



Starters

Gratinated goat cheese  14,-
Pumpernickel | beetroot | salad
walnut | baguette | wild garlic chimichurri

A; G; H

Matjes herring tartare  12,-
Apple | horseradish | pine nut | pumpernickel | beetroot
Red onion | pickled gherkin | baguette | wild garlic chimichurri

A; H

Spring salad with rhubarb vinaigrette  11,-
Salad | berry | cucumber | spring onion | bell pepper
Pine nut | tomato | baguette

A; H; M; O

Poultry ragout 10,-
Lemon
baguette

A; D; F; L; O | E150c

Asparagus cream soup 9,-
Garnish | wild garlic | crouton
Serrano chip

A; G; O; L

Avocado tower  9,-
Avocado | pumpernickel | feta by Violife
sun-dried tomato | beetroot

A; O; N

Baguette (3 slices)  2,-

A

Optional with:
Wild garlic chimichurri  4,-

H; O

Wild garlic butter  3,-

G

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 27,-
Sous vide cooked for 12 hours
Orange jus | red cabbage | dumplings | browned bread butter
A; G; L; O

Veal ossobuco 26,-
Braised veal shank
Port wine jus | spring vegetables | potato-bacon purée
O; G; L

Beef tongue & asparagus* 25,-
Hollandaise sauce | 200g white asparagus
parsley potatoes | brown butter
C; G

Schnitzel & asparagus* 24,-
“Viennese style”
Hollandaise sauce | 200g white asparagus | parsley potatoes
A; C; F; G; N

Pork cheeks* 23,-
Landskron dark beer sauce | spring vegetables
potato-bacon purée
A; G; L; O

Pork schnitzel* 22,-
“Viennese style”
Small salad | oven-baked French fries
A; C; F; H; M; N; O

Ravioli & asparagus 21,-
Filled with delicate asparagus cream
Cherry tomato | Grana Padano | brown butter
A; C; G

White asparagus 21,-
250g
Hollandaise sauce | parsley potatoes
C; G

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Rabbit liver* 20,-
Port wine jus | spring vegetables
potato-bacon purée
G; L; O

Baked sweet potato 20,-
Tomato-avocado salsa | chili dip
Feta by Violife | coriander | small salad
H; M; N; O

Spinach dumplings 19,-
Oyster mushroom ragout | cherry tomato | spring onion
Pine nut | small salad
A; C; F; G; H; L; M; N; O

You are welcome to customize the side dishes of the main courses. For any side dish substitution, we charge €2.00.



Burger

No Steak-Burger 24,-
With a fresh ancient grain bun
120g steak by Planted | camembert by bedda | cranberry
crispy onions | salad | pickled gherkin | tomato | white smoked BBQ sauce
A; M

A vegan steak?! That's just chemicals, right?
Well... not quite!

Planted proves that plant-based can be just as juicy, tender, and packed with umami as "real" meat – and all that *without* any additives. Made from natural ingredients and refined through fermentation, this steak doesn't just impress us, but also top chefs like Tim Mälzer and Michelin-starred chef Tim Raue... In fact, he co-developed it!

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 19,-
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

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BBQ at its best

Argentinian rump steak (approx. 200g) 28,-
Served with port wine jus

L; O

The Argentinian rump steak impresses with its tender texture and rich flavor. Its juicy meat and characteristic fat cap create an intense taste experience. Perfectly cooked – crispy on the outside, buttery tender on the inside – it's a true delight.

Lamb loin from Irish salt marsh lamb (approx. 200g) 26,-
Served with port wine jus

L; O

Irish salt marsh lamb is a true delicacy. The lambs graze on the salty coastal meadows of Ireland, rich in grasses and herbs. This unique diet results in incredibly tender meat with a distinctive flavor, making it a genuine premium product.

Tomahawk from German Duroc pork (approx. 300g) 24,-
Served with Landskron dark beer sauce

A; 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.

