; C; G; F; H; N	5,00
Oven fries 	mayonnaise Allergen: G or ketchup	5,00
Hash brown fries 	mayonnaise Allergen: G or ketchup	5,00
Beet puree 	Allergen: A	5,00
Dumpling with bread butter	Allergen: A; G	2,00

Vegetable sides

Oyster mushroom goulash 	Allergen: F; L; N; O	7,00
Wild broccoli 		6,00
Grilled chicory 	Allergen: F; N; O	6,00
Cole slaw 	Allergen: G	5,00
Side salad 	Allergen: H; M	5,00
Winter vegetables 		5,00
Red cabbage with bacon	Allergen: O	4,00
Pointed cabbage salad 		4,00
Baguette 3 slices	Allergen: A	2,00
with aioli Allergen: C or sour cream Allergen: G 		2,00

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.

Dessert & Ice Cream

Mousse au Chocolat chocolate soil moss berry Allergen: A; C; G; H	10,00
Apple-Crumble Boskoop apple oatmeal rum raisin vanilla ice cream tartelette Allergen: A; F; O	8,00
Warm apple strudel Vanilla ice cream whipped cream Allergen: A; G; H	9,00
Crème brûlée In a preserving jar Allergen: C; G	5,00
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