No Steak (approx. 120g)  – That vegan steak by Planted 22,-
Served with a vegan pepper sauce

F

The Planted steak is a true highlight. Tender, juicy, and full of intense umami. 100% plant-based – 0% compromise. This is THE plant-based answer to steak. Made from natural ingredients – for everyone who values mindful indulgence.

Duroc pork fillet wrapped in bacon (2 x 100g) 20,-
Served with Landskron dark beer sauce

A; L; O

The Duroc pork fillet is a true delicacy. Thanks to its fine marbling and subtle nutty aroma, this fillet stands out clearly from conventional pork. It guarantees tender, juicy meat with an intense, distinctive flavor – perfect for anyone who values the highest quality.

Grilled whole trout (approx. 300g) 18,-
Served with brown butter and lemon

L; O

The trout impresses with its tender, juicy flesh and a subtle, slightly nutty aroma. Grilled whole, it develops a deliciously crispy skin that perfectly complements the mild flavor of the fish. A refined choice that delights with both its freshness and versatility.



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

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vegetarian  vegan 

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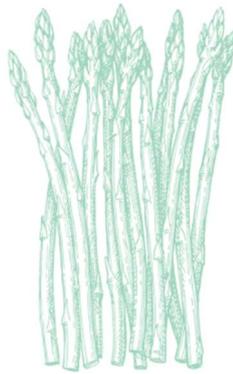
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Sides

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

Vegetable sides



200g fresh green asparagus with Hollandaise sauce C, G	16,-
200g fresh white asparagus with Hollandaise sauce C, G	14,-
250g fresh white asparagus with Hollandaise sauce C, G	16,-
Extra Hollandaise sauce C, G	2,-

Oyster mushroom ragout  9,-
F, L, N, O

Small salad  6,-
Berry | cucumber | bell pepper | salad | tomato | onion | rhubarb vinaigrette
H, M, O

Spring vegetables  6,-
Mushroom | carrot | cherry tomato | spring onion | red onion | green asparagus

Red cabbage 4,-
With bacon
O



Savoury side dishes

Baked sweet potato  14,-
Tomato-avocado salsa | chili dip | feta by Violife | coriander
O

Potato gratin  6,-
C, G

Spinach dumplings (2 pieces)  6,-
A, C, G, F, H, N

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Baked sweet potato fries  with sour cream G	6,-
Oven-baked French fries  Mayonnaise or ketchup G	5,-
Rösti-style fries  Mayonnaise or ketchup G	5,-
Potato-bacon purée G	5,-
Parsley potatoes 	5,-
Dumplings (2 pieces)  with browned bread butter A, G	3,-
Baguette (3 slices)  A	2,-
Optional with: Wild garlic chimichurri  H; O	4,-
Wild garlic butter  G	3,-



Toppings

Wild garlic chimichurri  H; O	4,-
Wild garlic butter  G	3,-
Herb butter  G	2,-

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Dessert & ice cream

Mousse au Chocolat  12,-
Chocolate soil | berry | moss | rhubarb compote
A; C; G; H

Warm apple strudel  9,-
Vanilla ice cream | whipped cream
A; G; H

Rhubarb compote  8,-
Vanilla ice cream | berry | oat crumble | mint
A; F

Mini-crème brûlée  8,-
Strawberry sorbet | oat crumble | mint
A; C; G

„Despresso“  6,-
A little dessert surprise & espresso
A; C; G



Nutcracker  9,-
3 scoops of vanilla & nut ice cream | nuts | whipped cream
caramel sauce
A; C; G

Egg liqueur sundae  8,-
3 scoops of vanilla ice cream | whipped cream
egg liqueur
A; C; G

Coupe Denmark  7,-
3 scoops of vanilla & nut ice cream | nuts | whipped cream
caramel sauce
A; C; G

Homemade red berry compote  6,-
1 scoop of vanilla ice cream
mixed berry compote
A; C; G

Affogato (Espresso & vanilla ice cream)  6,-
Whipped cream
A; C; G

Children's sundae "Ice Clown"  5,-
1 scoop of ice cream | whipped cream | colorful Smarties
A; C; G

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